

Welcome to the Restaurant Bärenhöfli

Our local partners

Our dishes are partially made with foods from regional partners with whom we enjoy a long-standing, good partnership. We use regional products whenever possible.



"Emmentaler Bergobst" - Familie Schürch Grosshöchstetten (BE)
(emmentaler-bergobst.ch)

The company exists since 1817 and has traditionally been passed from father to son. The special climate in which Emmentaler mountain fruits grow gives the apples their unmistakable juicy aroma and the fresh, crunchy taste of a naturally grown fruit which is produced with love. Thanks to the mineral-rich terrain and the altitude, which allows the fruit to grow more slowly, the aroma can completely develop.



Peter Hofer - sausage tradition at Dentenberg (morewurster.com)

The passion for good sausages grabbed Peter Hofer for the first time in spring 2016. Today he produces around 60,000 pieces a year in many different variations. Sausaging is his yoga and his passion. Select herbs, a fine feeling for good food and a lot of creativity make his sausages to special delights.



Spahni Metzgerei AG" (vomspahni.ch)

If you want quality meat, you have to go to Spahni!
In 1863, Christian Spahni founded the first butcher's shop in Ostermundigen, which has been personally managed by members of the Spahni and Haldimann families since then. The right balance between tradition and modernity and openness to continually changing customer are the key to this success story.



Gourmador frigemo ag (gourmadorzollikofen.ch)

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

Meat declaration

Pork	Switzerland
Veal	Switzerland
Beef	Switzerland
Chicken	Switzerland

May have been produced with hormonal performance enhancers.

Allergies and intolerances

Our service team will be happy to provide you with information about lactose-free dishes, lactose-free dishes and any allergens present in our offer.

STARTERS / COLD DISHES

		starter	bowl
Seasonal leaf salad	⊗	8.00	
Mixed salad	⊗	10.00	
Bärenhöflisalat Leaf salad with cucumber, carrot, apple, beef stripes an cherry tomatoes	⊗	18.00	24.00
Fresh market salad with cucumbers, carrots, warm goat cheese and marinated vegetables	⊗	17.00	23.00
Cold plate with Tête de Moine, grated cheese, Gruyère cheese, raw ham, grisons air-dried meet, grapes, nuts and cherry tomatoes		20.00	
Beef Tatar with toast, butter and small salad garnish		140 gr. 23.00	210 gr. 30.00

With our salads, we serve our Bärenhöfli vinaigrette, French, Italian or balsamic dressing.

CHILDREN'S PLATE

Breaded porc escalope with vegetables and french fries		9.00
Chicken breast with vegetables and rice		9.00

VEGETARIAN / VEGAN DISHES

Wild mushroom stroganoff with pepperoni, onions and hash browns	vegetarian	22.00
Bärenhöfli "Nasi Goreng" with tofu, vegetables, soya sauce and Rice	vegan ⊗	27.00



Exclusively available!

Two kinds of handmade speciality sausages from the Dentenberger Wurster served with homemade onion sauce		32.00
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Pleas ask our service staff for the ingredients of the sausages

MEAT DISHES

Roasted chicken breast	ⓧ	26.00
Grilled beef entrecôte	ⓧ	42.00
Roasted pork steak	ⓧ	31.00

Our sauce selection
Calvados sauce with apple
Pepper sauce
Curry sauce
Herb butter

The meat dishes are served with mixed vegetables and a side dish of your choice:
Rice, french fries, pasta, hash browns,
Fitness plate with salad or fresh vegetables.

CLASSICS

Breaded pork escalope Mixed vegetables French fries		25.00
Sliced veal with fresh mushroom cream sauce Hash browns		34.00
Veal cordon-bleu Mixed vegetables French fries		39.00

OUR BURGER

Bärenhöfli Burger with cheese, gherkins, tomatoes, pickled onions and ketchup French fries		25.00
Vegan Burger with vegan yoghurt, mango, avocado, lettuce and pickled onions French fries	vegan	25.00
Chicken long burger with crème fraîche, tomatoes, pickled onions, green leaf salad		26.00

