

# 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  
Menükarte «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



**CASERECCO PASTA CHF 23.50**

Beetroot and cacao 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

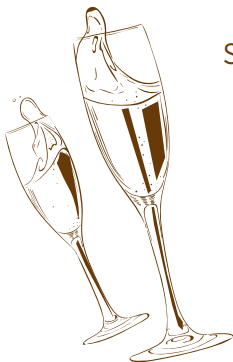
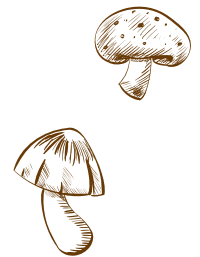


### FOR BEER LOVERS CHF 26.00 PER PERSON

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 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**

**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