



**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 Gummenalp, 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 Gummenalp, 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 🌿	9.50
with basil foam and croutons	
Clear beef consommé	9.00
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 🍃	22.50
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
Perch fillets with a delicate herb crust with rice, Salsa Verde 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 Rib Eye	38.50
French fries, 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
Homemade venison burger	27.50
with Cheddar cheese, onion confit, coleslaw and country potatoes	
Veal strips Zurich style	36.00
Hash browns and mushroom cream sauce	
Veal liver with hash browns	33.00
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

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 with vanilla sauce and whipped cream	11.50
Brünig Meringues <ul style="list-style-type: none">• with ice cream and whipped cream• with whipped cream	11.50 9.00
Homemade Cakes <ul style="list-style-type: none">• Chocolate cake• Seasonal fruit cake <p>Our service staff will be happy to tell you about our daily cake offerings.</p> + whipped cream	6.50 7.50 1.50
Coupe Denmark Vanilla ice cream with hot 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, cherry sorbet, lemon sorbet	3.60
+ whipped cream	1.50
Ice cream from our local cheesemonger – served in a tub Stracciatella – Pistachio – White Chocolate	6.00
Red wine plums with cinnamon ice-cream	11.50
Rice pudding with cherry compote and cinnamon sugar <ul style="list-style-type: none">• Large Portion	11.50 19.50

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
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	4.90
Thomas Henry Tonic Water	20cl	4.90
Thomas Henry Bitter Lemon	20cl	4.90
Thomas Henry Ginger Ale	20cl	4.90

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	4.70
Double Espresso	6.00
Milk Coffee	5.00
Cappuccino	5.70
Latte Macchiato	6.10
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
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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

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 5.90
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

Maienfelder 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

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	41.00 5.90
Cuvée Blanche de l'Abbaye Humagne blanche / Viognier / Pinot Gris / Muscat Conviva / Valais / Switzerland	75cl 10cl	47.00 6.70
Heida Les Perlins 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	55.00
Cave St-Pierre / Valais / Switzerland	10cl	7.90
Maienfelder 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

Côtes du Rhône "Le Rêveur" AOP	75 cl	46.00
Grenache / Syrah		
Guillaume Gonnet / Côtes du Rhône / 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 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	59.00
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
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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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