

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!

STARTERS

 **AUTUMN SALAD** CHF 9.50 PRO PERSON
(2 PERSONS MINIMUM)

Mixed autumn leaves salads with sautéed chanterelles, herbs and onions
wild honey dressing with roasted walnuts, served in a large bowl



 **LAMB'S LETTUCE** CHF 12.00

Grape seed oil dressing

Quail's eggs and croutons

on request with bacon and cured venison CHF 14.00



 **SALAD BUFFET**

as well as freshly baked bread homemade in our bakery

small plate CHF 6.50

medium plate CHF 13.50

big plate all you can eat CHF 19.50



BUTTERNUT-PUMPKIN SOUP CHF 9.50

with crispy sweet-sour pumpkin



BOLETUS CAPPUCINO CHF 10.50

Boletus cream soup with frothed milk and boletus powder



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

AUTUMN VENISON TIME



VENISON GRISON STYLE CHF 27.50

garnished with chanterelles, bacon and glazed chestnuts,
braised red cabbage, brussels sprouts, white wine apple and cranberry jelly
served with home made quark dumplings



WILD BOAR CORDON BLEU CHF 28.50

filled with Lenker herb cheese, ham and wild mushrooms
variation of autumn vegetables and Bernese fries



PHEASANT BREAST CHF 29.50

wrapped in bacon, filled with prunes, venison sauce and glazed chestnuts,
braised red cabbage, brussels sprouts, white wine apple and cranberry jelly
served with home made quark dumplings



ROASTED RAINBOW TROUT «NEUCHÂTEL STYLE» CHF 29.50

Creamsauce with grape halves and Marc
On a savoy cabbage bed, walnuts, served with fried potatoes



PUMPKIN RISOTTO CHF 23.00

Risotto « autumn style » with pumpkin cubes
garnished with pumpkin oil and Sbrinz cheese chip



AUTUMN PLATE CHF 26.00

glazed chestnuts, braised red cabbage, brussels sprouts glazed pumpkin and
white wine apple with cranberry jelly, served with home made quark dumplings



PAPPARDELLE WITH HERBS «FORESTER'S STYLE» CHF 24.50

with sautéed chanterelles and cream sauce



MAIN COURSE

CHOCHTOPF CLASSIC



BEO 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, Pumpkin risotto, Quark dumplings,
Autumn vegetables, herb pappardelle or Bernese fries



VEAL CORDON BLEU CHF 38.00

veal cordon bleu stuffed with Swiss mountain cheese and cured beef,
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



Zurich



Glarus



Aargau



Grisons



Uri



Valais



Obwalden



Neuchâtel



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

SWISS FONDUES

SWISS CHEESE FONDUE MINIMUM 2 PERSONS:



CLASSIC FONDUE CHF 23.00 PER PERSON

Swiss Moitié-Moitié cheese fondue prepared with white wine, served with pickles and crispy home made bread



FROM THE VALAIS CHF 25.00 PER PERSON

Tomato fondue from the Valais prepared with white wine, served with pickles, boiled potatoes and crispy home made bread



THE FORESTER CHF 25.00 PER PERSON

Swiss Moitié-Moitié cheese fondue with forest mushrooms, prepared with white wine, served with pickles, boiled potatoes and crispy home made bread



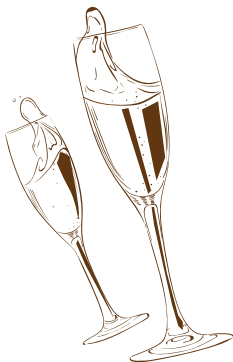
FOR BEER LOVERS CHF 26.00 PER PERSON

Swiss Moitié-Moitié cheese fondue prepared with regional beer, served with pickles, boiled potatoes and crispy home made bread



THE NOBLE VARIETY CHF 29.00 PER PERSON

Swiss Moitié-Moitié cheese fondue prepared with champagne, served with pickles, sliced pear, boiled potatoes and crispy home made bread



KIRSCH CHF 5.00 2cl

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



VERMICELLI WITH WHIPPED CREAM CHF 9.50

flavoured with Kirsch, served with meringues
from Meiringen and whipped cream

small portion **CHF 7.50**



COUPE NESSELRODE CHF 11.00

flavoured with Kirsch, served with meringues
from Meiringen and whipped cream and vanilla ice cream

small portion **CHF 7.50**



QUINCE 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
Hirsch/Wildschwein/Fasan Michel Comestibles; H&R, Interlaken
Chicken Michel Comestibles
Trout 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

Deer/Wild boar/Pheasant Europe

FISH DECLARATION

Trout Switzerland

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.