



**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**. 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,

Miriam Gimmel & Antonino Palermo & the Brünig team



Cold Meals

Shaved cheese platter 🌿	17.00
Cheese from the Engstlenalp	
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	
Whole wheat bread with 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 🌿	8.00
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

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 Vegan 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 11.50
with vanilla sauce and whipped cream

Brünig Meringues 11.50
with ice cream and whipped cream

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

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 from Beckenried	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

Beckenried 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 / Milk Coffee / Ristretto	4.60
Double Espresso	6.00
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
Glenfiddich Single Malt – 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

Apfelperle

M. & S. Gut / Ennetmoos / Switzerland 10cl 7.00

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	75cl	49.00
M. & S. Gut / Ennetmoos / Switzerland	10cl	7.00

Prosecco DOC	75cl	49.00
Extra Dry De Simoni / Treviso / Italy	10cl	7.00

White Wine

Schwitzerland

Féchy „Les Razettes“	75cl	39.00
Chasselas	10cl	5.60
Hammel / La Côte / Waadt / Switzerland		

Cuvée Blanche de l'Abbaye	75cl	46.00
Humagne blanche / Viognier / Pinot Gris / Muscat	10cl	6.60
Conviva / Valais / Switzerland		

Heida Les Perlines AOC	75cl	53.00
Maison Gilliard / Valais / Switzerland		

Bianco di Merlot Chiar di Luna DOC	75cl	48.00
Angelo Delea / Ticino / Switzerland		

Italy

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

Austria

Small Hill White	75cl	44.00
Sauvignon blanc / Riesling / Muscadet		
Leo Hillinger / Burgenland / Austria		

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

Small Hill Red	75cl	52.00
Merlot / Pinot Noir / St. Laurent		
Leo Hillinger / 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		

