



**Gasthaus  
Brünig  
Kulm**

# Food and Drinks

**We care – with regionality, quality, and sustainability.**

We make a point of purchasing our products regionally and from suppliers we do know personally.

So, our vegetables mainly come from the **Seeland region**. The **Gummenalp Hasliberg** and the **Molki Meiringen** produce the cheese we serve; same thing when it comes to ice cream and yoghurt. Most of the meat we work comes from **sustainable Swiss producers**, the eggs are laid in the **Haslital**. Our delicious bread is baked in **Meiringen**. Innovative Swiss producers from **Ringgenberg/Interlaken, Lostallo (Grisons) or the Valais** sell us their luscious fish.

All these wonderful products are processed to fresh, appetizing, and tasty dishes. Comme il faut if you love good food, have a sense of professional pride, and focus on guest satisfaction.

It's marvellous to have you here.

**Martina Burch, host  
& the entire Brünig Team**



## Cold Meals

|                                                                                                                                    |              |
|------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Shaved cheese platter</b> 🌿                                                                                                     | <b>18.50</b> |
| Cheese from the Gummenalp, Hasliberg                                                                                               |              |
| <b>Regional cheese selection</b> 🌿                                                                                                 | <b>19.50</b> |
| Variety of soft and hard cheese                                                                                                    |              |
| <b>Brünig platter</b>                                                                                                              | <b>25.50</b> |
| Air-dried beef, bacon, salami and smoked sausage from Haslital, Parma ham, boiled ham, shaved cheese from the Gummenalp, Hasliberg |              |
| <b>Sausage and cheese salad</b>                                                                                                    | <b>18.50</b> |
| <b>Boiled beef salad with pumpkinseed oil</b>                                                                                      | <b>21.50</b> |
| <b>Sandwich</b>                                                                                                                    |              |
| Whole wheat bread with boiled ham or cheese or salami                                                                              | <b>8.50</b>  |
| or mixed (2 kinds)                                                                                                                 | <b>9.50</b>  |

## Salads

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

|                                      |              |
|--------------------------------------|--------------|
| <b>Small Brünig-Salad</b> 🌿          | <b>8.50</b>  |
| Seasonal salad with egg and croutons |              |
| <b>Small mixed salad</b> 🌿           | <b>10.50</b> |
| <b>Large mixed salad</b> 🌿           | <b>16.50</b> |

## Soups

|                                          |             |
|------------------------------------------|-------------|
| <b>Tomato cream soup</b> 🌿               | <b>9.50</b> |
| with basil foam and croutons             |             |
| <b>Clear beef consommé</b>               | <b>9.00</b> |
| with homemade pancake strips OR with egg |             |

## Traditional Swiss meals

|                                                                                                               |       |
|---------------------------------------------------------------------------------------------------------------|-------|
| <b>Hash browns gratinated with Raclette cheese</b> 🍃                                                          | 19.50 |
| <b>Hash browns gratinated with tomatoes and Raclette cheese</b> 🍃                                             | 20.50 |
| <b>Hash browns with bacon and fried egg</b>                                                                   | 22.50 |
| <b>Hash browns with vegetables and poached egg</b> 🍃                                                          | 24.50 |
| <b>Cheese cruste Deluxe</b><br>with smoked ham, tomatoes and Raclette cheese                                  | 22.50 |
| <b>Cheese cruste Brünig</b> 🍃<br>with tomatoes and Raclette cheese                                            | 19.50 |
| <b>Älplermagronen</b> 🍃<br>Pasta and potatoes in a creamy sauce with cheese<br>Roasted onions and apple puree | 19.50 |

## Tarte Flambee

|                                                                           |       |
|---------------------------------------------------------------------------|-------|
| <b>The Classic</b> – with bacon and onions                                | 20.50 |
| <b>The Brünig</b> – with vegetables, mushrooms, bacon and mountain cheese | 23.50 |
| <b>The Vegetarian</b> – with mature cheese and tomatoes 🍃                 | 19.50 |

## Fish

|                                                                                                                          |       |
|--------------------------------------------------------------------------------------------------------------------------|-------|
| <b>«Swiss Alpine» salmon fillet from Grisons</b><br>Fried salmon with herb sauce, lemon-scented spaghetti and vegetables | 36.50 |
| <b>Perch fillets with herb oil</b><br>with rice and vegetables                                                           | 34.50 |
| <b>Battered fried pike-perch strips</b><br>with mixed salad and Tartar sauce                                             | 25.50 |

