



**Gasthaus  
Brünig  
Kulm**

# **Food and Drinks**



## Daily Special

Our service staff will be happy to tell you about our daily cake offerings.

## Salad & Soup

**Small Brünig Salad**  **8.00**  
Seasonal Salad with Egg and Croutons

**Small Mixed Salad**  **10.50**

**Large Mixed Salad**  **15.50**

*All our salads are served with our homemade dressing.*

**Light Herb Soup**  **8.50**  
with Sour Cream and Roasted Croutons

**Clear Beef Consommé** **7.50**  
with Homemade Pancake Strips

## Tarte Flambee

**The Classic - with bacon and onions** **18.50**

**The Italian - with Parma ham and rocket** **21.00**

**The Vegetarian - with mature cheese and tomatoes**  **18.50**

 = Vegetarian dish

If you have any allergy or food intolerance, please contact our service staff.

# Meat

<b>Traditional Cordon Bleu</b> Pork Cordon Bleu, Ham / Emmental Cheese French Fries and Seasonal Vegetables	<b>33.50</b>
<b>Breaded Schnitzel</b> Pork Cutlet, French Fries and Seasonal Vegetables	<b>26.50</b>
<b>Sirloin of Beef</b> Baked Potato & Sour Cream, Seasonal Vegetables and Garlic Butter	<b>37.50</b>
<b>Kulm Burger Deluxe</b> Homemade Beef Burger, Sweet Potato Fries and Coleslaw	<b>24.50</b>
with Cheese	<b>+ 1.50</b>
with Bacon	<b>+ 1.50</b>
with Fried Egg	<b>+ 1.50</b>
<b>Veal Strips Zurich Style</b> Hash Browns and Mushroom Cream Sauce	<b>35.50</b>
<b>Hash Browns with Veal Liver</b> Calf's Liver Cut into Strips from the Abplanalp Butcher	<b>32.50</b>
<b>Brünig Bratwurst from Abplanalp Butcher</b> Pork Sausage with Onion Sauce, Hash Browns	<b>23.50</b>
<b>Chicken Wings</b> Sweet Potato Fries and House Sauce	<b>16.50</b>
<b>Home-Made Meat Loaf</b> Mashed Potatoes, Vegetables and Red Wine Jus	<b>24.50</b>

## Declaration Meat

Chicken, pork, veal, beef: Switzerland  
Parma Ham: Italy  
Sirloin of Beef: Uruguay / Paraguay  
Veal liver: local butcher Abplanalp, Meiringen

All prices in CHF incl. VAT 7.7%

# Fish

<b>Sturgeon Farmed at Tropenhaus Frutigen</b> Fried Sturgeon with Herb Sauce, Parsley Potatoes and Seasonal Vegetables	<b>36.50</b>
<b>Battered, Fried Pike-Perch Strips</b> Mixed Salad and Tartar Sauce	<b>24.50</b>
<b>Cod fillet “Mediterranean”</b> with Parsley Potatoes and grilled Vegetables	<b>27.50</b>

# Traditional Meals

## Hearty Food from the Swiss Cuisine

<b>Hash Browns Gratinated with Cheese</b> 🍃	<b>19.00</b>
<b>Hash Browns with Bacon and Fried Egg</b>	<b>21.50</b>
<b>Cheese Cruste à la Nino</b> Smoked Ham, Tomatoes, Raclette Cheese	<b>22.00</b>
<b>Cheese Cruste Brünig</b> Boiled Ham, Tomatoes, Raclette Cheese	<b>18.50</b>
<b>Äplermagronen</b> 🍃 Pasta and Potatoes served in a creamy Sauce with Cheese, roasted Onions and Apple Puree	<b>19.50</b>

**Declaration Fish**  
Sturgeon: Frutigen Switzerland  
Pike-perch: EU  
Cod fillet: Denmark



## Pasta and Co.

<b>Spaghetti Bolognese</b> with Homemade Sauce Bolognese	<b>19.00</b>
<b>Spaghetti Napoli</b> 🌿 with Homemade Tomato Sauce and Basil	<b>17.00</b>
<b>Home-Made Vegetable Lasagne</b> 🌿 Eggplant, Peppers, Tomatoes, Zucchini, Gratinated with Cheese	<b>18.50</b>
<b>Vegetable Variations</b> 🌿 with Hash Browns and Poached Egg	<b>17.50</b>
<b>Portion of French Fries</b> 🌿	<b>7.00</b>
<b>Kulm Vegi Burger</b> Home-Made Burger with Chick Peas and Mediterranean Vegetables Sweet Potato Fries and Coleslaw with Cheese	<b>22.50</b> <b>+ 1.50</b>
with Fried Egg	<b>+ 1.50</b>

