

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

WINTER SALAD CHF 10.50 PER PERSON
(FROM 2 PERSONS)



Various mixed leafy salads with wild herbs and pomegranate pieces, served with a white balsamic dressing, bread chips, and roasted nuts, served in a bowl for self-serving

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**

PUMPKIN SOUP CHF 12.50



with agnolotti (Ravioli)
filled with pumpkin and ricotta

SWISS RAMEN CHF 11.50



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

BAKED «TOMME» (CHEESE) CHF 16.00



garnished with fig chutney, wild herb salad,
roasted nuts, and pickled parsnips

WINTER MAGIC

APPENZELLER DUCK BREAST CHF 56.00

served with an orange sauce, accompanied by a chickpea slice
and sautéed pak choi



PORK CHEEKS CHF 32.00

braised in beer, served with pumpkin purée
and winter vegetables

GOTTHARD PIKE-PERCH CHF 44.00

with beetroot foam,
served with Anna potatoes and root vegetables



BEETROOT GNOCCHI CHF 29.00

refined with cashew beetroot sauce
and sautéed pak choi



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 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 PERCH STRIPES CHF 29.50

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

HASH BROWNS VALAIS STYLE CHF 22.50

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



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



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

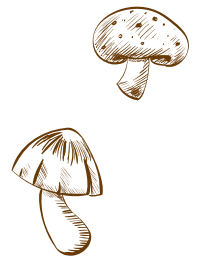


FOR BEER LOVERS CHF 26.00 PER PERSON

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

DESSERTS

CHOCOLATE CAKE CHF 11.00

with orange sorbet

VERMICELLES WITH CREAM CHF 9.50

Vermicelli, refined with cherry,
served on Meiringer meringues, with cream dessert
small portion **CHF 7.50**

COUPE NESSELRODE CHF 11.00

Vermicelles, refined with cherry, served on Meiringer meringues,
with cream dessert and a scoop of vanilla ice cream
small portion **CHF 8.50**

CHOCHTOPF TIRAMISU CHF 12.50

with gingerbread

DECLARATION & INFO

MEAT DECLARATION

Switzerland

FISH DECLARATION

Perch Russia Wild-caught/Gillnets and comparable nets
pike-perch Switzerland

BREAD DECLARATION

Switzerland/France

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