# Meat

|                                                                                                                   |               |
|-------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Cordon Bleu</b><br>Pork Cordon Bleu, filled with boiled ham and Emmental cheese<br>French fries and vegetables | <b>34.50</b>  |
| <b>Breaded Schnitzel</b><br>Pork cutlet, French fries and vegetables                                              | <b>27.00</b>  |
| <b>Swiss Rib Eye</b><br>French fries, vegetables and herb butter                                                  | <b>39.50</b>  |
| <b>Kulm Burger Deluxe</b><br>Homemade beef burger, French 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>Homemade venison burger</b><br>with Raclette cheese, roasted onions, coleslaw<br>and French fries              | <b>27.50</b>  |
| <b>Veal strips Zurich style</b><br>Hash browns and mushroom cream sauce                                           | <b>36.00</b>  |
| <b>Veal liver with hash browns</b><br>Calf's liver cut into strips from the Abplanalp butcher                     | <b>33.00</b>  |
| <b>Brünig-Bratwurst from Abplanalp butcher</b><br>Pork sausage with onion sauce, hash browns                      | <b>23.50</b>  |
| <b>Homemade meat loaf</b><br>Mashed potatoes, vegetables and red wine jus                                         | <b>25.50</b>  |
| <b>Chicken wings</b><br>French fries and house sauce                                                              | <b>17.50</b>  |
| <b>Extra charge for sweet potato fries (instead of French fries)</b>                                              | <b>2.00</b>   |

# Pasta and Co.

|                                                                                                                            |               |
|----------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Spaghetti Bolognese</b><br>with homemade sauce Bolognese                                                                | <b>19.50</b>  |
| <b>Spaghetti Napoli</b> 🌿<br>with homemade tomato sauce and basil                                                          | <b>18.00</b>  |
| <b>Homemade Vegetable Lasagne</b> 🌿<br>Eggplant, peppers, tomatoes, zucchini, gratinated with cheese                       | <b>21.50</b>  |
| <b>Portion of French fries</b> 🌿                                                                                           | <b>7.50</b>   |
| <b>Portion sweet potato fries</b> 🌿                                                                                        | <b>9.50</b>   |
| <b>Kulm Vegetarian Burger</b> 🌿<br>Homemade burger with chick peas and mediterranean vegetables, French fries and coleslaw | <b>24.50</b>  |
| with cheese                                                                                                                | <b>+ 1.50</b> |
| with fried egg                                                                                                             | <b>+ 1.50</b> |
| with sweet potato fries instead of French fries                                                                            | <b>+ 2.00</b> |

🌿 = vegetarian dish

Allergies or intolerances? Our staff will be happy to provide you with information regarding the ingredients of our dishes.

All prices are in CHF and include the legal VAT 8.1 %

## Declaration Fish

Perch and salmon - Switzerland  
Pike-perch - EU Wildfang, FAO 05

## Declaration meat

Chicken, beef, pork, veal - Switzerland  
Venison - Austria  
Parma ham - Italy  
Veal liver – Abplanalp butcher, Meiringen

Bread and pastry - Switzerland



# Dessert

**Homemade Apple strudel** 11.50  
with vanilla sauce and whipped cream

**Brünig Meringues**

- with ice cream and whipped cream 11.50
- with whipped cream 9.00

**Homemade Cakes**

- Chocolate cake 6.50
- Seasonal fruit cake 7.50

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

**+ whipped cream** 1.50

**Coupe Denmark** 11.50

Vanilla ice cream with warm FELCHLIN chocolate sauce and whipped cream

**Iced Coffee with whipped cream** 10.50

**Coupe Hot Berry** 11.50

Vanilla ice cream with hot berries and whipped cream

**Affogato** 7.50

Vanilla ice cream with espresso

**Frappé – Choice of flavours** 8.00

Vanilla, chocolate, coffee, strawberry

**Ice cream and sorbet per scoop** 3.60

Vanilla, chocolate, coffee, strawberry, cinnamon, pistachio, mango, cherry sorbet, lemon sorbet

