

Welcome

DEAR GUESTS

Feel at home at the «CHOCHTOPF» restaurant.

Our passion is to indulge you with our culinary delights.
We believe in the saying that **«home is where you will find your mother's cooking pot!»**
Our restaurant concept is designed to awaken most delightful memories of
your mother's cooking skills.

Here you will experience traditional culinary favourites
from different parts of Switzerland:

We redefine proven culinary delights.

Our Opening hours:
Monday through Sunday from 7 a.m. to 11 p.m.

We serve
Breakfast from 7 a.m. to 10 a.m.
Lunch from 11.30 a.m. to 2 p.m.
Dinner from 6 p.m. to 10 p.m.



In the afternoon we offer you delicious sweets or small savoury snacks
in our winter garden or outside on our beautiful patio.

Discover the market fresh delights from our kitchen in our restaurant
and on our garden terrace with the breathtaking panoramic view
of the famous Jungfrau region.

We are pleased to welcome you!

SPRING FEELINGS



CREAM OF ASPARAGUS SOUP CHF 9.50

with wild garlic oil, served with puff pastry



LUKEWARM ASPARAGUS SALAD CHF 10.50

served on salad greens,
refined with elderberry aceto balsamico





PORTION WHITE ASPARAGUS CHF 25.50

served with Hollandaise sauce and new potatoes
small portion CHF 17.50



VEAL SALTIMBOCCA CHF 38.50

with red wine jus, served with wild garlic risotto and green asparagus



RACK OF LAMB CHF 36.50

from the Bernese Oberland with wild garlic crust on elderberry jus,
served with rosemary potatoes and spring vegetables



SAUTÉED PAPPARDELLE NOODLES CHF 26.50

with asparagus ragout, spring morels and cream,
sprinkled with grated Bernese Oberland cheese



WILD GARLIC RISOTTO CHF 23.50

with candied cherry tomatoes and pine kernels



FRIED WHITEFISH AU FECHY CHF 29.50

served with cream of white wine sauce and herbs,
accompanied by homemade Pappardelle noodles and spring vegetables

STARTERS

 **SPRING SALAD** CHF 9.50 PER PERSON
(2 PERSONS MINIMUM)

Young salad greens with dandelion leaves, red radish and herbs,
with strawberry dressing, garnished with dried blossoms
and served in a large bowl



 **SALAD BUFFET**

as well as freshly baked bread homemade in our bakery
small plate **CHF 6.50**
midium plate **CHF 13.50**
big plate all you can eat **CHF 19.50**



 **BARLEY BROTH FROM THE GRISONS CANTON** CHF 10.50
barley vegetable broth with beans, air-dried meat and bacon

 **BEEF TARTAR**

70g **CHF 15.50** 120g **CHF 24.50**

Hand cut Bernese Oberland beef tartar, spiced with Tabasco,
capers, pickled gherkins, onions and herbs, refined with cognac,
served on toasted bread with butter



 **SWEETBREAD PUFF PASTRY** CHF 14.50

garnished with salad and served with yoghurt dressing

MAIN COURSE

CHOCHTOPF CLASSIC



BE0 CHOCHTOPFBURGER

160g **CHF 19.00** 200g **CHF 23.00**

juicy Beef Burger, from the region

served with homemade tomato chutney, onion rings, fresh salad and pickled cucumbers, served in a bagel bun with Bernese fries



Spice up your burger with

... fried bacon **+ CHF 2.00**

... melted Bernese Oberland raclette cheese **+ CHF 2.00**

... fried bacon and melted Bernese Oberland raclette cheese **+ CHF 4.00**



SLICED VEAL CHF 35.00

original sliced veal «Zurich style» with kidney and loin, cream of mushroom sauce, served with hash browns and glazed market vegetables

small portion **CHF 29.50**



CHEF'S BREADED CRISP CHICKEN BREAST SCHNITZEL CHF 26.00

with Bernese fries and glazed market vegetables

small portion **CHF 21.00**



SWISS HASH BROWNS CHF 21.00

hash browns with onions and bacon, topped with melted Bernese Oberland cheese and a sunny side up egg, upon request with grated «Schabziger»

small portion **CHF 17.00**



For main dishes the side dish can be replaced with salad from the salad buffet



BEEF TENDERLOIN MEDALLION

140g **CHF 39.00** 180g **CHF 45.00**

delicious beef tenderloin – cooked to your liking
with homemade orange-chili butter and hot BBQ relish
served with glazed market vegetables and your choice of side dish



Choose from the following side dishes:

Boiled potatoes, rösti (hash browns), mashed potatoes, wild garlic risotto,
Bernese fries or Pappardelle noodles



