

AUTUMN SPECIALTIES

PUMPKIN CREAM SOUP CHF 9.50

with roasted pumpkin seeds

LAMB'S LETTUCE CHF 11.50

with roasted bacon, chopped eggs, croutons and mushrooms

SALAD BUFFET

small plate CHF 6.50

big plate CHF 13.50

à discrétion CHF 19.50

MAIN COURSES



VENISON GRISON STYLE CHF 34.00

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



AUTUMN PLATE CHF 26.00

Glazed chestnuts, braised red cabbage, brussels sprouts, pumpkin chutney, white wine apple with cranberry jelly, served with home made small dumplings on creamy chanterelle sauce



DESSERTS



VERMICELLES 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

Vermicelles flavoured with Kirsch, served with meringues from Meiringen and whipped cream and vanilla ice cream
small portion CHF 8.50

CLASSIC



BEO CHOCHTOPFBURGER 180 g **CHF 27.00**

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**



VEGGIE BURGER **CHF 24.50**

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



CHEF'S BREADED CRISP CHICKEN BREAST SCHNITZEL **CHF 26.00**

with Bernese fries and glazed market vegetables

SLICE OF SALMON **CHF 28.00**

served with home made butter and lemon

GRILLED PORK STEAK **CHF 26.00**

served with home made butter

PERCH STRIPS **CHF 27.50**

baked in beer and herb batter, served with tartar sauce

**Enjoy your meal with salad from the buffet
or choose between french fries, salt potatoes, pasta or autumn vegetables.**



vegetale garnish **CHF 5.00**

**HASH BROWNS VALAIS STYLE CHF 22.50**

Hash browns topped with tomatoes and melted Bernese Oberland cheese, garnished with mixed pickles

**HASH BROWNS ALPINE STYLE CHF 24.50**

hash browns with onions and bacon, topped with melted Bernese Oberland cheese and a sunny side up egg, garnished with mixed pickles

SWISS FONDUES

**SWISS CHEESE FONDUE MINIMUM 2 PERSONS:****CLASSIC FONDUE CHF 25.00 PER PERSON**

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

THE FORESTER CHF 28.00 PER PERSON

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

FOR BEER LOVERS CHF 26.00 PER PERSON

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

During the COVID pandemic, many working people have left their jobs in hotels and restaurants. This is a huge problem for our industry. We are also affected by this and therefore unfortunately have to temporarily restrict our menu card.

Therefore, our restaurant to the CHOCHTOPF is currently open only from 15 - 21 o'clock and offers you the present small menu as well as a half-board menu. On Fridays/Saturdays we recommend our grilled specialties from the smoker.

Thank you for your understanding and your loyalty.

MEAT DECLARATION Deer New Zealand Pork, Chicken Switzerland

FISH DECLARATION Perch Russia (breeding) Salmon Norway FAO 27 aquaculture

ALLERGENIC SUBSTANCES Please contact our service staff concerning percentage and volume of the substances