



**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 venison from the **Bernese Oberland**. 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,
Head Chef Antonino Palermo & team

All prices in CHF incl. VAT 7.7%



Cold Meals

Shaved cheese platter 🌿	17.00
Cheese from the Gummenalp, Hasliberg	
Regional cheese selection 🌿	19.50
Cheese produced by Hedy Ming, Lungern	
Brünig platter	23.00
Air-dried beef from Grischuna, smoked ham, bacon, boiled ham, salami, Gumpesel (smoked sausage from Haslital), shaved cheese from the Gummenalp	
Sausage and cheese salad	18.50
Sandwich	8.50
Whole wheat bread with ham or cheese or salami	

Salads

All our salads are served with our homemade dressing.

Small Brünig-Salad 🌿	8.00
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	7.50
with homemade pancake strips	

Traditional Swiss meals

Hash browns gratinated with cheese 🌿	19.00
Hash browns with bacon and fried egg	21.50
Cheese cruste à la Nino with smoked ham, tomatoes and Raclette cheese	22.00
Cheese cruste Brünig with boiled ham, tomatoes and Raclette cheese	18.50
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	18.50
The Italian – with Parma ham and rocket	21.00
The Vegetarian – with mature cheese and tomatoes 🌿	18.50

Fish

«Swiss Alpine» salmon fillet from Grisons Fried salmon with herb sauce, lemon-scented spaghetti and seasonal vegetables	35.50
Perch fillets with a delicate herb crust with rice, Salsa Verde and seasonal vegetables	34.00
Battered fried pike-perch strips with mixed salad and Tartar sauce	24.50

Meat

Cordon Bleu	33.50
Pork Cordon Bleu, filled with boiled ham and Emmental cheese French fries and seasonal vegetables	
Breaded Schnitzel	26.50
Pork cutlet, French fries and seasonal vegetables	
Sirloin of beef	37.50
Choice of French fries or sweet potato fries or rice Seasonal vegetables and herb butter	
Kulm Burger Deluxe	24.50
Homemade beef burger, sweet potato 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	24.50
Mashed potatoes, vegetables and red wine jus	
Chicken wings	16.50
Sweet potato fries and house sauce	

Declaration meat

Chicken, beef, pork, veal - Switzerland

Sirloin of beef - Paraguay / Uruguay / Ireland

Parma ham - Italy

Veal liver – Abplanalp butcher, Meiringen

Pasta and Co.

Spaghetti Bolognese with homemade sauce Bolognese	19.00
Spaghetti Napoli 🌿 with homemade tomato sauce and basil	17.00
Homemade Vegetable Lasagne 🌿 Eggplant, peppers, tomatoes, zucchini, gratinated with cheese	19.50
Vegetable Variations 🌿 with hash browns and poached egg	19.50
Portion of French fries 🌿	7.00
Kulm Vegi Burger 🌿 Homemade burger with chick peas and mediterranean vegetables, sweet potato fries and coleslaw	23.00
with cheese	+ 1.50
with fried egg	+ 1.50

Children's Menu

Spaghetti Bolognese	12.00
Spaghetti Napoli 🌿	9.50
Schnitzel with French fries	13.50
Viennese sausage with French fries	10.50



Dessert

Homemade Apple strudel with vanilla sauce and whipped cream	11.50
Brünig Meringues with ice cream and whipped cream	11.50
Homemade Cakes	
• Chocolate cake	6.00
• Seasonal fruit cake	7.00
Our service staff will be happy to tell you about our daily cake offerings.	
+ Whipped cream	1.50
Coupe Denmark Vanilla ice cream with hot chocolate sauce and whipped cream	10.50
Iced Coffee	10.50
Coupe Hot Berry Vanilla ice cream with hot berries and whipped cream	10.50
Frappé – Choice of flavours Vanilla, chocolate, coffee, strawberry	8.00
Ice cream and sorbet per scoop Vanilla, chocolate, coffee, strawberry, plum sorbet, lemon sorbet	3.50
+ Whipped cream	1.50
Ice cream from our local cheesemonger Served in a tub – you have the choice of the following flavours: Stracciatella – Pistachio – Baileys – White chocolate – Mango – Hazelnut	6.00