

3454 m

11333 ft

Menu proposals

2017

These menu proposals are valid from minimum 10 people on

They are valid until 31st March 2018

We ask you to limit on one menu

Please announce vegetarian & allergic persons in advance

We need to know the approximate number of guests +/- 10%
and your menu choice at the latest one week prior to arrival

A later change of menu is no longer possible

We need to know the exact number of guests at the latest by
9 o'clock am the day before arrival; then it is compulsory

Until this time cancellation is without any charge

No show or unreported number of people change 100% charge

Evening event – surcharge CHF 5.— per person (min 40 pax)

Rates are including 8% VAT – UID-nr. CHE-477.295.737 MWST



Hearty welcome – 365 days a year

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Useful information

The order of wine in advance (only the type, not the quantity) is necessary for you for a smooth running of the service

Still and sparkling glacier water will already be placed on the tables

After the lunch we will serve coffee with our home-made confectionery speciality Eigerspitzli

Wine, glacier water, coffee Eigerspitzli as well as all other beverages will be charged on consumption

On arrival at Jungfraujoch please consult the screen on the right side in the entrance hall for information on in which restaurant your lunch will be



We look forward to seeing you!



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Aperitif

Valid from minimum 15 people on
The prices are flat rates for 30 minutes

Aperitif "Standard" – CHF 15.—

White wine Fendant du Valais AOC "Top of Europe" **or**
Prosecco di Valdobbiadene DOC, beer, orange juice & mineral water
Homemade salty puff pastry

Aperitif "Sphinx" – CHF 20.—

White wine Fendant du Valais AOC "Top of Europe" **and**
Prosecco di Valdobbiadene DOC, beer, orange juice & mineral water
Homemade cheese tart & salty puff pastry

Aperitif "Top of Europe" – CHF 25.—

White wine Fendant du Valais AOC "Top of Europe" **and**
Champagne, beer, orange juice & mineral water
Homemade cheese tart & salty puff pastry
Canapés with smoked salmon & beef tartare

Aperitif "Ice Palace" – CHF 27.50

White wine Fendant du Valais AOC "Top of Europe" **and**
Swiss Highland Single Malt Whisky "Ice label", orange juice & mineral water
Homemade salty puff pastry

Aperitif "riche à discretion" – CHF 37.50

min. 25 people on; flat rate for 45 minutes

White wine Fendant du Valais AOC „Top of Europe" **and**
Champagne, beer, orange juice & mineral water
Rich warm and cold appetizer buffet



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Exclusive aperitif at the Ice Bar

Private setting for your exclusive aperitif

Maximum 20 people

CHF 1'100.—

The price is a flat rate for 45 minutes

Bookable at sales@jungfrau.ch (Jungfrau Railways)

Aperitif 1:

Classic „Top of Europe“

White wine Fendant du Valais AOC “Top of Europe” *and*

Champagne, beer, orange juice & mineral water

Homemade cheese tart & salty puff pastry

Canapés with smoked salmon & beef tartare

or

Aperitif 2:

„Ice Label“

White wine Fendant du Valais AOC “Top of Europe” *and*

Swiss Highland Single Malt Whisky “Ice label”,

orange juice & mineral water

Homemade salty puff pastry

Starters

Complete your menu with a starter at your choice:

Seasonal salad instead of soup
surcharge CHF 3.—

Mixed salad instead of soup
surcharge CHF 4.—

Seasonal salad
CHF 6.50

Mixed salad
CHF 7.50

Crazy Salad „Chef style“
CHF 12.—

Seasonal salad with smoked salmon strips, horseradish cream and toast
CHF 13.—

Asparagus salad with raw ham from Grindelwald (season)
CHF 13.—

Dried meat from Grindelwald with lamb's lettuce (season)
CHF 13.—

Smoked fillet of fera, garnitures, horseradish cream and toast
CHF 13.—

Tart Lorraine style, with bacon, egg and cream
CHF 7.50

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Budget menus I

Menu 11 – CHF 27.50

Carrot cream soup

Minced beef
Buttered bows
Sautéed mushrooms
Apple puree

Fresh fruit salad
with whipped cream

Menu 12 – CHF 27.50

Clear soup with Diablotins
(gratinated bread with cheese)

