



**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

Shaved cheese platter 🌿 Cheese from the Gummernalp, Hasliberg	18.50
Regional cheese selection 🌿 Variety of soft and hard cheese, fig mustard	19.50
Brünig platter Air-dried beef, bacon, salami and smoked sausage from Haslital, raw ham, boiled ham, shaved cheese from the Gummernalp, Hasliberg	25.50
Swiss sausage and cheese salad, simple , on leaf salad	18.50
Swiss sausage and cheese salad, garnished , with various salads	23.50
Boiled beef salad with pumpkinseed oil, simple , on leaf salad	21.50
Boiled beef salad with pumpkinseed oil, garnished , with various salads	26.50
Fuuschtbrot aka Sandwich made of Hasli sourdough bread with boiled ham or cheese or salami	8.50
or mixed (2 kinds)	9.50
<small>Our Hasli bread is made of Hasli wheat, which we get from local farmers from the Haslital region.</small>	

Salads

All our salads are served with our homemade dressing.

Small Brünig-Salad 🌿 Seasonal salad with egg and croutons	8.50
Small mixed salad 🌿	10.50
Large mixed salad 🌿	16.50

Soups

Tomato cream soup 🌿 with basil foam and croutons	10.50
Clear beef consommé with homemade pancake strips OR with egg	9.50

Traditional Swiss meals

Hash browns gratinated with Raclette cheese 🌿	19.50
Hash browns gratinated with tomatoes and Raclette cheese 🌿	20.50
Hash browns with bacon and fried egg	22.50
Hash browns with vegetables and poached egg 🌿	24.50
Cheese cruste Deluxe with smoked ham, tomatoes and Raclette cheese	22.50
Cheese cruste Brünig 🌿 with tomatoes and Raclette cheese	19.50
Äplermagronen 🌿 Pasta and potatoes in a creamy sauce with cheese Roasted onions and apple puree	19.50

Tarte Flambee

The Classic – with bacon and onions	20.50
The Brünig – with vegetables, mushrooms, bacon and mountain cheese	23.50
The Vegetarian – with mature cheese and tomatoes 🌿	19.50

Fish

«Swiss Alpine» salmon fillet from Grisons Fried salmon with herb sauce, lemon-scented spaghetti and vegetables	36.50
Lake herring with almond butter boiled potatoes and vegetables	34.50
Battered fried pike-perch strips with mixed salad and Tartar sauce	25.50

Meat

Cordon Bleu	34.50
Pork Cordon Bleu, filled with boiled ham and Emmental cheese French fries and vegetables	
Breaded Schnitzel	27.00
Pork cutlet, French fries and vegetables	
Swiss Ribeye-Steak	39.50
French fries, vegetables and herb butter	
Kulm Burger Deluxe	24.50
Beef burger from the Abplanalp butcher Meiringen, French fries and coleslaw	
with cheese	+ 1.50
with bacon	+ 1.50
with fried egg	+ 1.50
Homemade Venison Burger	27.50
with Raclette cheese, roasted onions, coleslaw salad and French Fries	
Veal strips Zurich style	36.00
Hash browns and mushroom cream sauce	
Veal liver with hash browns	34.00
Calf's liver cut into strips from the Abplanalp butcher Meiringen	
Brünig-Bratwurst from Abplanalp butcher Meiringen	23.50
Pork sausage with onion sauce, hash browns	
Homemade meat loaf	25.50
Mashed potatoes, vegetables and red wine jus	
Chicken wings	19.50
French fries and house sauce	
Extra charge for sweet potato fries (instead of French fries)	2.00

Pasta and Co.

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

🌿 = 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

Lake herring and salmon - Switzerland
Pike-perch - EU Wildfang, FAO 05

Declaration meat

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

Bread and pastry - Switzerland



Dessert

Homemade Apple strudel with vanilla sauce and whipped cream	11.50
Brünig Meringues <ul style="list-style-type: none">• with ice cream (vanilla and strawberry) and whipped cream• with whipped cream	11.50 9.00
Homemade Cakes <ul style="list-style-type: none">• Chocolate cake• Seasonal fruit cake Our service staff will be happy to tell you about our daily cake offerings.	6.50 7.50
+ whipped cream	1.50
Coupe Denmark Vanilla ice cream with warm FELCHLIN chocolate sauce and whipped cream	11.50
Iced Coffee with whipped cream	10.50
Coupe Hot Berry Vanilla ice cream with hot berries and whipped cream	11.50
Affogato Vanilla ice cream with espresso	7.50
Frappé – Choice of flavours Vanilla, chocolate, coffee, strawberry	8.00
Ice cream and sorbet per scoop Vanilla, chocolate, coffee, strawberry, cinnamon, pistachio, mango, cherry sorbet, lemon sorbet	3.60
+ whipped cream	1.50
Ice cream from our local cheesemonger – served in a tub Stracciatella - White Chocolate – Raspberry – Banana/Chocolate	6.00