SPRING SPECIALTIES			starter
Lettucesalad with green asparagus, pomegrante, croutons and parmesan cheese			16.00
Asparagus cream soup with wild garlic oil	vegetarian		13.00
Puff pastry with asparagus ragout and morels New potatoes with rosemary	vegetarian		29.00
Green asparagus gratinated with broccoli and hollandaise, new potatoes with rosemary	vegetarian		29.00
Penne with wild garlic pesto, green asparagus and beetroot leaves	vegetarian	vegan	27.00
Roasted rump steak (CH) Hollandaise sauce with red kampot pepper New potatoes with rosemary and green asparagus		⊗	36.00
Fried veal escalope (CH) Hollandaise sauce with Meaux mustard New potatoes with rosemary and green asparagus		⊗	40.00
Fried pike-perch fillet (Kazakhstan) Provençal hollandaise, new potatoes and green asparagus		⊗	34.00
Our spring wine recommendations		1 dl	7,5 dl
Sauvignon Blanc, white wine (2022) Genève AOC (Switzerland) Domaine les Perrières		7.00	43.00
<i>Light yellow to pale green colour. Made from carefully selected Sauvignon Blanc grapes. In the nose the foliage of currants, figs and citrus fruits. Warm on the palate with fig and almond aromas.</i>			
"Das isch Läbe" rosé wine (2021) Alentejo, Portugal Aragonez, Touriga Nacional, Trincadeira		6.50	41.00
<i>Fresh, fruity and drinkable, that's the taste of the rosé of the wine series "This is Life"</i>			
SPRING DESSERTS			small
Strawberries with cream		⊗	9.00 12.00
Coupe Romanoff		⊗	13.00
Stawberry parfait with marinated strawberries			14.00
Spring apple ring plate with marinated strawberries Strawberry sauce and strawberry ice cream	6 pieces / 12 pieces		14.00 19.00

DESSERTS


Mini dessert served in a glass 5.00
*Marinated strawberries with vanilla ice cream, brönnti creme
tiramisu ice cream with ladyfingers and amaretto*

Brönnti Creme  10.00

Coupe Denmark  11.00

Iced coffee with cream  11.00

Various frappés  9.00

One scoop of ice cream  3.50
*Chocolate, cinnamon, caramel, vanilla, iced coffee
Lemon, plum, apricot, apple, strawberry*
With cream 1.50

FRIED APPLE RINGS (HOUSE SPECIALITY)

Portion (about 10 pieces) 16.00

Half of a portion (about 5 pieces) 10.00

One fried apple ring 2.50

Vanilla sauce / Cinnamon sauce / Brönnti Creme 2.00

2 fried apple rings 8.00
Optional with cinnamon ice cream, apple sorbet or caramel ice cream

Spicy "Bärenhöfli" apple ring plate
with slight spicy chili-chocolate sauce
6 pieces / 12 pieces 14.00 19.00

Our sweet wine recommendation 1dl 5dl
Chateau L'Esparrou, Muscat de Rivesaltes, Bonfils AOC 2018 8.00 38.00
Muscat d'Alexandrie, Muscat Petits Grains
*Intense, delicious aromas of peach, mango and sweet citrus.
Fresh attack on the palate, with nice aromatic length.
Truly a pleasure with our fried apple rings.*

OUR LOCAL PARTNERS

Our beverage selection includes the top-quality teas from LÄNGGASS-TEE SÉLECTION, the natural syrups from Sirupier de Berne, the finest coffee from Blasercafé and authentic spirits from Berner Mathebrennerei. These local suppliers are proud representatives of Bern's craft traditions. We are pleased and proud to present their products in our menu.

Blasercafé - The bernese roastery since 1922 (blasercafe.ch)



The love of coffee has a long tradition at Blasercafé. Since its foundation in 1922, Blasercafé has been completely family-owned and is now managed by the 4th generation. Blasercafé is therefore the only coffee roasting company in the Bern region which has maintained an independent identity over all these years. Bern means home to them. Blasercafé is committed to sustainable cultivation and fair trade practices in the coffee industry.



Länggass-Te Familie Lange Lange AG (laenggasstee.ch)

Länggass-Tee is a prestigious tea manufactory in Bern which specialises on the selection and distribution of high-quality tea specialities. Their philosophy is based on the love of tea and the ambition of the best quality.



