

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

**AUTUMN SALAD CHF 12.50 PER PERSON
(FROM 2 PERSONS)**



A variety of autumn leaf salads with sautéed chanterelles, herbs, and onions in a balsamic dressing and roasted walnuts.
Served in a bowl for self-serving

LAMB'S LETTUCE CHF 14.00

With house Royal french dressing made, fried bacon bits, chopped egg, croûtons (bread cubes), and mushrooms

SALADS FROM THE BUFFET

small plate **CHF 8.50**

medium plate **CHF 16.00**



APPLE-HOKKAIDO PUMPKIN SOUP CHF 11.00

With pumpkin oil and pumpkin garnish



CREAMY MUSHROOM SOUP CHF 12.50

With rosemary and bread cubes



BEEF CARPACCIO CHF 17.00

With parmesan shavings, capers and onion rings

AUTUMN SPECIALTIES

VENISON STEW «BÜNDNER» STYLE CHF 37.50

Garnished with chanterelles and bacon bits, served with glazed chestnuts, braised red cabbage, Brussels sprouts, white wine apple with cranberry jelly, pumpkin chutney, and homemade spaetzle

VENISON SCHNITZEL CHF 34.50

With wild mushroom sauce, glazed chestnuts, braised red cabbage, Brussels sprouts, white wine apple with cranberry jelly, pumpkin chutney, and homemade spaetzle

PUMPKIN RISOTTO CHF 24.50

With pumpkin cubes, garnished with pumpkin oil and a cheese chip



AUTUMN PLATE CHF 28.00

Glazed chestnuts, braised red cabbage, Brussels sprouts, pumpkin chutney, white wine apple with cranberry jelly, served with homemade spaetzle and chanterelle cream sauce



SPAETZLE PAN CHF 23.00

Home-made small dumplings with wild mushrooms, topped with cheese, served with kale chips and cranberry sauce




MAIN COURSE

CHOCHTOPF CLASSIC

BEO CHOCHTOPFBURGER CHF 29.00

juicy Beef Burger – from the region
served with homemade tomato chutney, onion jam,
fresh salad and pickled cucumbers
served in a Silser buns (Swiss pretzel rolls)
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 26.50

with homemade tomato chutney, onion jam,
fresh salad and pickled cucumbers
served in a Silser buns (Swiss pretzel rolls)
with Bernese fries



CHEF'S BREADED CRISP CHICKEN CHF 28.00

breast schnitzel 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

stuffed with Swiss mountain cheese and air dried meat grison,
served with Bernese fries and glazed market vegetables

SWISS ALPINE SALMON STEAK CHF 38.00

With lemon butter, white wine risotto, and fresh spinach

FRIED PERCH STRIPES CHF 29.50

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

HASH BROWNS VALAIS STYLE CHF 26.00

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



HASH BROWNS ALPINE STYLE CHF 24.00

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 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 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

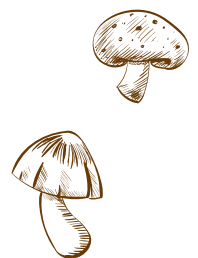


FOR BEER LOVERS CHF 26.00 PER PERSON

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

DECLARATION & INFO

MEAT DECLARATION

Switzerland
Venison Austria

FISH DECLARATION

Perch Switzerland Aquaculture/Farmed
Salmon Switzerland Aquaculture/Farmed

BREAD DECLARATION

Swiss bread

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
Eggs
Fish
Crustaceans
Soy beans
Peanuts

Hazelnuts
Cashew nuts
Brazil nuts
Walnuts
Pecan nuts
Pistachios

Sesame seeds
Celery
Mustard
Sulphites
Cereals with gluten
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
Marko Lamesic, Chef de Service, Raphael Dahinden, Chef de cuisine
and the entire CHOCHTOPF team