



**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

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	
Sirloin of Beef	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	
Hash Browns with Veal Liver	32.50
Calf's Liver Cut into Strips from the Abplanalp Butcher	
Brünig Bratwurst from Abplanalp Butcher	23.50
Pork Sausage with Onion Sauce, Hash Browns	
Home-Made Meat Loaf	24.50
Mashed Potatoes, Vegetables and Red Wine Jus	
Chicken Wings	16.50
Sweet Potato Fries and House Sauce	

Declaration Meat

Chicken, pork, veal, beef: Switzerland
 Sirloin of Beef: Uruguay / Paraguay / Ireland
 Parma Ham: Italy
 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, Lemon-scented Spaghetti and Seasonal Vegetables	36.50
Perch fillets with a Delicate Herb Crust Served with Rice, Salsa Verde and Seasonal Vegetables	34.00
Battered, Fried Pike-Perch Strips Mixed Salad and Tartar Sauce	24.50

Traditional Meals

Hearty Food from the Swiss Cuisine

Hash Browns Gratinated with Cheese 🌿	19.00
Hash Browns with Bacon and Fried Egg	21.50
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 Swizerland
Perch: Switzerland
Pike-perch: EU FAO 05



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	22.50 + 1.50
with Fried Egg	+ 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 Strudel Homemade, with Vanilla Sauce and Whipped Cream	11.50
Brünig Meringues with Ice Cream and Whipped Cream	11.50
Homemade Cake Chocolate Cake or Seasonal Fruit Cake + Whipped Cream	as per Daily Offer 1.50
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 + Whipped Cream	3.50 1.50
Ice cream from our local cheesemonger 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)	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	10.00
Knutwiler Water sparkling / still	100cl	10.00

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
Thomas Henry Tonic Water	20cl	4.80
Thomas Henry Bitter Lemon	20cl	4.80
Thomas Henry Ginger Ale	20cl	4.80

Local Cider

Beckenried cider, clear, with alcohol	49cl	6.00
Schützengold Sour cider, 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	4.60
Double Espresso	6.00
Cappuccino	5.60
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

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

Switzerland

Féchy „Les Razettes“ 2019 – 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 Perlines AOC 2018	75cl	53.00
Maison Gilliard / Valais / Switzerland		
Bianco di Merlot Chiar di Luna DOC 2016	75cl	48.00
Angelo Delea / Ticino / Switzerland		

France

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

Italy

Saleit Alto Adige DOC 2017	75cl	54.00
Chardonnay		
Kellerei Kaltern / South Tyrol / Italy		

Vermentino IGT 2016	75cl	54.00
Vermentino		
Monteverro / Tuscany / Italy		

Germany

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

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

Austria

Grüner Veltliner 2017	75cl	45.00
Deutschkreutzer Weinmanufaktur/ Burgenland / Austria		

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

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

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

White Wine Spritzer	20cl	7.50
Aperol Spritz	20cl	8.00

Rosé Wine

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

Red Wine

Switzerland

Cornalin du Valais AOC 2018	75cl	54.00
Varone Vins / Valais / Switzerland	10cl	7.70
Maienfelder Pinot Noir AOC 2019	75cl	48.00
From Salis / Grischuna / Switzerland	10cl	6.80
Beatrice, DOC Ticino 2019	75cl	48.00
Merlot		
Cormano Vini / Ticino / Switzerland		
Marengo Rosso IGT 2018	75cl	44.00
Merlot		
Delea / Ticino / Switzerland		
Quattromani Ticino DOC 2016	75cl	89.00
Merlot		
Delea / Brivio / Tamborini / Gialdi / Ticino / Switzerland		

France

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

Italy

Barbera d'Alba DOCG 2015	75cl	55.00
Barbera		
Enrico Serafino / Piedmont / Italy		

Chianti Rufina DOC 2016 Sangiovese / Colorino Renzo Masi / Tuscany / Italy	75cl	45.00
Chianti Colli Senesi Riserva Riserva 2013 Sangiovese Fattoria Casabianca / Tuscany / Italy	75cl	48.00
Chianti Colli Senesi Riserva Belsedere 2013 Sangiovese Fattoria Casabianca / Tuscany / Italy	75cl	55.00
Il Bruciato Bolgheri DOC Antinori 2018 Cabernet Sauvignon / Merlot / Syrah Tenuta Guado al Tasso / Tuscany / Italy	75cl	56.00
Verruzzo IGT 2015 Merlot / Cabernet Franc / Cabernet Sauvignon Monteverro / Tuscany / Italy	75cl	56.00
Terra di Monteverro IGT 2014 Cabernet Sauvignon / Cabernet Franc / Merlot / Petit Verdot Monteverro / Tuscany / Italy	75cl	79.00
Senza Parole Salento IGT 2018 Primitivo Senza Parole / Apulia / Italy	75cl	39.00
Spain		
L'Heravi Crianza Garnatxa, Samsó from organic farming Vinyes d'en Gabriel / Montsant / Spain	75cl	51.00
Austria		
Small Hill Red 2015 Merlot / Pinot Noir / St. Laurent Leo Hillinger / Burgenland / Austria	75cl	52.00
Blaufränkisch Prestige 2015 Blaufränkisch from organic farming, vegan friendly Julius Hafner / Burgenland / Austria	75cl	39.00

Pannonia Cuvée 2015 St. Laurent, Blaufränkisch, Zweigelt Weingut Wenzl Kast / Burgenland / Austria	75cl	38.00
Zweigelt 2017 Zantho Anbau / Burgenland / Austria	75cl	41.00
mac 2017 Zweigelt, Merlot, Blaufränkisch Deutschkreutzer Weinmanufaktur/ Burgenland / Austria	75cl	41.00
Cabernet Sauvignon Reserve Weingut Johann Gisperg / Thermenregion / Austria	75cl	48.00
Cuvée Zweigelt Selection 2017 Blue Zweigelt / St. Laurent / Merlot Nigl Senftenberg / Kremstal / Austria	75cl 10cl	41.00 5.90