**+ whipped cream** 1.50

**Ice cream from our local cheesemonger – served in a tub** 6.00

Stracciatella - White Chocolate - Raspberry



# Drinks and Wine



# Cold Drinks

## Mineral Water – Soft Drinks

|                                      |       |      |
|--------------------------------------|-------|------|
| Knutwiler Water sparkling / still    | 33cl  | 4.90 |
| Knutwiler Water sparkling / still    | 50cl  | 6.30 |
| Coca Cola / Coca Cola Zero           | 33cl  | 4.90 |
| Rivella red / blue                   | 33cl  | 4.90 |
| Fanta / Apple Juice / Apple Spritzer | 33cl  | 4.90 |
| Orange Must                          | 49cl  | 6.10 |
| Thomas Henry Tonic Water             | 20cl  | 4.90 |
| Thomas Henry Bitter Lemon            | 20cl  | 4.90 |
| Thomas Henry Ginger Ale              | 20cl  | 4.90 |
| Orange Juice                         | 30cl  | 4.90 |
| Homemade Brünig Ice Tea              | 30cl  | 4.80 |
| Homemade Brünig Ice Tea              | 50cl  | 5.90 |
| Citro                                | 30 cl | 4.80 |
| Citro                                | 50 cl | 5.90 |
| Brünig Water                         | glass | 2.50 |
| Brünig Water                         | 50cl  | 3.50 |
| Brünig Water                         | 100cl | 6.00 |

## Litre

|                                   |       |       |
|-----------------------------------|-------|-------|
| Coca Cola / Rivella red           | 100cl | 10.00 |
| Knutwiler Water sparkling / still | 100cl | 10.00 |

## Local Cider

|                                        |      |      |
|----------------------------------------|------|------|
| Migi cider, clear, with alcohol        | 49cl | 6.60 |
| Schützengold sour cider, non-alcoholic | 49cl | 6.60 |

## Beer on Tap

|                          |      |      |
|--------------------------|------|------|
| Eichhof Lager und Shandy | 20cl | 4.30 |
| Eichhof Lager und Shandy | 30cl | 5.00 |
| Eichhof Lager und Shandy | 50cl | 6.50 |

## Bottled Beer

|                                  |      |      |
|----------------------------------|------|------|
| Eichhof Hubertus                 | 33cl | 5.20 |
| Eichhof non-alcoholic            | 33cl | 5.20 |
| Erdinger Weissbier               | 50cl | 7.90 |
| Erdinger Weissbier non-alcoholic | 50cl | 7.90 |

# Warm Drinks

## Coffee

|                                              |      |
|----------------------------------------------|------|
| Coffee / Espresso / Ristretto                | 4.80 |
| Double Espresso                              | 6.00 |
| Milk Coffee                                  | 5.20 |
| Cappuccino                                   | 5.70 |
| Latte Macchiato                              | 6.20 |
| Coffee Schnaps – Herb, Träsch (fruit), Plum  | 5.60 |
| Coffee Schümli Pflümli (with Plum and cream) | 7.00 |
| Coffee Coretto with Grappa                   | 7.00 |

## Tea

|                                                      |      |
|------------------------------------------------------|------|
| Brünig Tea – Organic herb tea from Buochs, Nidwalden | 4.80 |
| Holdrio                                              | 5.60 |
| Peppermint tea – Plum                                | 5.60 |

## Tea from Länggass-Tee Bern

|                                           |      |
|-------------------------------------------|------|
| Black tea Assam Halmari                   | 4.80 |
| Ginger Lemon                              | 4.80 |
| Rooibos Bourbon                           | 4.80 |
| Sencha Yamato green tea                   | 4.80 |
| Berner Rose with fruits / herbs / flowers | 4.80 |
| Edelweiss-Tee with herbs / flowers        | 4.80 |
| Peppermint tea Menthe du Maroc            | 4.80 |
| Verbena tea                               | 4.80 |

## Milk Beverages

|                                    |      |      |
|------------------------------------|------|------|
| Chocolate / Ovaltine - cold / warm | 20cl | 4.60 |
|------------------------------------|------|------|