## Cold Meals

<b>Shaved Cheese Platter</b> 🌿 Cheese from the Gummenalp, Hasliberg	<b>17.00</b>
<b>Regional Cheese Selection</b> 🌿 Cheese from the Ming Family in Lungern	<b>19.50</b>
<b>Brünig Platter</b> Air-Dried Beef from Grischuna, Smoked Ham, Bacon, Boiled Ham Salami, Gumpesel (Smoked Sausage from Haslital) Shaved Cheese from the Gummenalp	<b>23.00</b>
<b>Sausage and Cheese Salad with Garnish</b>	<b>18.50</b>
<b>Sandwich</b> Whole Wheat Bread with Ham or Cheese or Salami	<b>8.00</b>

## Children's Menu

<b>Spaghetti Bolognese</b>	<b>12.00</b>
<b>Spaghetti Napoli</b> 🍃	<b>9.50</b>
<b>Schnitzel with French Fries</b>	<b>13.50</b>
<b>Viennese Sausage with French Fries</b>	<b>10.50</b>

## Dessert

<b>Apple Fritters with Cinnamon Sugar</b> Homemade, with Vanilla Sauce	<b>9.50</b>
<b>Homemade Cake</b> Chocolate Cake or Seasonal Fruit Cake + Whipped Cream	<b>as per Daily Offer</b> <b>1.50</b>
<b>Brünig Meringues</b> with Ice Cream and Whipped Cream	<b>11.50</b>
<b>Coupe Denmark</b> Vanilla Ice Cream with Hot Chocolate Sauce and Whipped Cream	<b>9.50</b>
<b>Iced Coffee</b>	<b>9.50</b>
<b>Coupe Hot Berry</b> Vanilla Ice Cream with Hot Berries and Whipped Cream	<b>10.50</b>
<b>Frappé – Choice of Flavours</b> Vanilla, Chocolate, Coffee, Strawberry	<b>7.00</b>
<b>Ice Cream and Sorbet per Scoop</b> Vanilla, Chocolate, Coffee, Strawberry, Plum Sorbet, Lemon Sorbet + Whipped Cream	<b>3.50</b> <b>1.50</b>
<b>Ice cream from our local cheesemonger</b> Served in a tub - you have the choice of the following flavours: Nougat, white chocolate, chocolate-hazelnut, lemon and cherry or forest berry liqueur (contains alcohol)	<b>6.00</b>

## Drinks and Wine



### **Souvenir? Small Present? Spoil Yourself?**

We have some great regional products for sale,  
Have a look in our display cabinet in the restaurant.

# Cold Drinks

## Mineral Water – Soft Drinks

Knutwiler Water sparkling / still	33cl	4.80
Knutwiler Water sparkling / still	50cl	6.20
Coca Cola / Coca Cola Zero	33cl	4.80
Rivella red/ blue	33cl	4.80
Fanta / Apple Juice / Apple Spritzer	33cl	4.80
Orange Must from Beckenried	49cl	6.00
Brünig Water	Glas	2.50

## Litre

Coca Cola / Rivella red	100cl	12.00
Knutwiler Water sparkling / still	100cl	12.00

Grape Juice Traminer unfermented	25cl	8.50
Grape Juice – Salzberg – Zweigelt Rosé unfermented	25cl	8.50
Cucumis Cucumber Lemonade	33cl	5.50
Trojka Energy	25cl	5.00
Homemade Ice Tea	30cl	4.80
Homemade Ice Tea	50cl	5.90
Michel Orange Juice	20cl	5.00
Michel Tomato Juice	20cl	5.00
Thomas Henry Tonic Water	20cl	4.80
Thomas Henry Bitter Lemon	20cl	4.80
Thomas Henry Ginger Ale	20cl	4.80

## Must

Must from Beckenried, clear, with alcohol	49cl	6.00
Schützengold Sour Must, non-alcoholic	49cl	6.00

## Beer on Tap

Rugenbräu Lager and Shandy	20cl	3.80
Rugenbräu Lager and Shandy	30cl	4.50
Rugenbräu Lager and Shandy	50cl	6.00

## Bottled Beer

Münchner HB Weissbier	50cl	6.50
Münchner HB Weissbier, non-alcoholic	50cl	6.50
Rugenbräu, non-alcoholic	33cl	4.50



