

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!

SUMMER SALAD BUFFET & BARBEQUE



RIB EYE STEAK CHF 34.50

from the Jungfrau region, marinated with smokey BBQ spices



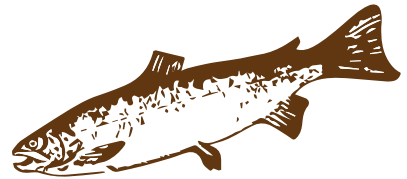
LAMB SHANK CHF 29.50

marinated with blossom honey from «Bönigen»



TROUT FILLETS FROM RUBIGEN CHF 28.50

marinated with alpine herbs



PORK CHOP CHF 27.50

with mustard marinade



SALAD BUFFET

Enjoy the great variety of salads.

Next to raw vegetable salads you will find a choice of other salad creations as well as freshly baked bread from our CHOCHTOPF-bakery.



VEGETABLE RISOTTO CHF 24.50

with oven vegetables, garlic and thyme



TOMATO TAGLIARINI «CAPRESE» CHF 22.50

tossed in basil oil with mozzarella pearls



STARTERS



SUMMER SALAD CHF 9.50

with Mojito dressing (Cachaça, peppermint and lime)
garnished with fresh berries



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**



TOMATO GAZPACHO CHF 9.50

served with bread croutons and sour cream



BARLEY BROTH FROM THE GRISONS CANTON CHF 10.50

barley vegetable broth with beans, air-dried meat and bacon



BEEF TARTAR

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



BEO CHOCHTOPFBURGER

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

140 g **CHF 39.00** 180 g **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, white wine risotto,
Bernese fries or tomato tagliarini



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



Zurich



Glarus



Grisons



Uri



Valais



Aargau



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 jacket potatoes and crispy home made bread



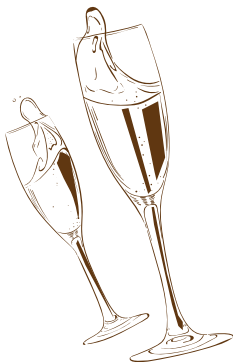
THE FORESTER CHF 25.00 PER PERSON

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

KIRSCH CHF 5.00 2 cl

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
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

Lamb New Zealand

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
Eggs
Fish
Crustaceans
Soy beans
Peanuts

Hazelnuts
Cashew nuts
Brazil nuts
Walnuts
Pecan nuts
Pistachios

Sesame seeds
Celery
Mustard
Sulphites
Cereals with gluten
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.