

# 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 PER PERSON  
(2 PERSONS MINIMUM)

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



**LEAF SALAD WITH FRESH SPINACH** CHF 12.50

with wild garlic house dressing, «Belper Knolle» ball cheese  
and CHOCHTOPF «grissini» breadsticks



**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



**SWISS RAMEN** CHF 11.50

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



**GREEN ASPARAGUS SOUP** CHF 11.50

with yogurt cream, wild garlic bread chips  
and spring sprouts



**BEEF TARTAR**

70g CHF 18.50 120g CHF 32.00

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

**SPICY PORK NECK STEAK 29.50**

with wild garlic butter, Bernese fries  
and market vegetables

**CHICKEN BREAST CHF 31.00**

with hollandaise sauce, raw ham  
and green asparagus risotto

**GRILLED BEEF ENTRECÔTE CHF 42.00**

with wild garlic butter, roasted new potatoes  
and mixed asparagus

**SAUTÉED ALPINE PIKE-PERCH CHF 44.00**

with lemon sauce, fregola pasta  
and steamed spinach

**GREEN ASPARAGUS RISOTTO CHF 22.50**

with arugula pesto and «Belper Knolle» ball cheese



# MAIN COURSE

## CHOCHTOPF CLASSIC

### **BEO CHOCHTOPFBURGER** CHF 27.00

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 24.50

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 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 «KUNDELFINGEN-REGION» TROUT CHF 28.50**

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

**MIXED ASPARAGUS CHF 25.00**

with hollandaise sauce, roasted new potatoes  
and raw 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 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