

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
Bread/bakery products	Switzerland
Toast bread	France

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 and 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 meat, 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
Vegetarian autumn plate Filled puff pastry shell with mushroom sauce Home-made spaetzli, red cabbage with glazed chestnuts Sautéed brussels sprouts, white wine pear	vegetarian	31.00
Vegan wholegrain penne with pumpkin sauce, glazed chestnuts and herbs Grated cheese (not vegan)	vegan	26.00 1.00
Vegan Burger made from black beans, mushrooms and oat flakes with vegan yoghurt, mango, avocado, lettuce and pickled onions, French fries	vegan	25.00


MEAT DISHES


Exclusively available!



Two kinds of handmade speciality sausages from the Dentenberger Wurster served with homemade onion sauce 32.00

Please ask our service staff for the ingredients of the sausages

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, home-made spaetzli, Vegan wholegrain penne, hash browns,

Fitness plate with salad or fresh vegetables.

CLASSICS

Breaded pork escalope 25.00

Mixed vegetables

French fries

Sliced veal 34.00

with fresh mushroom cream sauce

Hash browns

Veal cordon-bleu 39.00

Mixed vegetables

French fries

OUR BURGER

Bärenhöfli Burger 25.00

with cheese, gherkins, tomatoes, pickled onions and ketchup

French fries

Chicken long burger 26.00

with crème fraîche, tomatoes, pickled onions, green leaf salad

GAME SPECIALITIES		small	
Lamb's lettuce with sliced egg, croutons and bacon strips		14.00	
Pumpkin soup with honey and crème fraîche	Vegi	13.00	
Sliced deer (EU) with game cream sauce, homemade spaetzli Red cabbage with glazed chestnuts, sautéed brussels sprouts, white wine pear			35.00
Roasted roe deer escalope (EU) with juniper sauce, homemade spaetzli Red cabbage with glazed chestnuts, sautéed brussels sprouts, white wine pear			36.00
Deer pepper (EU) with croutons, silver onions, homemade spaetzli Red cabbage with glazed chestnuts, sautéed brussels sprouts, white wine pear			33.00
Our autumnal wine recommendations		1 dl	7,5 dl
Red Wine			
Das isch Läbe, Tinta Barrocca, Douro DOC. (2021)		7.50	47.00
<i>This wine impresses with his ruby red color, and violet reflections. A tasty red wine made from the Tinta Barrocca grape, with lot of fruits and flower.</i>			
Cal Pla, Priorat DOCa (2020)		7.50	47.00
Celler Cal Pla, Joan Sangenis, Porrera <i>Toasted notes and dark berries on the nose, voluminous, soft and broad on the palate. A seductive Priorat wine made from Garnacha and Carinena grapes.</i>			
Sauser		2 dl	3 dl
The lightly alcoholic drink with a powerful grape flavour.		5.00	7.50
AUTUMNAL SWEET DISHES			small
Vermicelles with whipped cream	⊗	8.00	10.00
Coupe Nesselrode with vermicelles, vanilla ice-cream and whipped cream	⊗	12.00	14.00
Autumnal fried apple ring plate with caramelized plumps in portwine Vanilla ice-cream and chestnut whipped cream 6 pieces / 12 pieces		14.00	19.00

DESSERTS


Mini dessert served in a glass 5.00
Vanilla ice cream with vermicelles and whipped 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
Chococcino (dark chocolate, hot milk, espresso, milk foam)	6.20
Cold or hot Ovomaltine	4.20

NON ALCOHOLIC COCKTAILS

"Öpfu - Bärezauber" 8.50

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

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

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
Bio Botanical Roots Classic Organic Tonic (Berner 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 handicraft		
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 flouvours.</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