

# 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 am to 11 pm**

**We serve  
Breakfast from 7 am to 10 am  
Small menu from 1.30 pm to 6 pm  
Menu card «à la carte» from 6 pm to 9 pm**

**Monday through Saturday only  
SEEBURG lunch menu from 11.30 am to 1.30 pm**



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!**

# VORSPEISEN

 **CHOCHTOPF AUTUMN SALAD** CHF 9.50 PER PERSON  
(MINIMUM 2 PERSONS)

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



 **LAMBS LETTUCE** CHF 11.50

hazelnut honey dressing, roasted bacon, egg,  
bread cubes and mushrooms

 **SALAD BUFFET**

small plate CHF 7.50

medium plate CHF 14.50



 **APPLE HOKKAIDO-PUMPKIN SOUP** CHF 9.50  
with pumpkin oil and apple chip



 **KING OYSTER MUSHROOM SOUP** CHF 11.00  
with rosemary bread cubes



 **BEETROOT CARPACCIO** CHF 12.50  
with goat cheese, parmesan and walnuts



# AUTUMN SPECIALTIES



## **VENISON GRISON STYLE** CHF 34.00

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

## **COQ AU VIN** CHF 32.00

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

## **WILD BOAR STEAK** CHF 36.00

with forest mushroom sauce, garnished with glazed chestnuts, braised red cabbage, brussels sprouts, white wine apple with cranberry jelly and pumpkin chutney, served with home made small dumplings



## **PUMPKIN RISOTTO** CHF 24.00

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 small dumplings



## **SPAETZLE PAN** CHF 21.00

home-made small dumplings with forest mushrooms, topped with melted cheese, served with curly kale chip and cranberry jelly



# MAIN COURSE

## CHOCHTOPF CLASSIC



### **BE0 CHOCHTOPFBURGER** 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**



### **CHOCHTOPF VEGGIE BURGER** CHF 24.50

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 seasonal vegetables



For main dishes the side dish can be replaced with a fitness salad.



**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



**SWISS ALPIN SALMON 160g CHF 38.00**

roasted, on vegetables, with lemon butter, white wine risotto and fresh spinach leaves

**PERCH STRIPS CHF 27.50**

baked in beer and herb batter, dill sauce, served with boiled potatoes and market vegetables



**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



**HASH BROWNS VALAIS STYLE CHF 22.50**

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



Switzerland



Bernese Oberland



Bern



Valais



Grisons



Zurich



Ticino



Obwalden



Thurgau



VAUD



For main dishes the side dish can be replaced with a fitness salad.

# SWISS FONDUES

## SWISS CHEESE FONDUE MINIMUM 2 PERSONS:



### **CLASSIC FONDUE** CHF 26.00 PER PERSON

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

### **FROM THE VALAIS** CHF 26.00 PER PERSON

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

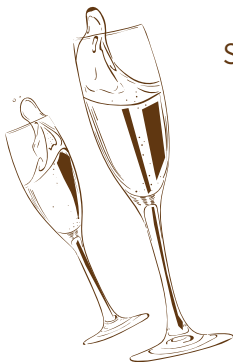
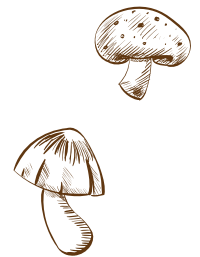


### **FOR BEER LOVERS** CHF 26.00 PER PERSON

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

### **THE FORESTER** CHF 28.00 PER PERSON

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



### **THE NOBLE VARIETY** CHF 29.00 PER PERSON

Swiss Moitié-Moitié cheese fondue prepared with sparkling wine, served with pickles, sliced pear, boiled jacket potatoes and crispy bread

**KIRSCH** CHF 5.00 2 cl

# DESSERTS

**WHITE CHOCOLATE MOUSSE CHF 9.50**

with hazelnut brittle

**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**

**SURPRISE COFFEE CHF 9.50**

small daily dessert with a coffee or tea

**FEEL LIKE EATING AN ICE CREAM?  
CREATE YOUR OWN DREAM SUNDAE!**

Please request our special menu

# DEKLARATION & INFO

## FISH DECLARATION

Switzerland

Venison New Zealand | Wild boar Europe

## FISCHDEKLARATION

Egli Russia (breed)

Lachs Switzerland (Lastallo, Grison)

## 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.



vegetarien



lactose free



gluten free

Your hosts

Michael Winkler, manager JUNGFRAU HOTEL

Marlies Inäbnit, Cheffe de Service, Raphael Dahinden chef de cuisine

and the entire CHOCHTOPF team