# Warm Drinks

## Coffee

Coffee / Espresso / Milk Coffee / Ristretto	4.50
Double Espresso	6.00
Cappuccino	5.50
Latte Macchiato	6.00
Coffee Schnaps – Herb, Träsch (Fruit), Plum	5.50
Coffee Schümli Pflümli (with Plum and Cream)	7.00

## Tea / Punch

Brünig Tea: Organic Herb Tea from Buochs, Nidwalden	4.50
Fresh Ginger Tea	5.50
Punch – Apple / Rum / Orange	4.50

## Tea from Länggass Tea, Bern

Black Tea: Assam Halmari	4.50
Rooibos: Rooibos Bourbon	4.50
Green Tea: Sencha Yamato	4.50
Fruit / Herbs / Flowers: Bernese Rose	4.50
Herbs / Flowers: Edelweiss	4.50
Menthe du Maroc	4.50
Verbena	4.50

## Milk Beverages

Cold Chocolate / Ovaltine	30cl	4.50
Warm Chocolate / Ovaltine	20cl	4.20
Milk	20cl	3.60



# Spirits

## Aperitifs

Campari	4cl	7.00
Cynar	4cl	7.00
Orange Juice Mixer		2.00
Martini Bianco / Rosso	4cl	7.00
Aperitivo	4cl	7.00
Appenzeller	4cl	6.00

## Liqueur

Bailey's Original Irish Cream	4cl	7.50
Nusswasser - M. & S. Gut, Ennetmoos	4cl	6.00

## Whiskies

Glendronach 12 Jahre	4cl	15.50
Aberlour 12 Jahre	4cl	14.00
Glenfiddich Single Malt	4cl	14.00

## Gin

Escape 7	4cl	7.00
Gin Tonic		10.00

## Cognac and Grappa

Codeau XO Cognac	4cl	8.50
Grappa Amarone, Paesanella	4cl	8.00
Grappa Moscato, Paesanella	4cl	9.00

## Clear Spirits – Willisauer

Williams / Kirsch / Herbs	4cl	5.50
Prune / Plum		

## Specialties – Landtwing

Vieille Poire	4cl	8.50
Vieille Prune	4cl	8.50

## Sparkling Wine

<b>Apfelperle</b>	75cl	49.00
M. & S. Gut / Ennetmoos / Switzerland	10cl	7.00
<b>Prosecco Goccia d'Oro</b>	75cl	49.00
Goccia d'Oro / Veneto / Italy	10cl	7.00

## White Wine

### Switzerland

<b>Féchy „Les Razettes“ 2019 – House Wine</b>	75cl	39.00
Chasselas	10cl	5.60
Hammel / La Côte / Waadt / Switzerland		
<b>Cuvée Blanche de l'Abbaye 2017</b>	75cl	46.00
Humagne blanche / Viognier /	10cl	6.60
Pinot Gris / Muscat		
Conviva / Valais / Switzerland		
<b>Heida Les Perlines AOC 2018</b>	75cl	53.00
Maison Gilliard / Valais / Switzerland		
<b>Bianco di Merlot Chiar di Luna DOC 2016</b>	75cl	48.00
Angelo Delea / Ticino / Switzerland		

### France

<b>Marius by Michel Chapoutier 2016/2017</b>	75cl	44.00
Terret / Vermentino		
Michel Chapoutier / Pays d'Oc / France		

### Italy

<b>Saleit Alto Adige DOC 2017</b>	75cl	54.00
Chardonnay		
Kellerei Kaltern / South Tyrol / Italy		
<b>Pinot Grigio 2016</b>	75cl	42.00
Pinot Grigio		
Azienda Zorzettig / Tuscany / Italy		

<b>Vermentino IGT 2016</b>	75cl	54.00
Vermentino		
Monteverro / Tuscany / Italy		

## Germany

<b>Sauvignon Blanc 2017</b>	75cl	41.00
Karl Pfaffmann / Pfalz / Germany	10cl	5.80

<b>Gutedel QbA trocken 2017</b>	75cl	38.00
Auggener Schäf / Baden Region / Germany		

## Austria

<b>Grüner Veltliner 2017</b>	75cl	45.00
Deutschkreutzer Weinmanufaktur/ Burgenland / Austria		

<b>Small Hill White 2016</b>	75cl	44.00
Sauvignon blanc / Riesling / Muscadet Leo Hillinger / Burgenland / Austria		

