

WELCOME TO THE RESTAURANT BÄRENHÖFLI

Our dishes are partly prepared with ingredients from regional partners with whom we maintain a long-standing and trusted relationship. We use regional products whenever possible.

Traditional sausage-making on Dentenberg

The passion for good sausages grabbed Peter Hofer for the first time in spring 2016. Making sausages is his yoga and his passion. Exquisite organic spices from La cucina, a flair for good food and a great creativity make his “Napfschwein” (pork sausage from the Swiss Napf region) a special culinary treat.



Spahni Metzgerei AG

If you're looking for quality meat, Spahni is the place to go! The right balance between tradition and modernity, combined with an openness to ever-changing customer needs, is the key to this success story.



Gourmador frigemo AG

Fresh every day – straight from the field – Gourmador Zollikofen is the specialist in fresh fruit and vegetables, convenience, dairy, and frozen products in the Bern region.



Our beverage selection features top-quality teas from **LÄNGGASS-TEE SÉLECTION**, natural syrups from **Sirupier de Berne**, the finest coffee from **Blasercafé**, and authentic spirits from **Berner Mathebrennerei**. These local suppliers are proud ambassadors of Bern's craft traditions, and we are delighted to showcase their products on our menu.

Declaration

Pork	Switzerland	Roe deer	EU
Veal	Switzerland	Deer	EU
Beef	Switzerland	Bread/bakery products	Switzerland
Chicken	Switzerland	Toast bread	France

Allergies and intolerances

Our service team will gladly provide you with information regarding any allergens in our products.

SALAD & TARTARE – something light from the garden & farm

Seasonal leaf salad	 	starter 9.00	Bowl
Mixed salad	 	11.00	
Bärenhöfli salad		18.00	24.00
Leaf salad with cucumber, carrot, apple, beef stripes and cherry tomatoes			
Fresh market salad with cucumbers, carrots, warm goat cheese with thyme, honey and marinated vegetables		17.00	23.00
Lamb's lettuce with sliced egg, croutons and bacon strips		14.00	
<i>With our salads, we serve our Bärenhöfli vinaigrette, French, Italian or balsamic dressing.</i>			
Wild mushroom tartare on beetroot carpaccio with onions, walnuts and lemon		17.00	
Creamy pumpkin soup with Amaretto	Vegan available 	13.00	
Beef Tatar with toast and butter		140 gr. 28.00	210 gr. 37.00
<i>To add separately Calvados (Vol. 40 %) or Cognac (Vol. 40 %)</i>		2cl	4.00
<i>Matte Bio Herbal Gin (Vol. 42 %)</i>		2cl	5.00
Cold plate with Tête de Moine, chipped cheese, Gruyère, raw ham, air-dried Grisons meat, grapes, nuts and cherry tomatoes		23.00	

FROM BÄRENHÖFLI – our classic dish with meat

Traditional sausage-making on Dentenberg

The passion for good sausages grabbed Peter Hofer for the first time in spring 2016. Making sausages is his yoga and his passion. Exquisite organic spices from La cucina, a flair for good food and a great creativity make his “Napfschwein” (pork sausage from the Swiss Napf region) a special culinary treat.



Two kinds of handmade specialty sausages from Dentenberger Wurster, served with jus, fried onions Hash browns	32.00
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Bärenhöfli Burger Beef burger with Gruyère cheese, gherkins, tomatoes, pickled onions and ketchup French fries	26.00
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Veal strips with fresh mushroom cream sauce Rösti	34.00
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Veal cordon-bleu with Gruyère cheese French fries and market vegetables	39.00
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Breaded pork escalope with market vegetables French fries	26.00
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Roasted chicken breast with a curry-infused sour cream Rice and market vegetables	 28.00
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Roasted beef Entrecôte with herb butter French fries and market vegetables	 42.00
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VEGETARIAN / VEGAN

