

BÄREN

GASTHAUS ★★★ HOTEL

Seit 1454 als Restaurant geführt

Dishes

Flecken 11 - 6023 Rothenburg
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All prices in CHF, incl. 8,1% MwSt.

History of the building

1454 A «Hohenhus» and a «host of Rothenburg» is being reported for the first time in the document about the grave dispute in Rothenburg.

1707 Renovation of the building to its present form and size by the former owner Paul. Measurements approx. 16x15m, ridge height 17m.

Stables and two big vaulted cellars were situated in the brick ground floor. The vaulted cellars are still in their original condition today.

The dining area as well as the kitchen were located on the first floor.

The second floor was being used as chambers. The first theater room of Rothenburg as well as provisions storage was located in the large, two-floored attic. There was also a smoking chamber.

The stone lintel of the former main entrance commemorates this building era. The lintel has been reinstalled in the cellar during further constructions. The inscription reads:

Bauwen war ein ordentlichen sit / eim jeden will ichs raten mit / so ich min Bauwvolendethan / heust mir gelt schier jederman.

1751 Change of ownership to Anton Häfliger, then in 1770 to Hansjörg Häfliger, which integrated the baroque sideboard of the Rudolfstube in 1794.

1802 Acquisition through Ulrich Mattmann. Five generations of the Mattmann family gave the house its special character. A variety of construction work was done especially on the first and second floor, including enlargement of the hall, room renovations etc.



Various changes of the facade were being made in the last century. The log cabin facade was clad with a Bernese arch and later on half-timbered. The authentic half-timber walls are still the original ones on the west part of the house.

1899 Conversion of the stables on the ground floor into the restaurant and additional wine cellar expansion.

1953 Demolition of the lavatory hut on the west side, three-story annex for sanitary rooms.

1983 Sale of the house through the Mattmann joint heirs to E. Cerutti-Stofer. Start of renovation studies, architectural investigations, archaeological excavations, construction projects and construction permit procedure.

1986 Start of the extensive renovations including the demolition of the west wing, renovations, safety features and addition of a foundation plate.

Support structures were implemented for the first and second floor. Addition of the staircase and elevator tower on the west side. New technical amenities for heating, ventilation, electricity and plumbing. Restoration of all wood paneling and ceilings, doorways, floors, tables, chairs and the stove.

1987 Re-opening of the Hotel on December 15, 1987.

1988 Construction of the underground car park with two floors as well as a new building for apartments and office spaces instead of the old barn.

Hotel Bären offers a wide range of rooms and premises:

- ❖ Dining room with buffet and seated bar space, 50 seats;
- ❖ Jägerstübli (the hunter's barrack room), 12 seats;
- ❖ Bärenkeller (bear cave), 26 seats;
- ❖ Grottino, 8 seats;
- ❖ Mattmannstube (Mattmann's barrack room), 30 seats;
- ❖ Rudolfstube (Rudolf's barrack room), 40 seats.
The Mattmannstube can be joined together with the Rudolfstube to make room for up to 70 people.
- ❖ In 2019 newly renovated outdoor seating area for summer time.
- ❖ Hotel rooms on the second floor, two single rooms and six double rooms all equipped with either a bathtub or shower and a flat-screen TV.

Starters

Seasonal lamb's lettuce with fig dressing, French or Italian sauce	8.50/10.50
Mixed salad composition with Fig, French or Italian dressing	10.50/12.50
Tricolore tomato salad caprese colorful tomatoes with burrata and pine nuts	14.50/16.50
Beef carpaccio garnished with parmesan and rocket with basil and honey pesto	23.50
Roast beef from the Green Egg Grill with lemon pepper, spring salad with raspberry vinaigrette and tartar sauce	19.50/28.50

Soups

Homemade beef bouillon with egg, pancakes strips or sherry	12.50
Cucumber spinach cold soup with Gin	13.50

Tatar

Salmon tartare with avocado 30.50/35.50
with dill, lime, garlic, spring onions and olive oil

Avocado and tomato tartare 26.50/31.50
with dill, olive oil, lemon juice, shallots and mustard

Beef-Tatar «Classic» 26.50/31.50
with cucumbers, onions and capers

Beef Tatar « Bären style » 29.50/34.50
with cucumbers, onions and capers, it is gratinated with herb butter,

Veal Tartare 31.50/36.50
with fig mustard, capers, and lemon balm

With the tartar we serve

Toast bread, focaccia bread, sweet potato fries
sage-, herb-, chili- and lime butter

Classic

Breaded pork/veal schnitzel with French fries and vegetables	30.50/41.50
Cordon bleu from pork/veal «Bären style» with French fries and vegetables	33.50/44.50
Veal liver «house specialty» with butter and herbs, served with rösti	33.50
Veal liver «summer» with cherry tomatoes, fresh sage and garlic red wine sauce, served with rösti	33.50
Homemade “Walliser” salmon trout nuggets with tartar sauce and salads garnished	31.50
Caribbean rice pan with coconut milk, chili, and pepperoni	25.50
Salad plate with homemade falafel yogurt sauce, curry dip, and marinated avocado	27.50

Please ask our staff about ingredients in our dishes that could trigger allergies or intolerances.

Hot stone

Please do not put herb butter or sauces on the stone.

Pork Spare Ribs	500g	38.00
Pork Steak	200/300g	32.50/41.00
Beef Entrecôte	200/300g	49.50/56.00
Beef Fillet	200/300g	54.50/65.50
Lamb Rack (NZL)	200/300g	39.50/44.50
Chicken Thigh Skewer	280g	29.00

**Please choose a side dish and sauce of your choice.
All dishes are also available as fitness plates.**

Side Dishes

French Fries

Sweet Potato Fries

Vegetable

Tagliatelle

Caribbean Rice Pan

Rösti

Spaghetti with basil pesto

Fried Potatoes

Sauces

Herb Butter

Garlic Sauce

Devil's Sauce

Barbecue Sauce

Our raw ingredients

We are committed to climate-friendly enjoyment and sustainability

We attach great importance to dishes that are prepared using seasonal and regional ingredients. The products come from the region whenever possible, because as a company we also like to take responsibility for our environment. Thanks to it, we can conjure up our delicacies on the plate.

Declaration

Food that is not declared (meat & fish) comes from Switzerland. Whenever possible, we buy Swiss quality pasture cattle. The pork and chicken come from Central Switzerland

Our food suppliers

Butcher's shop Metzger Gabriel from Wolfenschiessen

Swiss Meat

Rosa und Peter Bachmann-Suter from Malters

Swiss Eggs

Senet

Fish

Transgourmet/Prodega:

Foodstuff, meat, fish

Meat, meat products and processed meat that are not of Swiss origin could be produced or treated with hormones, antibiotics or other antimicrobial preservatives.

WLAN

Network: Baeren
Password: 60236023