<b>Sauvignon Blanc 2017/2018</b>	75cl	41.00
Zantho Anbau / Burgenland / Austria		

<b>Wiener Gemischter Satz 2017/2018</b>	75cl	43.00
Weingut Mayer am Pfarrplatz / Vienna / Austria		

<b>White Wine Spritzer</b>	20cl	7.50
<b>Aperol Spritz</b>	20cl	8.00

## Rosé Wine

<b>Oeil de Perdrix Neuchâtel AOC 2018</b>	75cl	52.00
Pinot Noir	10cl	7.30
Château d'Auvernier / Neuenburg / Switzerland		

# Red Wine

## Switzerland

<b>Cornalin Les Perlines AOC 2019</b>	75cl	54.00
Maison Gilliard / Valais / Switzerland	10cl	7.70
<b>Maienfelder Pinot Noir AOC 2019</b>	75cl	48.00
From Salis / Grischuna / Switzerland	10cl	6.80
<b>Beatrice, DOC Ticino 2019</b>	75cl	48.00
Merlot Cormano Vini / Ticino / Switzerland		
<b>Marengo Rosso IGT 2018</b>	75cl	44.00
Merlot Delea / Ticino / Switzerland		
<b>Quattromani Ticino DOC 2016</b>	75cl	89.00
Merlot Delea / Brivio / Tamborini / Gialdi / Ticino / Switzerland		

## France

<b>Côtes du Rhône "Le Rêveur" AOP 2017</b>	75cl	45.00
Grenache / Syrah Guillaume Gonnet / Côtes du Rhône / France		
<b>Le Vignon Domaine Lafage AOC 2018</b>	75cl	85.00
Carignan / Syrah Côtes du Roussillon / Languedoc / France		
<b>Château Lestage Simon Cru Bourgeois 2012</b>	75cl	55.00
Merlot / Cabernet Sauvignon / Cabernet Franc Haut Médoc / Bordeaux / France		

## Italy

<b>Barbera d'Alba DOCG 2015</b>	75cl	55.00
Barbera Enrico Serafino / Piedmont / Italy		
<b>Chianti Rufina DOC 2016</b>	75cl	45.00
Sangiovese / Colorino Renzo Masi / Tuscany / Italy		

<b>Chianti Colli Senesi Riserva Riserva 2013</b> Sangiovese Fattoria Casabianca / Tuscany / Italy	75cl	48.00
<b>Chianti Colli Senesi Riserva Belsedere 2013</b> Sangiovese Fattoria Casabianca / Tuscany / Italy	75cl	55.00
<b>Il Bruciato Bolgheri DOC Antinori 2018</b> Cabernet Sauvignon / Merlot / Syrah Tenuta Guado al Tasso / Tuscany / Italy	75cl	56.00
<b>Verruzzo IGT 2015</b> Merlot / Cabernet Franc / Cabernet Sauvignon Monteverro / Tuscany / Italy	75cl	56.00
<b>Terra di Monteverro IGT 2014</b> Cabernet Sauvignon / Cabernet Franc / Merlot / Petit Verdot Monteverro / Tuscany / Italy	75cl	79.00
<b>Senza Parole Salento IGT 2018</b> Primitivo Senza Parole / Apulia / Italy	75cl	39.00
<b>Spain</b>		
<b>L'Heravi Crianza</b> Garnatxa, Samsó from organic farming Vinyes d'en Gabriel / Montsant / Spain	75cl	51.00
<b>Austria</b>		
<b>Small Hill Red 2015</b> Merlot / Pinot Noir / St. Laurent Leo Hillinger / Burgenland / Austria	75cl	52.00
<b>Blaufränkisch Prestige 2015</b> Blaufränkisch from organic farming, vegan friendly Julius Hafner / Burgenland / Austria	75cl	39.00
<b>Pannonia Cuvée 2015</b> St. Laurent, Blaufränkisch, Zweigelt Weingut Wenzl Kast / Burgenland / Austria	75cl	38.00

<b>Zweigelt 2017</b> Zantho Anbau / Burgenland / Austria	75cl	41.00
<b>mac 2017</b> Zweigelt, Merlot, Blaufränkisch Deutschkreutzer Weinmanufaktur/ Burgenland / Austria	75cl	41.00
<b>Cabernet Sauvignon Reserve</b> Weingut Johann Gisperg / Thermenregion / Austria	75cl	48.00
<b>Cuvée Zweigelt Selection 2017</b> Blue Zweigelt / St. Laurent / Merlot Nigl Senftenberg / Kremstal / Austria	75cl 10cl	41.00 5.90