Pulled Mushroom Burger Oyster and king oyster mushrooms, tomatoes, onions, beetroot, ketchup French fries	Vegan	27.00
Wild mushroom stroganoff with peppers, onions, and crème fraiche Hash browns	⊗	25.00
Beetroot falafel with lentil- vegetables curry and almond yogurt	Vegan	26.00
Vegetarian autumn plate with filled puff pastry shells and mushroom sauce Home-made spaetzli, red cabbage, brussels sprouts, chestnuts, white wine pear		31.00
Vegan autumn plate with filled puff pastry shells and mushroom sauce Rice, red cabbage, brussels sprouts, chestnuts, white wine pear		31.00

AUTUMN SPECIALITIES

Roasted roe deer escalope with juniper sauce, home-made spaetzli, red cabbage, brussels sprouts, chestnuts and white wine pear	36.00
Sliced deer with game cream sauce, home-made spaetzli, red cabbage, brussels sprouts, chestnuts and white wine pear	35.00
Deer pepper with croutons and silver onions, home-made spaetzli, red cabbage, brussels sprouts, chestnuts and white wine pear	34.00

CHILDREN'S PLATE

Breaded pork escalope with market vegetables and French fries	10.00
Chicken breast with mushroom sauce, market vegetables and rice	10.00

ÖPFUCHÜECHLI – our house speciality

Enjoy a Taste of Bernese Tradition

Anyone who lives in Bern knows them – the crispy, fruity house specialty of Bärenhöfli. For generations, these golden-brown apple rings have been freshly prepared according to our secret house recipe. Perfect as a dessert or a delightful afternoon treat, our legendary ‘Öpfuchüechli’ never fail to delight!

Portion (10 pieces)	17.00
Half portion (5 pieces)	11.00
Vanilla sauce / Brönnti Creme / Cinnamon sauce	2.00
2 fried apple rings optional with cinnamon ice cream or apple sorbet	8.50
2 fried apple rings with Brönnti Crème (Caramel Cream)	7.50
Spicy “Bärenhöfli” apple ring plate with a mild chili-chocolate sauce	
5 pieces	14.00
10 pieces	19.00
“Bärenhöfli Öpfuchüechli” apple ring plate Served with vanilla sauce, apple sorbet, and cinnamon ice cream	
5 pieces	14.00
10 pieces	19.00

DESSERTS – to enjoy and be happy

Mini Dessert served in a glass:	5.00
Vanilla ice cream with vermicelles (flavoured with kirsch) meringue and whipped cream	
Brönnti Creme	
Vanilla ice cream with espresso and whipped cream (<i>Affogato</i>)	
Brönnti Creme	10.00
Coupe Denmark	11.00
Iced coffee with whipped cream	11.00
Single scoop of ice cream	3.50
Vanilla, caramel, coffee, strawberry, cinnamon, apple sorbet	
Lemon sorbet, apricot sorbet	
with whipped cream	+ 1.50



AUTUMN SWEET DISHES – always a pleasure

	small	
Vermicelles (flavoured with kirsch) with whipped cream	8.00	10.00
Coupe Nesselrode with vermicelles, (flavoured with kirsch)	12.00	14.00
vanilla ice cream, meringue and whipped cream		
Autumn fried apple ring plate		
with port wine plums, cinnamon ice cream and plum sorbet		
5 pieces		14.00
10 pieces		19.00

MOCKTAILS – great taste without alcohol

„Öpfu-Bäreuzober“

9.00

At first sip, the delicate sweetness of apple syrup mingles with the sparkling freshness of prosecco, while a touch of mineral water adds an inspiring lightness.

„Bärenhöfli's Gin Fiz“

10.50

An intriguing and refreshing creation with non-alcoholic gin, prosecco, and ginger ale. The harmonious blend of flavours offers a perfectly balanced taste experience.

„NOgroni“

10.00

The non-alcoholic NOgroni is an elegant and refreshing choice for connoisseurs who wish to enjoy the full flavour of a classic Negroni – without the alcohol. A refined, slightly bitter blend of alcohol-free vermouth, gin, and Sanbitter.

Matte Apérosenza

9.50

Discover Apérosenza – the alcohol-free apéritif from the Berner Matte Distillery. Bitter gentian meets fresh citrus, refined with delicate notes of thyme and rosemary. Blended with alcohol-free sparkling wine, Apérosenza is the perfect apéro for moments when you wish to keep a clear head.

