

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
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



SPRING SALAD CHF 9.50 PER PERSON
(2 PERSONS MINIMUM)

variation of spring salads with wild garlic croutons,
mustard-honey-dressing, roasted walnuts and «Belper Knolle»,
served in a large bowl



LETTUCE WITH SPINACH LEAF CHF 9.50

with wild garlic-dressing and CHOCHTOPF-Grissini



SALAD BUFFET

small plate CHF 7.50

medium plate CHF 14.50



SOUP EMMENTAL STYLE CHF 11.50

with spring onion



ASPARAGUS CREAM SOUP CHF 9.50

with bacon chips



BEEF TARTAR

70g CHF 17.50 120g CHF 28.00

hand cut Bernese Oberland beef tartar with quail's egg, spiced with Tabasco,
capers, pickled gherkins, onions and herbs, refined with cognac,
served on toasted bread with wild garlic butter

SPRING AWAKENING



BEEF RAGOUT CHF 28.00

tenderly stewed, with sweet potato puree and spring vegetables



FRIED CHICKEN BREAST CHF 28.50

with «Meiringer Brie», on wild garlic-asparagus-risotto with Sauce Hollandaise



PORK FILLET CHF 32.00

with herbal jus, new potatoes and spinach



BEO BEEF ENTRECOTE CHF 39.00

with wild garlic butter, risotto and asparagus



ASPARAGUS CHF 28.00

with Sauce Hollandaise, new potatoes and ham
without ham CHF 26.00



ASPARAGUS RISOTTO CHF 24.00

with arugula salad and «Belper Knolle»



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 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 seasonal vegetables



PERCH STRIPS CHF 27.50

baked in beer and herb batter, tartar sauce, served with boiled potatoes and spring 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



Switzerland



Bernese Oberland



Bern



Lucerne



Zurich



Grisons



Ticino



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, 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

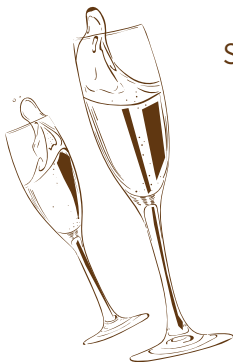
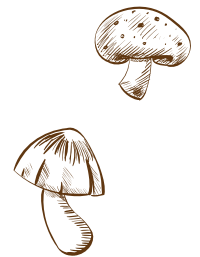


FOR BEER LOVERS CHF 26.00 PER PERSON

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

COUPE ROMANOFF CHF 12.50

strawberries with vanilla ice, garnished with whipped cream
small portion **CHF 9.50**

FRESH STRAWBERRIES CHF 9.50

fresh strawberries garnished with cream
small portion **CHF 7.50**

CHOCHTOPF CHOCOLATE CAKE CHF 14.50

with rhubarb compote and yogurt ice cream

FOAM FROZEN STRAWBERRIES CHF 12.50

with a fruity center



**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
Eggl Michel Comestibles
Belper Knolle Yumi Käse
«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 Dientigen
Potatoes & Vegetables Gourmador, Unterseen
Mushrooms Gourmador, Unterseen
White Mushrooms Gerber mushroom cultivation, Burgistein
Bread bakery Michel, Unterseen

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

DECLARATION & INFO

MEAT DECLARATION

Switzerland

FISH DECLARATION

Egli Russia (breed)

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.