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
Pepita Grapefruit	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 Mystic Mango	20cl	4.90
Orange Juice	30cl	4.90
Homemade Brünig Ice Tea (without black tea)	30cl	4.80
Homemade Brünig Ice Tea (without black 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 – „Herrgöttli“	20cl	4.30
Eichhof Lager und Shandy – „Stange“	30cl	5.00
Eichhof Lager und Shandy – „Kübel“	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

Milk Beverages

Chocolate / Ovaltine - cold / warm	20cl	4.60
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Tea

Brünig Tea – Organic herb tea from Buochs, Nidwalden		4.80
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Tea from Länggass-Tee Bern

Black tea Earl Grey		4.80
Ginger Lemon		4.80
Sencha Yamato green tea		4.80
Berner Rose with fruits / herbs / flowers		4.80
Peppermint tea Menthe du Maroc		4.80
Verbena tea		4.80
Chamomile tea		4.80

Tea with a splash

Holdrio - rose hip tea and plum schnapps		5.60
Peppermint tea and plum schnapps		5.60



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	10.60
Hugo	20cl	10.60
Brünig Spritz	20cl	9.50
Brünig Drive non-alcoholic	20cl	8.50
Lillet Wild Berry, with fresh berries, non-alcoholic	20cl	9.00

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%	2cl	5.50
Prune – 40% / Plum – 40% / Pear brandy – 45%		

Specialties – Landtwing

Vieille Poire – 41%	4cl	9.00
Vieille Prune – 41%	4cl	9.00

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 6.50
Hammel / La Côte / Waadt / Switzerland

Cuvée Blanche de l'Abbaye

Humagne blanche / Viognier / Pinot Gris / Muscat 10cl 6.70
Conviva / Valais / Switzerland

Rosé Wine

Oeil de Perdrix Neuchâtel AOC

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

Red Wine

Beatrice, Ticino DOC

Merlot 10cl 7.60
Cormano Vini / Ticino / Switzerland

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

Prosecco DOC	75cl	49.00
Extra Dry De Simoni / Treviso / Italy	10cl	7.00

White Wine

Switzerland

Féchy „Les Razettes“	75cl	45.00
Chasselas	10cl	6.50
Hammel / La Côte / Waadt / Switzerland		

Cuvée Blanche de l'Abbaye	75cl	47.00
Humagne blanche / Viognier / Pinot Gris / Muscat	10cl	6.70
Conviva / Valais / Switzerland		

Heida Les Perlines AOC	75cl	54.00
Maison Gilliard / Valais / Switzerland		

Chardonnay Zürichsee AOC	75cl	51.00
Kümin Weinbau / Zürichsee / Switzerland		

Bianco di Merlot Chiar di Luna DOC	75cl	49.00
Angelo Delea / Ticino / Switzerland		

Rosé Wine

Oeil de Perdrix Neuchâtel AOC	75cl	53.00
Pinot Noir	10cl	7.60
Château d'Auvernier / Neuenburg / Switzerland		

Red Wine

Switzerland

Cornalin «Administrateurs» du Valais AOC Cave St-Pierre / Valais / Switzerland	75cl	59.00
Quartuor, Chablais AOC Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah Domaine de Montet / Waadt / Switzerland	75cl 10cl	63.00 9.00
Bündner Pinot Noir AOC Zanolari / Grischuna / Switzerland	75cl 10cl	49.00 7.00
Beatrice, Ticino DOC Merlot Cormano Vini / Ticino / Switzerland	75cl 10cl	52.00 7.60
Quattromani Ticino DOC Merlot Delea / Brivio / Tamborini / Gialdi / Ticino / Switzerland	75cl	89.00

France

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

Red Wine

Italy

Barbera d'Alba, San Defendente, Superiore DOC Barbera Enrico Serafino / Piemont / Italy	75cl	61.00
Chianti Classico DOCG Sangiovese / Merlot Tenuta di Arceno/ Tuscany / Italy	75cl	55.00
Altaia de Marchi Toscana IGT Cabernet Sauvignon / Cabernet Franc / Merlot La Vigna delle Scuderie / Tuscany / Italy	75cl	56.00
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 10cl	49.00 7.00
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Austria

Big John Cuvée Reserve Zweigelt / Cabernet Sauvignon / Pinot Noir Weingut Scheiblhofer / Burgenland / Austria	75 cl	63.00
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