



**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**. **Hedy Ming from Lungern** and the **Molki Meiringen** produce the cheese we serve; it's much the same thing with ice cream and yoghurt. The meat we serve comes mainly from **sustainable Swiss producers** and the eggs from **Haslital**. Our delicious bread is baked in **Meiringen**. Innovative Swiss producers from **Frutigen, Valais or Lostallo, Grisons** sell us their luscious fish.

All these wonderful products are processed to fresh, appetizing and tasty dishes. As it should be if you love good food, commemorate professional pride and focus on guest satisfaction.

It's marvellous to have you here,

**Thomas Böge, host
Antonino Palermo, head chef
& the Brünig team**



Cold Meals

Shaved cheese platter 🌿 17.50
Cheese from the Engstlenalp

Regional cheese selection 🌿 19.50
Cheese produced by Hedy Ming, Lungern

Brünig platter 24.50
Air-dried beef, bacon, salami and smoked sausage
from Haslital, Parma ham, boiled ham,
shaved cheese from the Engstlenalp

Sausage and cheese salad 18.50

Sandwich
Whole wheat bread with boiled ham or cheese or salami
or mixed (2 kinds) 8.50
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 🌿 15.50

Soups

Light herb soup 🌿 8.50
with sour cream and croutons

Clear beef consommé 8.50
with homemade pancake strips

Traditional Swiss meals

Hash browns gratinated with cheese 🌿	19.50
Hash browns with bacon and fried egg	21.50
Cheese cruste à la Nino with smoked ham, tomatoes and Raclette cheese	22.50
Cheese cruste Brünig with boiled ham, tomatoes and Raclette cheese	19.00
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	19.50
The Italian – with Parma ham and rocket	22.50
The Vegetarian – with mature cheese and tomatoes 🌿	19.00

Fish

«Swiss Alpine» salmon fillet from Grisons Fried salmon with herb sauce, lemon-scented spaghetti and vegetables	36.50
Perch fillets with a delicate herb crust with rice, Salsa Verde and vegetables	34.00
Battered fried pike-perch strips with mixed salad and Tartar sauce	25.50

Declaration Fish

Perch and salmon - Switzerland

Pike-perch - EU Wildfang, FAO 05

Meat

Cordon Bleu	33.50
Pork Cordon Bleu, filled with boiled ham and Emmental cheese French fries and vegetables	
Breaded Schnitzel	26.50
Pork cutlet, French fries and vegetables	
Sirloin of beef	38.50
Choice of French fries or rice Vegetables and herb butter	
Kulm Burger Deluxe	24.50
Homemade beef burger, French 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	
Veal liver with hash browns	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	
Homemade meat loaf	25.50
Mashed potatoes, vegetables and red wine jus	
Chicken wings	17.50
French fries and house sauce	
Extra charge for sweet potato fries (instead of French fries)	2.00

Declaration meat

Chicken, beef, pork, veal - Switzerland

Sirloin of beef - Paraguay

Parma ham - Italy

Veal liver – Abplanalp butcher, Meiringen

Pasta and Co.

Spaghetti Bolognese with homemade sauce Bolognese	19.50
Spaghetti Napoli 🌿 with homemade tomato sauce and basil	17.50
Homemade Vegetable Lasagne 🌿 Eggplant, peppers, tomatoes, zucchini, gratinated with cheese	20.50
Vegetable Variations 🌿 with hash browns and poached egg	20.50
Portion of French fries 🌿	7.50
Portion sweet potato fries 🌿	9.50
Kulm Vegan 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



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 10.50
Vanilla ice cream with hot chocolate sauce and whipped cream

Iced Coffee 10.50

Coupe Hot Berry 10.50
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 3.50
Vanilla, chocolate, coffee, strawberry,
plum sorbet, lemon sorbet

+ Whipped cream 1.50

Ice cream from our local cheesemonger 6.00
Served in a tub – you have the choice of the following flavours:
Stracciatella – Pistachio – Baileys – White chocolate

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

Drinks and Wine



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	49cl	6.00
Brünig Water	glass	2.50
	50cl	3.50
	100cl	6.00

Litre

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

Homemade Brünig Ice Tea	30cl	4.80
Homemade Brünig Ice Tea	50cl	5.90
Orange Juice	30cl	4.80
Thomas Henry Tonic Water	20cl	4.80
Thomas Henry Bitter Lemon	20cl	4.80
Thomas Henry Ginger Ale	20cl	4.80

Local Cider

Migi cider, clear, with alcohol	49cl	6.50
Schützengold sour cider, non-alcoholic	49cl	6.50

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	7.50
Erdinger Weissbier non-alcoholic	50cl	7.70