## Aperitifs

|                                |      |      |
|--------------------------------|------|------|
| Campari – 25%                  | 4cl  | 7.00 |
| Cynar – 16.5%                  | 4cl  | 7.00 |
| San Pellegrino Bitter          | 10cl | 5.00 |
| Orange Juice Mixer             |      | 2.00 |
| Martini Bianco / Rosso – 14.4% | 4cl  | 7.00 |
| White Wine Spritzer            | 20cl | 7.60 |
| Aperol Spritz                  | 20cl | 9.60 |
| Hugo                           | 20cl | 9.60 |
| Brünig Spritz                  | 20cl | 9.50 |
| Brünig Drive non-alcoholic     | 20cl | 8.00 |

## Spirits

### Liqueur / Bitter

|                                            |     |      |
|--------------------------------------------|-----|------|
| Bailey's Original Irish Cream – 17%        | 4cl | 7.50 |
| Nusswasser / M. & S. Gut / Ennetmoos – 21% | 4cl | 6.00 |
| Appenzeller – 29%                          | 4cl | 6.00 |

### Whisky

|                            |     |       |
|----------------------------|-----|-------|
| Fettercairn 12 years – 40% | 4cl | 17.50 |
| Aberlour 12 years – 40%    | 4cl | 14.00 |

### Gin / Vodka

|                       |     |       |
|-----------------------|-----|-------|
| Gin Tonic – 37.5%     |     | 10.00 |
| Vodka Turicum – 41.5% | 4cl | 8.50  |

### Grappa / Cognac

|                                  |     |      |
|----------------------------------|-----|------|
| Grappa Amarone, Paesanella – 41% | 2cl | 9.50 |
| Grappa Moscato, Paesanella – 41% | 2cl | 8.50 |
| Hennessy VS – 40%                | 2cl | 9.50 |

### Clear Spirits – Pilatus

|                                                 |     |      |
|-------------------------------------------------|-----|------|
| Williams – 40% / Kirsch – 40% / Herbs – 40%     | 4cl | 5.50 |
| Prune – 40% / Plum – 40% / Apple and Pear – 45% |     |      |

### Specialties – Landtwing

|                     |     |      |
|---------------------|-----|------|
| Vieille Poire – 41% | 4cl | 8.50 |
| Vieille Prune – 41% | 4cl | 8.50 |

# Our Wines by the Glass

## Sparkling Wine

### Prosecco DOC

|                                       |      |      |
|---------------------------------------|------|------|
| Extra Dry De Simoni / Treviso / Italy | 10cl | 7.00 |
|---------------------------------------|------|------|

## White Wine

### Féchy „Les Razettes"

|                                        |      |      |
|----------------------------------------|------|------|
| Chasselas                              | 10cl | 5.90 |
| Hammel / La Côte / Waadt / Switzerland |      |      |

### Cuvée Blanche de l'Abbaye

|                                                  |      |      |
|--------------------------------------------------|------|------|
| Humagne blanche / Viognier / Pinot Gris / Muscat | 10cl | 6.90 |
| Conviva / Valais / Switzerland                   |      |      |

## Rosé Wine

### Oeil de Perdrix Neuchâtel AOC

|                                               |      |      |
|-----------------------------------------------|------|------|
| Pinot Noir                                    | 10cl | 7.60 |
| Château d'Auvernier / Neuenburg / Switzerland |      |      |

## Red Wine

### Cornalin «Administrateurs» du Valais AOC

|                                       |      |      |
|---------------------------------------|------|------|
| Cave St-Pierre / Valais / Switzerland | 10cl | 7.90 |
|---------------------------------------|------|------|

### Quartuor, Chablais AOC

|                                                   |      |      |
|---------------------------------------------------|------|------|
| Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah | 10cl | 9.00 |
| Domaine de Montet / Waadt / Switzerland           |      |      |

### Bündner Pinot Noir AOC

|                                    |      |      |
|------------------------------------|------|------|
| Zanolari / Grischuna / Switzerland | 10cl | 7.00 |
|------------------------------------|------|------|

### Petit Blei, DOQ

|                                            |      |      |
|--------------------------------------------|------|------|
| Garnacha negra / Carinian / Cabernet Franc | 10cl | 7.00 |
| Mas d'en Blei / Priorat / Spain            |      |      |

## Sparkling Wine

|                                                              |              |               |
|--------------------------------------------------------------|--------------|---------------|
| <b>Apfelperle</b><br>M. & S. Gut / Ennetmoos / Switzerland   | 75cl         | 54.00         |
| <b>Prosecco DOC</b><br>Extra Dry De Simoni / Treviso / Italy | 75cl<br>10cl | 49.00<br>7.00 |

