

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.

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



SALAD BUFFET

small plate **CHF 6.50**

medium plate **CHF 13.50**

big plate all you can eat **CHF 19.50**



BARLEY BROTH FROM THE GRISONS CANTON CHF 9.50

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



SALAD BUFFET

Enjoy the great variety of salads.

Next to raw vegetable salads you will find a choice of other salad creations.

SPRING AWAKENING



SPRING SALAD CHF 9.50 PER PERSON (2 PERSONS MINIMUM)

mixed spring salads and sprouts with asparagus ragout,
goat cheese cubes, roasted nuts, served in a large bowl



WHITE WINE SOUP CHF 7.50 with wild garlic and croutons



MAIN DISHES



WILD GARLIC PASTA CHF 26.50

With morel cream sauce with date tomatoes and chipped cheese



PORTION OF GREEN AND WHITE ASPARAGUS CHF 25.50

with sauce hollandaise and new potatoes
small portion CHF 17.50



SPRING SLICED MEAT OF VEAL CHF 32.50

with mushrooms on wild garlic sauce
served with golden hash browns
and seasonal vegetables



MAIN COURSE



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**



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**



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



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



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 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 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 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 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 bread



KIRSCH CHF 5.00 2 cl

DESSERTS



ICED COFFEE «TRÄSCH» CHF 7.50

coffee ice cream with cream and «Bätzi»

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**



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
Pork butcher Seiler, Bönigen, Jungfrau region
Veal H&R, Interlaken or butcher Seiler, Bönigen, Jungfrau region, Michel Comestibles
Chicken 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 Michel bakery, Unterseen



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

FISH DECLARATION

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.