VEAL CORDON BLEU CHF 38.00

veal cordon bleu stuffed with Swiss mountain cheese and air dried meat grison,
served with Bernese fries and glazed market vegetables



MEATLOAF CHF 29.50

served in a small pot with cream of mushroom sauce, mashed potatoes and glazed carrots



BÖDELI SAUSAGE CHF 21.00

farmer sausage served with onion sauce and hash browns



HOSPENTALER ALPINE MACARONI CHF 22.00

homemade macaroni with diced potatoes and a cheesy cream sauce,
on the side homemade apple sauce and roasted caramelized onion



PERCH STRIPS SEELAND STYLE CHF 23.50

baked in beer and herb batter, served with tartar sauce, leaf spinach and boiled potatoes



Switzerland



Lucerne



Bernese Oberland



Bern



Ticino



Neuchâtel



Zurich



Glarus



Grisons



Uri



Vaud



Zug



Aargau



For main dishes the side dish can be replaced with salad from the salad buffet

DESSERTS



ICED COFFEE «TRÄSCH» CHF 7.50

coffee ice cream with cream and «Bätzi»



ORIGINAL MERINGUES FROM MEIRINGEN CHF 9.50

with whipped cream

with whipped cream and ice cream **CHF 11.50**

THREE SMALL SWEET TEMPTATIONS CHF 9.50

for the small sweet tooth

coffee, espresso or tea served with three small sweet temptations
(Panna Cotta with fruit sauce, deep fried apple rings in batter, local cereal crisp)



DEEP FRIED APPLE RINGS IN BATTER CHF 9.50

with vanilla ice cream



COUPE ROMANOFF CHF 9.50

fresh strawberries with a scoop of vanilla ice cream, garnished with cream
small portion **CHF 7.50**



FRESH STRAWBERRIES CHF 8.50

fresh strawberries garnished with cream
small portion **CHF 6.50**



RHUBARB TIRAMISU CHF 9.50

small portion **CHF 6.50**

FEEL LIKE EATING AN ICE CREAM? CREATE YOUR OWN DREAM SUNDAE!

Please request our special menu

We use the following products

Beef butcher Seiler, Bönigen, Jungfrau region, Michel Comestibles
Sausage butcher Seiler, Bönigen, Jungfrau region
Pork butcher Seiler, Bönigen, Jungfrau region
Veal H&R, Interlaken or butcher Seiler, Bönigen, Jungfrau region, Michel Comestibles
Lamb butcher Seiler, Bönigen, Jungfrau region
Chicken Michel Comestibles
Whitefish Michel Comestibles
Egli Michel Comestibles
«Bündnerfleisch» H&R, Interlaken
Dried meat H&R, Interlaken
Cheese H&R, Interlaken
Milk H&R, Interlaken, Gourmador, Unterseen
Yogurt dairy Meiringen
Eggs BEO eggs, H&R, Interlaken
Flour Burgmühle, Oey Diemtigen
Potatoes & Vegetables Gourmador, Unterseen
Mushrooms Gourmador, Unterseen
White Mushrooms Gerber mushroom cultivation, Burgstein
Bread homemade in our bakery



vegetarien



lactose free



gluten free

Your hosts

Michael Winkler, manager JUNGFRAU HOTEL
Marlies Inäbnit, Cheffe de Service
Simon Hofstetter, chef de cuisine
and the entire CHOCHTOPF team

BIRTHDAY SPECIAL

Celebrate your birthday in our restaurant! Reserve a dinner table for four or more adults. The person celebrating his or her birthday will eat free of charge and will be treated like royalty.

More information on www.jungfrau-hotel.ch

DECLARATION & INFO

MEAT DECLARATION

Switzerland

Lamb New Zealand

FISH DECLARATION

Whitefish Russia aquaculture

Egli Poland FAO 05 bottom set gillnet

ALLERGENIC SUBSTANCES

The following allergenic substances are used in the kitchen and may be contained in each dish. Please contact our service staff concerning percentage and volume of the substances.

Milk	Hazelnuts	Sesame seeds
Eggs	Cashew nuts	Celery
Fish	Brazil nuts	Mustard
Crustaceans	Walnuts	Sulphites
Soy beans	Pecan nuts	Cereals with gluten
Peanuts	Pistachios	Lupin

SELLING OF ALCOHOLIC BEVERAGES

Wine, beer and shandy are not allowed to be sold to people under the age of 16.

Spirits and alcopops are not allowed to be sold to people under the age of 18.

For controlling purposes, the personnel is allowed to ask for identification.