Mathias Wirth "le Sirupier de Berne" (sirupierdeberne.ch)

Le Sirupier de Berne is a local producer of high-quality syrups and drink additions. They are characterised by the use of natural ingredients and traditional production methods. Sirupier de Berne often works with regional farmers and suppliers to use fresh ingredients of the highest quality.



Berner Mathebrennerei (mathebrennerei.ch)

Berner Mathebrennerei is a local distillery that produces high-quality spirits and liqueurs. With a connection to nature and traditions, their products represent authenticity of the region.

COFFEE SPECIALITIES

Ristretto	4.40
Espresso	4.40
Espresso macchiato	5.00
Espresso doppio	5.90
Coffee with milk	4.40
Latte macchiato	5.00
Cappuccino	5.00
Coffee	4.40

Cold creations with milk foam and coffee
(ice, sirup, milk/milk foam, espresso)

Iced Mojito Latte macchiato with mint sirup	6.20
Iced Caramel Latte macchiato with caramel sirup	6.20
Iced Vanilla Latte macchiato with vanilla sirup	6.20

Chocolate- & coffee creations

Dark Chocolate (dark chocolate, hot milk foam)	6.20
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Chococcino (dark chocolate, hot milk, espresso, milk foam)	6.20
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Cold or hot Ovomaltine	4.20
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NON ALCOHOLIC COCKTAILS

"Öpfu - Bärezauber"	8.50
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At the first moment, the sweetness of the apple syrup meets the sparkling freshness of the prosecco, while the mineral water gives an inspiring lightness.

Bärenhöfli's Gin Fizz	9.00
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An interesting and refreshing drink with non-alcoholic gin, Prosecco and Ginger Ale. The harmonious combination of the different flavours create a balanced taste experience.

NOgroni	9.00
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The non-alcoholic NOgroni is an elegant and refreshing choice for connoisseurs, who want to experience the full taste of a Negroni without alcohol. A refreshing slightly bitter drink with alcohol-free vermouth, gin and Sanbitter.

LÄNGASS-TEA SÉLECTION GRAND HOTEL

Our well-chosen teas in best quality provided from our supplier near the bernese Längass district.

Berner Rosen	4.80
<i>This fruit and flower tea is a traditional composition from the bernese farm garden. A well-balanced mixture of apple pieces, karkade, rose petals, lime-tree blossoms and stinging-nettles.</i>	
Ginger Lemon	4.80
<i>A perfect combination of herbs with lemony notes ,lemongrass, lemon thyme, hot ginger and sweet apples. A warming and at the same time refreshing infusion.</i>	
Indian Chai	4.80
<i>Indian black tea with the typical spices like cardamom, coriander, ginger and cinnamon. A warming drink, which is said to evoke dreams...</i>	
Jasmine Pearl	4.80
<i>Chinese green tea scented with the fragrance of jasmine flowers in an elaborate process. A light, fresh tea for your enjoyment.</i>	
Menthe du Maroc	4.80
<i>The traditional mint from North Africa makes for a light and refreshing tea. A special treat, whether with or without sugar.</i>	
Melange Rouge	4.80
<i>This herbal blend captivates with an intensely red cup. The pepper- and apple mint bind the hibiscus' acid notes and make for a refreshing and thirst-quenching infusion.</i>	
Verveine	4.80
<i>The classic one for any occasion. A nice, warming tea.</i>	
Assam Halmari	4.80
<i>This strong black tea comes from one of India's best tea gardens and is considered a classic breakfast tea. Its flavour is malty and full-bodied.</i>	

COLD BEVERAGES

Bottle 3,5 dl	
Rhazünser	4.90
Arkina blau (still)	4.90

Bottle 3,3 dl	
Rivella red or blue	4.90
Coca Cola, Coca Cola Zero	4.90
Ramseier apple juice	4.90
Schorle (sparkling mineral water with apple juice)	4.90
Sinalco	4.90

Bottle 4,9 dl	
Ramseier Suure Moscht clear ((Vol. 4,0 %)	6.80

Bottle 2 dl	
Schweppes Bitter Lemon	4.90
Botanical Roots Classic Dry Tonic (Berne Mattenbrennerei)	4.90
Chinotto San Pellegrino	4.90
Tomato juice Michel	4.90
Orange juice Michel	4.90

