

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

**CHOCHTOPF SUMMER SALAD CHF 10.50 PER PERSON
(2 PERSONS MINIMUM)**

various vegetable salads garnished with herbs
and white balsamic vinaigrette
served in a bowl for self-serving



SALADS FROM THE BUFFET

small plate **CHF 8.50**

medium plate **CHF 16.00**



PEA-LIME-SOUP CHF 12.50

with alpine mint and apple



COLD TOMATO SOUP CHF 14.50

with basil sorbet and mozzarella cream



BEEF TARTAR

70 g **CHF 18.50** 120 g **CHF 32.00**

Bernese Oberland beef tartar with quail's eggs
seasoned with Tabasco, capers, pickles, onions and herbs
refined with cognac and served with toast and herb butter

SUMMER BARBECUE

BEEF ENTRECÔTE 170g CHF 46.00

with herb jus, fried new potatoes
and ratatouille vegetables

SOUS-VIDE SPARE RIBS CHF 34.50

with barbecue sauce
Bernese fries and summer vegetables

FILLED CHICKEN BREAST CHF 31.00

with Brie from «Meiringen», covered with country-smoked ham
herb jus and tomato-olive risotto

SAUTÉED ALPINE PIKE-PERCH CHF 44.00

with lemon sauce, fregola pasta
and steamed spinach

TOFU STEAK FRUTIGER STYLE CHF 27.00

marinated with fresh herbs
served with olive-tomato risotto and summer vegetables




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

FRIED «KUNDELFINGEN-REGION» TROUT CHF 29.00

in a beer batte
served with tartar sauce, boiled potatoes
and market vegetables

HASH BROWNS ALPINE STYLE CHF 26.00

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 24.00

hash browns topped with tomatoes and melted cheese
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

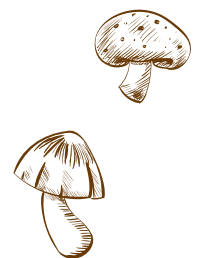


FOR BEER LOVERS CHF 26.00 PER PERSON

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

FISH DECLARATION

Alpine pike-perch (Aquaculture/Farmed)

Kundelfingen trout (Aquaculture/Farmed)

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

Marko Lamesic, chef de service

Raphael Dahinden, chef de cuisine
and the entire CHOCHTOPF team