COCKTAILS – hearty & sparkling

Sarti Spritz – with Prosecco and soda

11.00

Sarti Lemon – with bitter lemon

11.00

A modern twist on the classic Spritz: Sarti Rosa delights with floral aromas, fine berry notes, and a touch of elegant bitterness.

Apérol Spritz – sparkling, fruity, and delightfully summery

11.00

A refreshing Italian classic, glowing with vibrant orange colour.

Hugo – a floral, fresh delight with a subtly seductive charm.

11.00

A refreshing South Tyrolean cocktail: elderflower syrup, fresh mint, and lime combine with Prosecco and a splash of soda to create a fragrant, gently sweet drink.

WATER & SYRUP – thirst quenchers for young and old

Beverages by the glass

	3 dl	5 dl	10 dl
"Bärenhöfli" Water still or sparkling	4.00	5.50	8.40
Citro	4.20	5.70	
Homemade iced tea infused with fresh mint and zesty lemon	4.20	5.70	

Bottle 3,3 dl

Rivella red or blue			4.90
Pepsi, Pepsi zero			
Ramseier apple juice, Michel Schorle			
Sinalco			

Bottle 2 dl

Schweppes Bitter Lemon, KINLEY Tonic Water			4.90
Chinotto San Pellegrino			
Sanbitter San Pellegrino (1dl)			
Michel Orangejuice, Michel Tomatojuice			
Ramseier Suure Moscht klar (Vol. 4,0 %)		4.9 dl	6.80

Syrups from the «Sirupier de Berne»

Renowned for high-quality syrups and drink supplements, Le Sirupier de Berne combines natural ingredients with traditional craftsmanship. Working with regional farmers, they bring the freshest and finest local flavors to every creation.



Syrup with or without sparkling water

3dl	5dl
4.20	5.70

Elderflower – elderflower creates wonders!

Lemon balm – the fresh, lemony flavour

Cassis (blackcurrant) – the flavour is as intense as the deep red colour

BEER

Feldschlösschen, based in Rheinfelden AG, is Switzerland's top brewery and largest beverage distributor. Since 1876, it has strived to craft the country's finest beers, pursue excellence, and innovate continuously — always with respect for people, nature, and the environment.



Beer by the glass

2 dl 3 dl 5 dl

Gurten Bäre Gold	(Vol. 5,2 %)	4.50	4.80	7.30
Feldschlösschen Amber	(Vol. 5,4 %)	4.50	4.80	7.30

Bottle 3,3 dl

Valaisanne Zwickel	(Vol. 5,4%)			6.50
Valaisanne Pale Ale	(Vol. 5,2%)			6.50
Valaisanne Brune	(Vol. 5,5%)			6.50

Bottle 5 dl

Schneider Weisse	(Vol. 5,4 %)			7.30
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Non-alcoholic beer 3,3 dl

Feldschlösschen alcohol-free	(Vol. < 0,6%)			4.70
Valaisanne alcohol-free	(Vol. 0,0%)			5.20

HIGH PERCENTAGE – Bernese handicrafts

From the first sip to the last, our spirits bring character and local charm. Handcrafted in Bern's Old Town by the Matte Distillery, these premium spirits and liqueurs celebrate nature, tradition, and the authenticity of the region.



Arangino Spritz (Vol. 23 %)

11.00

Crafted with bitter oranges, gentian, and rhubarb root, this spirited creation delights with a harmonious interplay of bitter, fruity, and sweet flavors.

Matte Sloe Gin Tonic (Vol. 28 %)

12.00

Handpicked sloe fruits from the Aare are infused with dry gin, cardamom, tonka and apricot kernels, then gently matured to release their rich aroma. The result is a fruity, lightly sweet and subtly bitter spirit, with delicate hints of juniper, sloe and almond.

Matte Bio Herbal Gin (Vol. 42 %)

4cl 11.00

A premium organic gin distilled with robust juniper, finest Bernese apple juice and aromatic rosemary. Crafted for those who don't just drink gin but truly savor it.

