

BÄREN • DINNER ON CHRISTMAS EVE

AMUSE-BOUCHE

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BEED TARTARE

salted lemon | fried onion | mustard | french fries souffle

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CAULIFLOWER

black walnut | chiogga rande | belper tuber

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PIKEPERCH

quince | pointed cabbage

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APPENZELL DUCK BREAST

potato blini | brussels sprouts | pumpkin | honey jus

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APPLE | PRALINE | OATS

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PRE-DESSERT

Enjoy our selection of cheeses from the trolley.

The Menu can also be prepared vegetarian.

Five-course Menu

125

BÄREN • CHRISTMAS DINNER

AMUSE-BOUCHE

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BRÜGGLI CHAR FILLET

country smoked ham | spruce | kohlrabi

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TOMATO ESSENCE

Crayfish ravioli | cauliflower

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ARTISCHOCKE

buckwheat | burrata | tarragon

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DEER BACK

potato noodles | parsnip | herb seedling

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VERMICELLEN | WHITE MOKKA | CHOCOLATE | CUMBERLAND

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PRE-DESSERT

Enjoy our selection of cheeses from the trolley.

The Menu can also be prepared vegetarian.

Five-course Menu

125

BÄREN • NEW YEAR DINNER

AMUSE-BOUCHE

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LOSTALLO SALMON

pickled cucumber | dill cream

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ONSEN EGG

salsify | spinach | fries slumettes | truffle

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TURBOT & SCHLÖSSLI SHRIMP

dashi beurre blanc | kohlrabi | pearl onion

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PINK ROASTED VEAL FILLET & CHEEKS

savoy cabbage | potato | nut butter | wild broccoli

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EPOISSES

quince | chicory | hazelnut

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PRE-DESSERT

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SAMBIRANO CHOCOLATE

macadamia | vanilla | caramel

Enjoy our selection of cheeses from the trolley.

The Menu can also be prepared vegetarian.

Six-course Menu

155

All prices are in CHF and include VAT.
Please check with our service staff if you have any allergies or intolerances.
Prices are subject to change without notice.