

Welcome to the Restaurant Bärenhöfli

Meat declaration

Pork	Switzerland
Veal	Switzerland
Beef	Switzerland
Chicken	Switzerland
Giant Shrimps	Vietnam

Allergies and intolerances

Our staff is pleased to inform you about lactose-free dishes and food allergens in our menu.

Legend

Vegi = Vegetarian

⊗ = Gluten-free

Most of the dishes which are not marked as gluten-free are available as gluten-free as well.







Business dinners or private events

Are you looking for a cozy location for your birthday or business dinner?

For business or private events you can find at the Kongresszentrum Kreuz some nice, professional event rooms. Thanks to a variety of combination possibilities of our rooms we can offer a capacity from 10 to 240 persons.

For booking requests please contact us on info@kongresszentrumkreuz.ch or 031 329 96 06. We are pleased to arrange an event according to your wishes.

SALADS



Seasonal leaf salad		7.00
Mixed salad		8.00
Big salad plate		16.00
Fresh market salad with cucumbers, carrots, warm goat cheese and marinated vegetables		15.00
Bärenhöfli-salad with marinated beef strips, giant shrimps, cherry tomatoes and cucumbers		22.00

*Choose between french, italian or balsamico dressing.
Or try our special Bärenhöfli-Vinaigrette.*

SOUPS

Today's soup with a slice of bread		6.00
Clear beef soup with bone-marrow		9.00
Tomato cream soup with cream	Vegi	9.00

STARTERS / APERO SKEWERS

Veal tatar with roasted slices of bread, butter and small salad garnish	70 gr.	17.00
Beef tatar with toast, butter and small salad garnish	140 gr. 210 gr.	21.00 29.00
Plate with grisons air-dried meet, raw ham, Tête de Moine cheese, grated cheese, gruyère cheese, cherry tomatoes, garnished with grapes and nuts		19.00
Chicken satay skewer with sweet and sour dip Homemade potato chips		13.00
"Bärenhöfli" club sandwich with fried chicken breast, salad, tomatoes, bacon and egg Homemade potato chips		14.00

CHILDREN'S PORTION

Breaded pork chop with vegetables and french fries	9.00
Fish fingers with tartar sauce, vegetables and rice	9.00
Chicken breast with vegetables and pasta	9.00
Pasta with tomato sauce and parmesan cheese	9.00

CHILDREN'S DESSERTS

Globi (vanilla ice cream)	5.00
Thesi (strawberry and vanilla ice cream)	5.00

CLASSICS

Breaded escalope of pork with french fries and seasonal vegetables	22.00
"Bärenhöfli" burger with cheese, cucumbers, tomatoes and homemade barbecue sauce, french fries	19.00
Piccata Milanese with strips of ham, tomato sauce und spaghetti	23.00

MEAT

small

Bernese braised beef with carrots, mushrooms,
mashed potatoes

20.00 28.00

Grilled beef entrecôte with herbed butter
and seasonal vegetables



37.00

Veal strips with fresh mushroom cream sauce

21.00 31.00

"Cordonbleu" (veal) with fresh seasonal vegetables

34.00

Chicken skewer with fresh pineapple and currydip
Grilled vegetables



24.00



Exclusivly available

Two different handmade sausage from our Dentenberger butcher
served with homemade onion sauce

29.00

Please ask our service staff for the ingredients of the sausages.

*As side dish you have the choice between rice, pasta, french fries,
rösti or boiled potatoes. Instead of these side dishes we serve
the meat dishes also with mixed salad or vegetables.*

FISH

Poached salmon trout with white wine sauce
and fresh herbs on leeks bed served with rice

27.00

Giant shrimps with curry sour cream sauce
Grilled vegetables and rice



26.00

VEGETARIAN DISHES

Grilled vegetables with rice
served with or without fried egg



13.00 18.00

Fried sweet corn pies with mushroom ragout
on a bed of vegetables

12.00 16.00

Forest mushrooms Stroganoff with sweet peppers and onions
roesti

16.00 21.00

Subject to alteration of prices / All prices in swiss francs and incl. VAT.

WINTER SPECIALITIES

small

Grisons barley soup		10.00
Lamb's lettuce with smoked salmon (Norway), walnuts and horseradish		14.00
Fried chicory breaded with hazelnuts Pasta with cream sauce, oranges and cinnamon		23.00
Fried pike-perch fillet (Estonia) with onion confit sauerkraut with cream and sparkling wine boiled potatoes		30.00
Calf's liver strips with butter and fresh herbs Roesti	30.00	35.00
Beef fillet goulash with paprika sauce sauerkraut with cream and sparkling wine boiled potatoes		39.00

Hibernal wine recommendation

1dl 7.5dl

Alejandro Fernández 2013




7.50 49.00

Ribera del Duero DO

A classic Ribera del Duero with a lot of finesse and elegance in perfect harmony.