Grilled veal sausage
Onion sauce
Hashed browned potatoes
Mixed vegetables

Ice cream with whipped cream

Menu 13 – CHF 34.50

Clear soup with sliced vegetables

Braised beef
"Burgundy style"
Mashed potatoes
Root vegetables

Caramel flan with whipped cream

Menu 14 – CHF 31.50

Vegetable cream soup

Sliced pork "Hagel Hans"
Mushroom sauce
Buttered noodles
Green beans

Apple tart with whipped cream

Soup and dessert can be exchanged

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Budget menus II

Menu 21 – CHF 33.50

Clear soup with pancake strips

Grilled pork escalope
Mushroom cream sauce
Buttered noodles
Peach with whipped cream

Ice-mousse
"Top of Europe"

Menu 22 – CHF 35.50

Cucumber cream soup

Fried fillets of fera
"meuniere"
with butter and almonds
Boiled potatoes
Leaf spinach

Coupe Denmark

Menu 23 – CHF 34.50

Chestnut soup

Grilled chicken breast "Maryland"
with bacon and banana
Rice
Vegetable garnish

Almond cream
with raspberry sauce

Menu 24 – CHF 36.50

Clear soup with sliced vegetables

Pork steak "Walliser style"
glazed with tomatoes & cheese
Gravy
Roasted potatoes
Green beans with bacon

Caramel cream

Soup and dessert can be exchanged

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Standard menus I

Menu 31 – CHF 38.—

Minestrone

Roasted whole pork chop

“Dijonnaise”

Mustard sauce

Gratinated potatoes

Vegetable garnish

Apple strudel with vanilla sauce

Menu 32 – CHF 39.50

Asparagus cream soup

Poached fillets of fera

“Zuger style”

White wine sauce with herbs

Vegetable rice, Fleurons

Chocolate mousse

“Top of Europe”

Menu 33 – CHF 39.50

Tomato cream soup with gin

Beefsteak “Madagascar”

Pepper sauce

Buttered noodles

Vegetable garnish

Surprise

“Top of Europe”

Black salsify cream soup

Fillet of pork “Chef style”

Mushroom cream sauce

Hashed browned potatoes

“Bernese style”

Glazed carrots

Panna Cotta with wild berries

Soup and dessert can be exchanged

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Standard menus II

Menu 41 – CHF 43.—

Clear soup with Diablotins
(gratinated bread with cheese)

Fillet of pork in pastry

Mustard sauce

Oven-baked potatoes

Grilled tomato

Hazelnut parfait garnished

Menu 42 – CHF 44.50

Oxtail soup with sherry

Grilled fillet of lamb saddle

Madeira sauce

Polenta

Green beans

Pineapple Carpaccio
with orange sherbet

Menu 43 – CHF 44.50

Minestrone

Veal escalope "Saltimbocca"
with sage and raw ham

Madeira sauce

Saffron risotto

Grilled tomato

Tiramisu

Menu 44 – CHF 46.—

Chicken cream soup with curry

Roastbeef "English style"

Bearnaise sauce

Risotto

Mixed vegetables

Warm chocolate tart
with orange salad

Soup and dessert can be exchanged

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Gastro menus

Menu 51 – CHF 48.—

Potato-apple soup

Saddle of veal

“wine-merchant’s style”

Red wine sauce

Saffron risotto

Vegetable garnish

Lemon sherbet with Vodka

Menu 52 – CHF 49.50

Minestrone

Veal steak from the grill

Morel sauce

Anna potatoes with cheese

Vegetable garnish

Apple strudel with cinnamon
ice cream and vanilla sauce

Menu 53 – CHF 49.50

Mushroom cream soup

Lamb’s Rolls Royce with herbs

from a bio farmer

Bramata

Vegetable garnish

Gratinated wild berries
with vanilla ice cream

Menu 54 – CHF 53.50

French onion soup

Les trois filets “gastronome”

Morel cream-, pepper- and

Bearnaise sauce

Potato croquettes

Vegetable garnish

Variation of desserts
“Top of Europe”

