

# 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



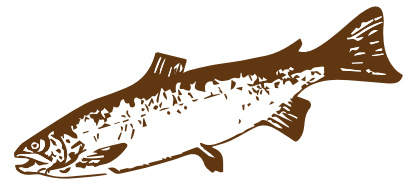
## LAMB SHANK CHF 29.50

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 PER PERSON  
(2 PERSONS MINIMUM)

Seasonal salad leaves with Mojito dressing (Cachaça, peppermint and lime)  
garnished with fresh berries 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**



**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**

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, 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



Vaud



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



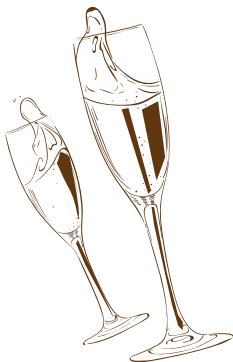
### **FOR BEER LOVERS** CHF 26.00 PER PERSON

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](http://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	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.