

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

SPRING SALAD CHF 9.50 PRO PERSON
(2 PERSONS MINIMUM)

Variation of spring salads with wild garlic croutons, fresh strawberries and balsamico-dressing served in a large bowl



GREEN SALAD WITH SPINACH LEAF CHF 11.50

wild garlic-house-dressing
«Belper Knolle» and
CHOCHTOPF grissini



SALAD BUFFET

small plate CHF 7.50
medium plate CHF 14.50



ASPARAGUS CREAM SOUP CHF 10.50

with rucola and wild garlic-bread-chips



CHOCHTOPF RAMEN CHF 11.50

BEO beef broth, savoy cabbage
wild mushrooms, pasta and fresh herbs

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 OSSOBUCO CHF 31.00

Braised Rugenbräu beer sauce
with smoked celery puree
spring vegetables

FILLED CHICKEN BREAST CHF 29.50

with «Meiringer Brie», covered with country ham
sauce Hollandaise
served with asparagus risotto

BEO BEEF ENTRECOTE CHF 39.00

with rosemary-cinnamon jus and
polenta slice topped with melted parmesan cheese
served with spring vegetables

SWISS ALPINE SALMON 160 g CHF 38.00

with lemon sauce
Fregola-pasta and leaf spinach

ASPARAGUS RISOTTO CHF 22.50

refined with rucola and «Belper Knolle»



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

FRIED PERCH STRIPES CHF 29.50

in a beer batter, served with tartar sauce, boiled potatoes and seasonal vegetables

MIXED ASPARAGUS CHF 25.00

with Sauce Hollandaise, early potatoes and country ham



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



HASH BROWNS VALAIS STYLE CHF 22.50

Hash browns topped with tomatoes and melted cheese 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

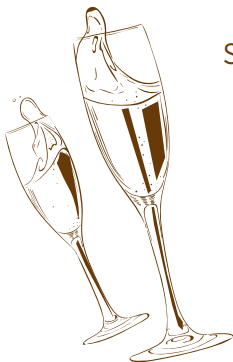
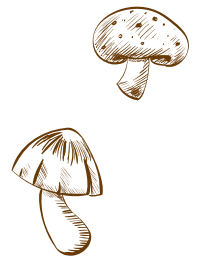


FOR BEER LOVERS CHF 26.00 PER PERSON

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, boiled jacket potatoes and crispy bread

KIRSCH CHF 5.00 2cl

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 CHEESECAKE CHF 14.50

with rhubarb sauce

DECLARATION & INFO

MEAT DECLARATION

Switzerland

FISH DECLARATION

Perch Breed Russia

Salmon Breed Switzerland

BREAD DECLARATION

Switzerland

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