

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
(last order 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)

mixed leaf salad with wild garlic bread chips,
fresh strawberries and white balsamic dressing
served in a large bowl



FRESH SALAD VARIATION

a variety of crisp vegetable and leafy salads
served with house dressing or Italian sauce
small plate CHF 7.50
medium plate CHF 14.50



GREEN ASPARAGUS SOUP CHF 11.50

with yogurt cream, wild garlic bread chips
and spring sprouts



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 rings,
fresh salad and pickled cucumbers
served in a bagel with Bernese fries



CHICKEN BREAST CHF 31.00

with country smoked ham and hollandaise sauce
served on green asparagus risotto

SPICY PORK NECK STEAK 29.50

with herb butter, Bernese fries
and spring vegetables

 For main dishes the side dish can be replaced with a fitness salad.

CHEF'S BREADED CRISP CHICKEN CHF 28.00

breast schnitzel with Bernese fries
and seasonal vegetables

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 PERCH STRIPES CHF 29.00

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

MIXED ASPARAGUS CHF 21.00

with hollandaise sauce
served with roasted new potatoes
garnished with country-style smoked ham CHF 26.00

GREEN ASPARAGUS RISOTTO CHF 22.50

with arugula pesto and «Belper Knolle» ball cheese



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:

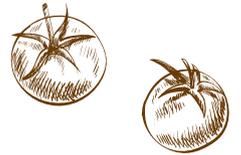


CLASSIC FONDUE CHF 26.00 PER PERSON

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

perch-stripes Switzerland (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