## White Wine

### Switzerland

|                                                                                                                        |              |               |
|------------------------------------------------------------------------------------------------------------------------|--------------|---------------|
| <b>Féchy „Les Razettes“</b><br>Chasselas<br>Hammel / La Côte / Waadt / Switzerland                                     | 75cl<br>10cl | 41.00<br>5.90 |
| <b>Cuvée Blanche de l'Abbaye</b><br>Humagne blanche / Viognier / Pinot Gris / Muscat<br>Conviva / Valais / Switzerland | 75cl<br>10cl | 47.00<br>6.70 |
| <b>Heida Les Perlines AOC</b><br>Maison Gilliard / Valais / Switzerland                                                | 75cl         | 54.00         |
| <b>Chardonnay Zürichsee AOC</b><br>Kümin Weinbau / Zürichsee / Switzerland                                             | 75cl         | 51.00         |
| <b>Bianco di Merlot Chiar di Luna DOC</b><br>Angelo Delea / Ticino / Switzerland                                       | 75cl         | 49.00         |

## Rosé Wine

|                                                                                                     |              |               |
|-----------------------------------------------------------------------------------------------------|--------------|---------------|
| <b>Oeil de Perdrix Neuchâtel AOC</b><br>Pinot Noir<br>Château d'Auvernier / Neuenburg / Switzerland | 75cl<br>10cl | 53.00<br>7.60 |
|-----------------------------------------------------------------------------------------------------|--------------|---------------|

# Red Wine

## Switzerland

|                                                            |      |       |
|------------------------------------------------------------|------|-------|
| <b>Cornalin «Administrateurs» du Valais AOC</b>            | 75cl | 55.00 |
| Cave St-Pierre / Valais / Switzerland                      | 10cl | 7.90  |
| <b>Quartuor, Chablais AOC</b>                              | 75cl | 63.00 |
| Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah          |      |       |
| Domaine de Montet / Waadt / Switzerland                    | 10cl | 9.00  |
| <b>Bündner Pinot Noir AOC</b>                              | 75cl | 49.00 |
| Zanolari / Grischuna / Switzerland                         | 10cl | 7.00  |
| <b>Beatrice, Ticino DOC</b>                                | 75cl | 52.00 |
| Merlot                                                     |      |       |
| Cormano Vini / Ticino / Switzerland                        |      |       |
| <b>Quattromani Ticino DOC</b>                              | 75cl | 89.00 |
| Merlot                                                     |      |       |
| Delea / Brivio / Tamborini / Gialdi / Ticino / Switzerland |      |       |

## France

|                                                        |      |       |
|--------------------------------------------------------|------|-------|
| <b>Le Vignon Domaine Lafage AOC</b>                    | 75cl | 89.00 |
| Carignan / Syrah                                       |      |       |
| Côtes du Roussillon / Languedoc / France               |      |       |
| <b>Nectar de Bertrands AOC Blaye Côtes de Bordeaux</b> | 75cl | 63.00 |
| 95% Merlot, 5% Cabernet Sauvignon                      |      |       |
| Château les Bertrands / Bordeaux / France              |      |       |

# Red Wine

## Italy

### **Barbera d'Alba DOC**

Barbera

Enrico Serafino / Piemont / Italy

75cl 56.00

### **Chianti Classico DOCG**

Sangiovese / Merlot

Tenuta di Arceno/ Tuscany / Italy

75cl 55.00

### **Il Bruciato Bolgheri DOC Antinori**

Cabernet Sauvignon / Merlot / Syrah

Tenuta Guado al Tasso / Tuscany / Italy

75cl 63.00

### **Terra di Monteverro IGT**

Cabernet Sauvignon / Cabernet Franc / Merlot / Petit Verdot

Monteverro / Tuscany / Italy

75cl 83.00

## Spain

### **Petit Blei, DOQ**

Garnacha negra / Carinian / Cabernet Franc

Mas d'en Blei / Priorat / Spain

75cl 49.00

## Austria

### **Big John Cuvée Reserve**

Zweigelt / Cabernet Sauvignon / Pinot Noir

Weingut Scheiblhofer / Burgenland / Austria

75 cl 63.00

