



**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.

**Thomas Böge, host  
Antonino Palermo, head chef  
& 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

**Sandwich** 8.50  
Whole wheat bread with boiled ham or cheese or salami  
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

## Traditional Swiss meals

<b>Hash browns gratinated with cheese</b> 🌿	19.50
<b>Hash browns with bacon and fried egg</b>	22.50
<b>Hash browns with vegetables and poached egg</b> 🌿	21.50
<b>Cheese cruste à la Nino</b> with smoked ham, tomatoes and Raclette cheese	22.50
<b>Cheese cruste Brünig</b> with boiled ham, tomatoes and Raclette cheese	19.50
<b>Äplermagronen</b> 🌿 Pasta and potatoes in a creamy sauce with cheese Roasted onions and apple puree	19.50

## Tarte Flambee

<b>The Classic – with bacon and onions</b>	20.50
<b>The Italian – with Parma ham and rocket</b>	22.50
<b>The Vegetarian – with mature cheese and tomatoes</b> 🌿	19.50

## Fish

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

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

# Meat

<b>Cordon Bleu</b>	<b>34.50</b>
Pork Cordon Bleu, filled with boiled ham and Emmental cheese French fries and vegetables	
<b>Breaded Schnitzel</b>	<b>27.00</b>
Pork cutlet, French fries and vegetables	
<b>Swiss Rib Eye</b>	<b>38.50</b>
French fries, vegetables and herb butter	
<b>Kulm Burger Deluxe</b>	<b>24.50</b>
Homemade beef burger, French fries and coleslaw	
with cheese	+ 1.50
with bacon	+ 1.50
with fried egg	+ 1.50
<b>Veal strips Zurich style</b>	<b>36.00</b>
Hash browns and mushroom cream sauce	
<b>Veal liver with hash browns</b>	<b>33.00</b>
Calf's liver cut into strips from the Abplanalp butcher	
<b>Brünig-Bratwurst from Abplanalp butcher</b>	<b>23.50</b>
Pork sausage with onion sauce, hash browns	
<b>Homemade meat loaf</b>	<b>25.50</b>
Mashed potatoes, vegetables and red wine jus	
<b>Chicken wings</b>	<b>17.50</b>
French fries and house sauce	
<b>Extra charge for sweet potato fries (instead of French fries)</b>	<b>2.00</b>

## Declaration meat

Chicken, beef, pork, veal - Switzerland

Parma ham - Italy

Veal liver – Abplanalp butcher, Meiringen

## Pasta and Co.

<b>Spaghetti Bolognese</b> with homemade sauce Bolognese	<b>19.50</b>
<b>Spaghetti Napoli</b> 🌿 with homemade tomato sauce and basil	<b>18.00</b>
<b>Homemade Vegetable Lasagne</b> 🌿 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> 🌿 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>



# 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 hot chocolate sauce and whipped cream

**Iced Coffee** 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,  
cherry 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	4.90
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
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

### Vigne Monache IGT

Primitivo 10 cl 6.20  
Azienda Agricola Vigne Monache / Apulia / Italy

## Sparkling Wine

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

## White Wine

### Switzerland

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

## Rosé Wine

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

## Switzerland

<b>Cornalin «Administrateurs» du Valais AOC</b>	75cl	55.00
Cave St-Pierre / Valais / Switzerland	10cl	7.90
<b>Maienfelder 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>Côtes du Rhône "Le Rêveur" AOP</b>	75 cl	46.00
Grenache / Syrah		
Guillaume Gonnet / Côtes du Rhône / 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		

## Austria

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

# Red Wine

## Italy

<b>Vigne Monache IGT</b>	75cl	43.00
Primitivo	10 cl	6.20
Azienda Agricola Vigne Monache / Apulia / Italy		
<b>Barbera d'Alba DOC</b>	75cl	56.00
Barbera		
Enrico Serafino / Piedmont / Italy		
<b>Chianti Classico DOCG</b>	75cl	55.00
Sangiovese / Merlot		
Tenuta di Arceno/ Tuscany / Italy		
<b>Il Bruciato Bolgheri DOC Antinori</b>	75cl	59.00
Cabernet Sauvignon / Merlot / Syrah		
Tenuta Guado al Tasso / Tuscany / Italy		
<b>Terra di Monteverro IGT</b>	75cl	83.00
Cabernet Sauvignon / Cabernet Franc / Merlot / Petit Verdot		
Monteverro / Tuscany / Italy		

## Spain

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