Bottle 1 dl	
Sanbitter San Pellegrino	4.90
Crodino	4.90

Beverages by the glass	2 dl	3 dl	5 dl	10 dl
"Bärenhöfli" Water still or sparkling	2.90	4.00	5.50	8.40
Citro	3.00	4.20	5.70	

	2 dl	3 dl	5 dl
Homemade iced tea with mint and lemon	3.00	4.20	5.70

Sirup from the «Sirupier de Berne»

Freshly squeezed juices and dried herbs are prepared without flavor enhancer processed into syrup. Enjoy the flavors with sparkling water or still Bernese tap water.

	3 dl	5 dl
Elderflower	4.20	5.70
Lemon balm	4.20	5.70

BEER

Bottle 3,3 dl	
Valaisanne Zwickel (Vol. 5,4 %)	6.50
Valaisanne Pale Ale (Vol. 5,2 %)	6.50
Feldschlösschen Dunkle Brune (Vol. 5,5 %)	4.80
Gurten Zähringer Amber (Vol. 5,4 %)	6.50

Bottle 5 dl	
Schneider Weisse (Vol. 5,4 %)	7.30

Non-alcoholic beer 3,3 dl	
Feldschlösschen alcohol-free (Vol. < 0,6 %)	4.70
Valaisanne alcohol-free (Vol. 0,0 %)	5.20

BEER BY THE GLASS

Gurten Bäre Gold (Vol. 5,2 %)	
Herrgöttli 2 dl	4.50
Stange 3 dl	4.80
Grosses 5 dl	7.30

APERITIFS	cl	
Vermouth white (Vol. 15,5 %)	4	7.50
Vermouth red (Vol. 15,5 %)	4	7.50
Cynar (Vol. 16,5 %)	4	7.50
Campari (Vol. 23,0 %)	4	7.50
Ramazotti (Vol. 30,0 %)	4	7.50
Pastis (Vol. 45,0 %)	4	7.50
Appenzeller (Vol. 29,0 %)	4	7.50



Bernese handicraft

Arangino Spritz (Vol. 23 %)	11.00
The powerful Matte Arangino was created with bitter oranges, gentian and rhubarb root and has a perfect harmony of bitter, fruity and sweet notes.	

SPIRITS	cl	
Calvados (Vol. 40,0 %)	2	7.00
Gravensteiner (Vol. 40,0 %)	2	7.00
Pflümli/Kirsch (Vol. 40,0 %)	2	6.50
Vieille Prune (Vol. 40,0 %)	2	9.50
Williams (Vol. 37,5 %)	2	7.00
Marc (Vol. 40,0 %)	2	6.50
Jägermeister (Vol. 35,0 %)	2	6.50
Rum Bacardi (Vol. 37,5 %)	4	7.50
Gin Gordons (Vol. 37,5 %)	4	7.50
 Bernese handcraft		
Matte Bio Herbal Gin (Vol. 42 %)	4	11.00
<p>Finest Bio Gin, distilled with strong juniper, best bernese apple juice and spicy rosemary. Swiss gin in the best organic taste. Distilled for the highest demands - for all those who not only drink gin, who also enjoy it.</p>		
Matte Sloe Gin Tonic (Vol. 28 %)		11.00
<p>For the Sloe Gin, sloe fruits are collected from the Aare and mixed with dry gin, cardamon, tonka and apricot kernels. This combination matures until his aroma has developed intensively. Fruity, decently sweet and slightly bitter with juniper, sloeand almond flavours.</p>		
Whiskys		
Johnnie Walker, Red Label	4	9.00
Four Roses	4	9.50
Chivas Regal	4	12.50
Jack Daniel's	4	12.50
Glenfiddich	4	12.50
Liqueurs		
Amaretto (Vol. 28,0 %)	2	6.50
Baileys (Vol. 17,0 %)	4	7.00
Cognac brandy (Vol. 40,0 %)		
Bisquit	2	7.00
Rémy Martin	2	9.00
Grappa (Vol. 41,0 %)		
Grappa di Barolo, Paesanella	2	8.00
Grappa di Brunello, Paesanella	2	8.00
Grappa di Moscato, Paesanella	2	8.00