



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

Salads

All our salads are served with our homemade dressing.

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

Soups

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

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
Älplermagronen 🍃 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 Pork Cordon Bleu, filled with boiled ham and Emmental cheese French fries and vegetables	34.50
Breaded Schnitzel Pork cutlet, French fries and vegetables	27.00
Swiss Rib Eye French fries, vegetables and herb butter	39.50
Kulm Burger Deluxe Homemade beef burger, French fries and coleslaw	24.50
with cheese	+ 1.50
with bacon	+ 1.50
with fried egg	+ 1.50
Homemade Venison Burger with Raclette cheese, roasted onions, coleslaw salad and French Fries	27.50
Veal strips Zurich style Hash browns and mushroom cream sauce	36.00
Veal liver with hash browns Calf's liver cut into strips from the Abplanalp butcher	33.00
Brünig-Bratwurst from Abplanalp butcher Pork sausage with onion sauce, hash browns	23.50
Homemade meat loaf Mashed potatoes, vegetables and red wine jus	25.50
Chicken wings French fries and house sauce	17.50
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

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 (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

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 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

Milk Beverages

Chocolate / Ovaltine - cold / warm	20cl	4.60
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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	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
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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

Cornalin «Administrateurs» du Valais AOC

Cave St-Pierre / Valais / Switzerland	10cl	8.50
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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
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Petit Blei, DOQ

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

Sparkling Wine

Apfelperle M. & S. Gut / Ennetmoos / Switzerland	75cl	54.00
Prosecco DOC Extra Dry De Simoni / Treviso / Italy	75cl 10cl	49.00 7.00

White Wine

Switzerland

Féchy „Les Razettes“ Chasselas Hammel / La Côte / Waadt / Switzerland	75cl 10cl	45.00 6.50
Cuvée Blanche de l'Abbaye Humagne blanche / Viognier / Pinot Gris / Muscat Conviva / Valais / Switzerland	75cl 10cl	47.00 6.70
Heida Les Perlines AOC Maison Gilliard / Valais / Switzerland	75cl	54.00
Chardonnay Zürichsee AOC Kümin Weinbau / Zürichsee / Switzerland	75cl	51.00
Bianco di Merlot Chiar di Luna DOC Angelo Delea / Ticino / Switzerland	75cl	49.00

Rosé Wine

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

Switzerland

Cornalin «Administrateurs» du Valais AOC	75cl	59.00
Cave St-Pierre / Valais / Switzerland	10cl	8.50
Quartuor, Chablais AOC	75cl	63.00
Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah	10cl	9.00
Domaine de Montet / Waadt / Switzerland		
Bündner Pinot Noir AOC	75cl	49.00
Zanolari / Grischuna / Switzerland	10cl	7.00
Beatrice, Ticino DOC	75cl	52.00
Merlot		
Cormano Vini / Ticino / Switzerland		
Quattromani Ticino DOC	75cl	89.00
Merlot		
Delea / Brivio / Tamborini / Gialdi / Ticino / Switzerland		

France

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

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
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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