



**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 meal
For any queries regarding allergens please contact our service staff.

Meat

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

Declaration Meat

Chicken, pork, veal: Switzerland

Parma ham: Italy

Beef: Switzerland / Paraguay

Veal liver: local butcher Abplanalp, Meiringen

All prices in CHF incl. VAT 7.7%

Fish

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

Traditional Meals

Hearty Food from the Swiss Cuisine

Hash Browns Gratinated with Cheese 🌿	19.00
Hash Browns with Bacon and Fried Egg	21.50
Hash Browns with Calf's Liver Calf's Liver Cut into Strips from the Abplanalp Butcher	32.50
Cheese Cruste à la Nino Smoked Ham, Tomatoes, Raclette Cheese	22.00
Cheese Cruste Brünig Boiled Ham, Tomatoes, Raclette Cheese	18.50
Älplermagronen 🌿 Pasta and Potatoes served in a creamy Sauce with Cheese, roasted Onions and Apple Puree	19.50

Declaration Fish

Sturgeon: Frutigen Switzerland
Pike-perch: EU wild
Cod fillet: Denmark

Pasta and Co.

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

Cold Meals

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

Children's Menu

Spaghetti Bolognese	12.00
Spaghetti Napoli 🌿	9.50
Schnitzel with French Fries	13.50
Viennese Sausage with French Fries	10.50

Dessert

Apple Fritters with Cinnamon Sugar Homemade, with Vanilla Sauce	9.50
Apple Strudel Homemade, with Vanilla Sauce and Whipped Cream	11.50
Brünig Meringues 11.50 with Ice Cream and Whipped Cream	
Coupe Denmark Vanilla Ice Cream with Hot Chocolate Sauce and Whipped Cream	9.50
Iced Coffee	9.50
Coupe Hot Berry Vanilla Ice Cream with Hot Berries and Whipped Cream	10.50
Frappé – Choice of Flavours Vanilla, Chocolate, Coffee, Strawberry	7.00
Ice Cream and Sorbet per Scoop Vanilla, Chocolate, Coffee, Strawberry, Plum Sorbet, Lemon Sorbet	3.50
Serving Whipped Cream Ice Cream with a Cone Hat, Cream and a Smarties Decoration	1.50
Ice cream from our local cheesemonger Served in a tub - you have the choice of the following aromas: Chocolate-hazelnut, white chocolate, cinnamon, tangerine or forest berry liquor (contains alcohol)	6.00

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

Warme Getränke

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

Spirituosen

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

Wine

Sparkling Wine

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

White Wine

Féchy „Les Razettes“ 2018 – House Wine	75cl	39.00
Chasselas	10cl	5.60
Hammel / La Côte / Waadt / Switzerland		
Cuvée Blanche de l'Abbaye 2017	75cl	46.00
Humagne blanche / Viognier /	10cl	6.60
Pinot Gris / Muscat		
Conviva / Valais / Switzerland		
Heida Les Perlins AOC 2018	75cl	53.00
Maison Gilliard / Valais / Switzerland		
Bianco di Merlot Chiar di Luna DOC 2016	75cl	48.00
Angelo Delea / Ticino / Switzerland		
Saleit Alto Adige DOC 2015	75 cl	54.00
Chardonnay		
Kellerei Kaltern / South Tyrol / Italy		
Pinot Grigio 2016	75cl	42.00
Pinot Grigio		
Azienda Zorzettig / Tuscany / Italy		
Vermentino IGT 2016	75cl	54.00
Vermentino		
Monteverro / Tuscany / Italy		

Sauvignon Blanc 2017	75cl	41.00
Karl Pfaffmann / Pfalz / Germany	10cl	5.80
Small Hill White 2016	75cl	44.00
Sauvignon blanc / Riesling / Muscadet Leo Hillinger / Burgenland / Austria		
Marius by Michel Chapoutier 2016/2017	75cl	44.00
Terret / Vermentino Michel Chapoutier / Pays d'Oc / France		
White Wine Spritzer	20cl	7.50
Aperol Spritz	20cl	8.00
Rosé Wine		
Oeil de Perdrix Neuchâtel AOC 2018	75cl	52.00
Pinot Noir Château d'Auvernier / Neuenburg / Switzerland	10cl	7.30
Red Wine		
Cornalin Les Perlines AOC 2018	75cl	54.00
Maison Gilliard / Valais / Switzerland		
Maienfelder Pinot Noir AOC 2017	75cl	48.00
From Salis / Grischuna / Switzerland	10 cl	6.80
Beatrice, DOC Ticino 2017	75 cl	48.00
Merlot Cormano Vini / Ticino / Switzerland		
Marengo Rosso IGT 2016	75cl	44.00
Merlot Delea / Ticino / Switzerland		
Quattromani Ticino DOC 2012	75cl	89.00
Merlot Delea / Brivio / Tamborini / Gialdi / Ticino / Switzerland		
Côtes du Rhône "Le Rêveur" AOP 2016	75 cl	45.00
Grenache / Syrah Guillaume Gonnet / Côtes du Rhône / France		

Château Lestage Simon Cru Bourgeois 2012 Merlot / Cabernet Sauvignon / Cabernet Franc Haut Médoc / Bordeaux / France	75cl	55.00
Le Vignon Domaine Lafage AOC 2012 Carignan / Syrah Côtes du Roussillon / Languedoc / France	75cl	85.00
Barbera d'Alba DOCG 2015 Barbera Enrico Serafino / Piedmont / Italy	75 cl	55.00
Chianti Rufina DOC 2016 Sangiovese / Colorino Renzo Masi / Tuscany / Italy	75cl	45.00
Il Bruciato Bolgheri DOC Antinori 2016 Cabernet Sauvignon / Merlot / Syrah Tenuta Guado al Tasso / Tuscany / Italy	75cl	56.00
Verruzzo IGT 2014 Merlot / Cabernet Franc / Cabernet Sauvignon Monteverro / Tuscany / Italy	75 cl	56.00
Terra di Monteverro IGT 2014 Cabernet Sauvignon / Cabernet Franc / Merlot / Petit Verdot Monteverro / Tuscany / Italy	75 cl	79.00
Senza Parole Salento IGT 2017 Primitivo Senza Parole / Apulia / Italy	75cl	39.00
Crossos Priorat DOQ 2014 Cariñena / Cabernet Sauvignon / Garnacha Pérez / Priorat / Spain	75cl	51.00
Small Hill Red 2015 Merlot / Pinot Noir / St. Laurent Leo Hillinger / Burgenland / Austria	75cl	52.00
Cuvée Zweigelt Selection 2017 Blue Zweigelt / St. Laurent / Merlot Nigl Senftenberg / Kremstal / Austria	75cl 10cl	41.00 5.90