WINTER SWEET DISHES










small

Vermicelles with whipped cream		7.00	9.00
Vermicelles tartlet with whipped cream			6.00
Coupe Nesselrode with vermicelles, vanilla ice-cream and whipped cream		9.00	11.00
Winterl fried apple fritters with caramelized plumps in port wine Vanillia ice-cream and chestnut whipped-cream 6 pieces / 12 pieces		14.00	19.00

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		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
"Bärenhöfli" apple ring plate with vanilla sauce, cinnamon- and apple sorbet 6 pieces / 12 pieces	14.00	19.00

DESSERTS

Bärenhöfli Crêpe with small apple cubes and calvados		11.00
Toblerone parfait of milk chocolate and dark chocolate		10.00
Variation of sorbets "Bärenhöfli"		10.00
Coupe Danmark		11.00
Coupe "Bärenhöfli" with vanilla- and strawberry ice cream with apple sorbet		11.00
Coupe "Zwätschge Lisi" with cinnamon ice cream, plum sorbet and marinated plums		12.00
Coupe "Tiramisu" with tiramisu and coffee ice cream		11.00
Ice-coffee with whipped cream		9.00
Apple sorbet with Calvados		12.00
Various frappés		6.00
One ball of ice cream <i>chocolate, tiramisu, cinnamon, caramel, vanilla, coffee,</i> <i>lemon, plum, apricot, apple, stawberry</i>		3.00
With whipped cream		1.00

CLASSIC COFFEE CREATIONS

Ristretto	4.10
Espresso	4.10
Espresso macchiato	4.80
Espresso doppio	5.70
Coffee with milk	4.10
Latte macchiato	4.80
Cappuccino	4.80
Coffee	4.10

Cold creations with milk foam and coffee

(ice, sirup, milk/milk foam, espresso)

Iced Mojito Latte macchiato with mint sirup	6.00
Iced Caramel Latte macchiato with caramel sirup	6.00
Iced Vanilla Latte macchiato with vanilla sirup	6.00

Creations with cold milk foam

Strawberry milk (strawberry sirup, cold milk, cold milk foam)	6.00
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Chocolate- & coffee creations

Dark Chocolate (dark chocolate, hot milk foam)	6.00
Chococcino (dark chocolate, hot milk, espresso, milk foam)	6.00
Cold or hot Ovomaltine	4.00

LÄNGASS-TEA SÉLECTION GRAND HOTEL

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

Berner Rosen 4.50

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.

Ginger Lemon 4.50

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.

Indian Chai 4.50

Indian black tea with the typical spices like cardamom, coriander, ginger and cinnamon. A warming drink, which is said to evoke dreams...

Jasmine Pearl 4.50

Chinese green tea scented with the fragrance of jasmine flowers in an elaborate process. A light, fresh tea for your enjoyment.

Menthe du Maroc 4.50

The traditional mint from North Africa makes for a light and refreshing tea. A special treat, whether with or without sugar.

Melange Rouge 4.50

*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.*

Verveine 4.50

The classic one for any occasion. A nice, warming tea.

Assam Halmari 4.50

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.

Edelweiss 4.50

A traditional blend from the Swiss Alps' herb garden. Lemon thyme, lemon balm, Alpine lady's mantle, marjoram, Edelweiss. Fresh and spicy.

COLD BEVERAGES

Bottle 3,5 dl	
Passugger	4.40
Arkina blau (still)	4.40

Bottle 3,3 dl	
Rivella red, blue or green	4.40
Coca Cola, Coca Cola Light, Coca Cola Zero	4.40
Ramseier apple juice	4.40
Schorle (sparkling mineral water with apple juice)	4.40
Sinalco	4.40

Bottle 2 dl	
Schweppes Bitter Lemon	4.40
Schweppes Tonic	4.40
Chinotto San Pellegrino	4.40
Tomato juice Michel	4.40

Bottle 1 dl	
Sanbitter San Pellegrino	4.40
Crodino	4.40

Beverages by the glass	2 dl	3 dl	5 dl
Mineral water still	2.60	3.60	4.90
Mineral water sparkling	2.60	3.60	4.90
Citro	2.70	3.80	5.10
Coca Cola	2.70	3.80	5.10
Ice tea (Blacktea)	2.70	3.80	5.10

Mineral water in a carafe of 1 litre (still or sparkling)	7.50
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Sirup from the «Sirupier de Berne»

Sirup is served with sparkling water or still water

	3 dl	5 dl
Elderflower	4.20	5.40
Lemon balm	4.20	5.40

Fresh fruit juice 2 dl	
Fresh orange juice	5.00
Home made banana-kiwi-smoothie	5.00

FRUIT COCKTAILS

«Movie Star» with mango-cranberry flavour	6.50
«Manga» with pineapple-blue curaçao flavour	7.00
«Caribbean» mit pineapple-coconut-flavour	7.50

BEER

Bottle 3,3 dl

Corona extra (Vol. 4,6 %)	6.20
Carlsberg (Vol. 5,0 %)	6.20
Feldschlösschen dark pearl (Vol. 5,2%)	4.60

Bottle 5 dl

Schneider Weisse (Vol. 5,4 %)	7.00
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Non-alcoholic beer 3,3 dl

Schlossgold non-alcoholic (Vol. < 0,6 %)	4.50
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BEER BY THE GLASS

Gurten Bäre Gold (Vol. 5,2 %)

Herrgöttli 2,5 dl	4.30
Stange 3 dl	4.60

Seasonal beer

Small glass 2,5 dl	4.60
Big glass 5 dl	7.00

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
Rossi (Vol. 18,0 %)	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

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
Bätzi/Kräuter (Vol. 40,0 %)	2	5.00
Jägermeister (Vol. 35,0 %)	2	6.50
Rum Bacardi (Vol. 37,5 %)	4	7.50
Gin Gordons (Vol. 37,5 %)	4	7.50
Wodka Absolut (Vol. 40,0 %)	4	7.50

Whiskys

Johnnie Walker, Red Label	4	9.00
Ballantine's	4	8.50
Four Roses	4	9.50
Chivas Regal	4	12.50
Jack Daniel's	4	12.50
Glenfiddich	4	12.50

Liköre

Amaretto (Vol. 28,0 %)	2	6.50
Baileys (Vol. 17,0 %)	4	7.00
Malibu (Vol. 21,0 %)	4	7.00

Cognac Weinbrand (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