Warm Drinks

Coffee

Coffee / Espresso / Ristretto	4.60
Double Espresso	6.00
Milk Coffee	4.90
Cappuccino	5.60
Latte Macchiato	6.00
Coffee Schnaps – Herb, Träsch (fruit), Plum	5.50
Coffee Schümli Pflümli (with Plum and cream)	7.00
Coffee Coretto with Grappa	7.00

Tea

Brünig Tea – Organic herb tea from Buochs, Nidwalden	4.50
Holdrio	5.50
Peppermint tea – Plum	5.50

Tea from Länggass-Tee Bern

Black tea Assam Halmari	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	4.50
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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	7.50
Aperol Spritz	20cl	9.50
Hugo	20cl	9.50
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

Glendronach 12 years – 43%	4cl	15.50
Aberlour 12 years – 40%	4cl	14.00

Gin / Vodka

Gin Tonic – 37.5%		10.00
Vodka Xellent – 40%	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 – Willisauer

Williams – 37.5% / Kirsch – 37.5% / Herbs – 37.5%	4cl	5.50
Prune – 37.5% / Plum – 40% / Apple and Pear – 37.5%		

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 5.60
Hammel / La Côte / Waadt / Switzerland

Cuvée Blanche de l'Abbaye

Humagne blanche / Viognier / Pinot Gris / Muscat 10cl 6.60
Conviva / Valais / Switzerland

Rosé Wine

Oeil de Perdrix Neuchâtel AOC

Pinot Noir 10cl 7.30
Château d'Auvernier / Neuenburg / Switzerland

Red Wine

Cornalin «Administrateurs» du Valais AOC

Cave St-Pierre / Valais / Switzerland 10cl 7.70

Maienfelder Pinot Noir AOC

Zanolari / Grischuna / Switzerland 10cl 6.80

Vigne Monache IGT

Primitivo 10 cl 6.00
Azienda Agricola Vigne Monache / Apulia / Italy

Sparkling Wine

Apfelperle M. & S. Gut / Ennetmoos / Switzerland	75cl	49.00
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	39.00 5.60
Cuvée Blanche de l'Abbaye Humagne blanche / Viognier / Pinot Gris / Muscat Conviva / Valais / Switzerland	75cl 10cl	46.00 6.60
Heida Les Perlins AOC Maison Gilliard / Valais / Switzerland	75cl	53.00
Bianco di Merlot Chiar di Luna DOC Angelo Delea / Ticino / Switzerland	75cl	48.00

Italy

K White, Dolomiti IGT Chardonnay / Pinot bianco / Sauvignon blanc Kellerei Kaltern / Südtirol / Italy	75cl	51.00
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Rosé Wine

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

Red Wine

Switzerland

Cornalin «Administrateurs» du Valais AOC	75cl	54.00
Cave St-Pierre / Valais / Switzerland	10cl	7.70

Maienfelder Pinot Noir AOC	75cl	48.00
Zanolari / Grischuna / Switzerland	10cl	6.80

Beatrice, Ticino DOC	75cl	48.00
Merlot		
Cormano Vini / Ticino / Switzerland		

Quattromani Ticino DOC	75cl	89.00
Merlot		
Delea / Brivio / Tamborini / Gialdi / Ticino / Switzerland		

France

Côtes du Rhône "Le Rêveur" AOP	75 cl	45.00
Grenache / Syrah		
Guillaume Gonnet / Côtes du Rhône / France		

Le Vignon Domaine Lafage AOC	75cl	85.00
Carignan / Syrah		
Côtes du Roussillon / Languedoc / France		

Nectar de Bertrands AOC Blaye Côtes de Bordeaux	75cl	62.00
95% Merlot, 5% Cabernet Sauvignon		
Château les Bertrands / Bordeaux / France		

Austria

Cuvée Franz Pöckl	75cl	53.00
Merlot / Cabernet Sauvignon		
Weingut Pöckl / Burgenland / Austria		

Italy

Vigne Monache IGT	75cl	42.00
Primitivo	10 cl	6.00
Azienda Agricola Vigne Monache / Apulia / Italy		

Barbera d'Alba DOC	75cl	51.00
Barbera		
Enrico Serafino / Piedmont / Italy		

Chianti Classico DOCG	75cl	55.00
Sangiovese / Merlot		
Tenuta di Arceno / Tuscany / Italy		

Il Bruciato Bolgheri DOC Antinori	75cl	56.00
Cabernet Sauvignon / Merlot / Syrah		
Tenuta Guado al Tasso / Tuscany / Italy		

Terra di Monteverro IGT	75cl	79.00
Cabernet Sauvignon / Cabernet Franc / Merlot / Petit Verdot		
Monteverro / Tuscany / Italy		

Spain

L'Heravi Crianza	75cl	51.00
Garnatxa, Samsó from organic farming		
Vinyes d'en Gabriel / Montsant / Spain		