Matte Bio Vodka (Vol. 40 %)

4cl 12.00

Distilled from sun-ripened grains and meticulously filtered, then perfected with pure Bernese spring water. A Swiss organic vodka of the highest "Bio Suisse" standard, crafted for exceptional purity and taste.

Matte Vieille Williams (Vol. 38 %)

2cl 10.00

This exquisite Swiss pear brandy is crafted from Williams pears and aged for years in former white oak bourbon barrels. The maturation creates a perfect harmony between the rich fruit character and the subtle nuances of the wood—an artisanal Bernese brandy, perfected over time.

SPIRITS – for cheers and after-dinner drinks

		cl	
Vermouth white	(Vol. 15,5 %)	4	8.50
Vermouth red	(Vol. 15,5 %)	4	8.50
Cynar	(Vol. 16,5%)	4	8.50
Campari	(Vol. 23,0%)	4	8.50
Pastis	(Vol. 45,0%)	4	8.50
Appenzeller	(Vol. 29,0%)	4	8.50
Calvados	(Vol. 40,0%)	2	8.00
Kirsch	(Vol. 40,0%)	2	8.00
Vieille Prune	(Vol. 40,0%)	2	9.50
Jägermeister	(Vol. 35,0%)	2	8.00
Rum Bacardi	(Vol. 37,5 %)	4	8.50
Whiskys			
Chivas Regal	(Vol. 40,0%)	4	12.50
Glenfiddich	(Vol. 40,0%)	4	13.50
Single Malt Whisky 12years			
Liqueurs			
Amaretto	(Vol. 28,0%)	4	8.00
Baileys	(Vol. 17,0%)	4	8.00
Limoncello	(Vol. 30,0%)	2	8.50
Cognac brandy			
Rémy Martin	(Vol. 40,0%)	2	9.00
Grappa			
	(Vol. 41,0 %)		
Grappa di Barolo, Paesanella		2	10.00
Grappa di Brunello, Paesanella		2	10.50
Grappa di Moscato, Paesanella		2	9.50

COFFEE – something for energy

Since 1922, Blasercafé has been driven by a passion for coffee. Now in its fourth generation of family ownership, this Bernese roastery combines tradition with a commitment to sustainable cultivation and fair-trade practices, ensuring every cup is crafted with care and integrity.



Coffee	4.50
Espresso	4.50
Espresso macchiato	5.10
Double Espresso	6.00
Ristretto	4.50
Coffee with milk	4.50
Latte macchiato	5.10
Iced latte macchiato	5.10
Cappuccino	5.10
Ovomaltine cold or hot	4.50
Caotina cold or hot	4.50

LÄNGASS-TEA – Tea as a handcraft

A renowned Bernese tea producer owned by the Lange family, Länggass-Tee specialises in carefully selected, high-quality tea specialties. Guided by a love of tea and a dedication to excellence, every blend reflects their pursuit of the finest quality.



Länggass-Tea

4.80

Berner Rosen

This traditional farm garden blend brings together apple pieces, hibiscus, rose petals, lime blossoms, and stinging nettle. A harmonious infusion, delicately balancing fruity & floral notes.

Ginger Lemon

A harmonious blend of lemongrass, lemon thyme, zesty ginger, and sweet apples. A warming yet refreshing infusion, perfectly balanced for a soothing experience.

Indian Chai

Indian black tea infused with classic spices—cardamom, coriander, ginger, and cinnamon. A warming, aromatic drink said to inspire dreams.

Jasmine Pearl

Carefully crafted Chinese green tea, gently scented with the fragrance of jasmine blossoms. Light, fresh, and elegantly aromatic—a tea to savor and enjoy.

Menthe du Maroc

Traditional mint from North Africa, creating a light, refreshing, and invigorating infusion.

Melange Rouge

This vibrant herbal infusion enchants with its deep red hue. Tart hibiscus is harmoniously balanced by pepper- and apple-mint, resulting in a refreshing, thirst-quenching experience.

Verveine

A timeless herbal classic. Lightly warming and soothing with delicate citrus notes.

Assam Halmari

Sourced from one of India's premier tea gardens, this strong black tea delights with malty depth and a full-bodied, satisfying flavor.