

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 for our hotel guests from 7 am to 10 am
Small menu from 1.30 pm to 6 pm
Menukarte «à la carte» from 6 pm to 9 pm



Monday through Saturday only
SEEBURG Mittagsmenu 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!

STARTERS

WINTER SALAD CHF 9.50 PER PERSON (2 PERSONS MINIMUM)



Variation of green leaf salads with orange and pomgranate mustard honey and cinnamon dressing served in a large bowl

LAMB'S LETTUCE CHF 11.50 with french dressing, roasted bacon, chopped eggs, croutons and mushrooms

SALAD BUFFET small plate CHF 7.50 medium plate CHF 14.50



PUMPKIN TARTAR CHF 13.50 roasted pumpkin seeds and poached pear with cranberry jelly



SWISS RAMEN CHF 11.50 BEO beef broth, savoy cabbage wild mushrooms, pasta and fresh herbs



PARSNIPS CREAM SOUP CHF 9.50 with parsley oil and perls of root vegetables



WINTER MAGIC

PORK BELLY CHF 29.00

cooked in dark beer

mashed sweet potatoes, winter vegetables



CHICKEN BREAST CHF 27.50

Stuffed with cream cheese and spinach

herbal risotto, winter vegetables



LAMB LOIN CHF 34.00

Rosemary jus

polenta, winter vegetables



CASERECCE PASTA CHF 23.50

Beetroot and cocos sauce with cashew nuts

kale chips

MAIN COURSE

CHOCHTOPF CLASSIC

BEO 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 CHF 26.00

breast schnitzel with Bernese fries

and seasonal vegetables



For main dishes the side dish can be replaced with salad from the salad buffet

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 ALPINE MACARONI CHF 22.00**

with boiled potatoes, Grindelwald cheese
and cold apple sauce

PERCH STRIPS CHF 27.50

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

**HASH BROWNS VALAIS STYLE CHF 22.50**

Hash browns topped with tomatoes and melted cheese
garnished with mixed pickles

**HASH BROWNS ALPINE STYLE CHF 24.50**

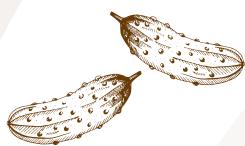
Hash browns with bacon
topped with melted Bernese Oberland cheese
and a sunny side up egg, garnished with mixed pickles



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 26.00 PER PERSON

Swiss Moitié-Moitié cheese fondue prepared with white wine,
served with pickles 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

WINTERDREAM CHF 12.50

Mascarpone cream with berries and haselnut 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**

CHOCOLAT CAKE WITH A LIQUID CENTER CHF 14.00

red cabbage sorbet

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

Please request our special menu

DECLARATION & INFO

MEAT DECLARATION

Switzerland

Lamm New Zealand

FISH DECLARATION

Perch Russian Inland Fisheries

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