Soup and dessert can be exchanged

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TOP OF EUROPE

Cheese fondue

Menu 61 – CHF 38.—

Mixed salad

Cheese fondue classic style

Bread

Potatoes in their skin

Pickles

Fruit salad with whipped cream

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Spring menus

Menu 71 – CHF 41.50

Spring onion soup

Grilled chicken breast

Lime sauce

Green asparagus

Early potatoes

Coupe Romanoff

Menu 72 – CHF 41.50

Asparagus cream soup

Grilled salmon escalope

Wild garlic foam

Vegetable garnish

Buttered Rice

Fresh strawberries with whipped cream

Menu 73 – CHF 44.50

Wild garlic cream soup

Grilled veal escalope

Sauce Hollandaise

White asparagus

Early potatoes

Bavarian cream
with marinated strawberries

Bookable from mid-March until mid-June

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TOP OF EUROPE

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Autumn menus

Menu 81 – CHF 41.50

Tomato cream soup with gin

Jugged venison "Oberland style"

Buttered spätzli

Brussels sprouts & chestnuts

Cranberry pear

Apple fritters with cinnamon sugar

Vanilla sauce

Menu 82 – CHF 41.50

Pumpkin cream soup with curry

Venison escalope "hunter's style"

on stewed grapes

Hashed browned potatoes

Brussels sprouts & chestnuts

Cranberry pear

Vermicelles with Meringues & cream

Menu 83 – CHF 46.50

Pumpkin cream soup with cress

Sliced venison

chanterelles cream sauce

Buttered spätzli

Brussels sprouts & chestnuts

Cranberry pear

Coupe Nesselrode

Vermicelles with vanilla ice cream and whipped cream

Bookable from mid-September until mid-December

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TOP OF EUROPE

Indian buffet

Including a chocolate bar & local Swiss dishes – CHF 32.50

Yoghurt (veg)

Tomatoes / Cucumbers / Onions (veg)

Parantha (veg)

Tomato soup (veg)

Yellow dall (veg)

Chana masala - chick-peas (veg)

Vegetable curry (veg)

Chicken curry

Basmati rice (veg)

Local Swiss dishes:

Rösti – Hashed browned potatoes glazed with Swiss cheese (veg)
Zürich Geschnetzeltes – Minced chicken with mushroom-cream sauce

Masala chai

Available at the Coffee Bar – CHF 4.30

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Breakfast buffet

Minimum 20 people – CHF 25.—

Coffee, tea, milk, chocolate, Ovomaltine

Orange juice

Different breads, croissants, bread rolls

Butter, margarine, jam, honey

Yoghurt

Cheese, meat platter, fruit basket

Brunch buffet

Minimum 30 people – CHF 35.—
with Prosecco – CHF 39.50

Coffee, tea, milk, chocolate, Ovomaltine

Orange juice

Different breads, croissants, bread rolls

Butter, margarine, jam, honey

Yoghurt

Cheese, meat platter, fruit basket

Bacon, chipolata, hashed browned potatoes, scrambled eggs

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Conference & seminar

Technical facilities

Overhead projector
Screens
Television
DVD Player
Connection for computer to screen
IT connection
Microphone system with cable
Infrared microphone installation
Beamer
Flip chart – CHF 2.— per sheet

Always, we try to make special desires possible.
Please let us know your conceptions!

Conference package

1 coffee break per half day – CHF 15.—
utilisation fee for the conference room is included

Coffee and tea, orange juice, mineral water, fruit basket and
- *in the morning*: Home made pastry and croissants
- *in the afternoon*: Home made pastry and chocolate bar



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Restaurationsbetriebe Jungfrauoch

Open daily · total over 700 seats

Conference room (0)

Technical equipment on request · 80 seats

Served restaurant Crystal (+2)

110 seats

Self service restaurant Aletsch (+1)

250 seats

Banquet restaurant Eiger (0)

210 seats

Coffee Bar (0)

50 seats

Indian restaurant Bollywood (-1)

Seasonal open from April to October · 150 seats

Proseccobar on the Sphinx

Seasonal open in the summer

Restaurant Eigergletscher (station Eigergletscher)

Open daily

Sunny terrace with 90 seats · 100 seats

Ski bar "Schreinerei" on Eigergletscher

Seasonal open during skiing season · 150 seats

Confectionary Jungfrauoch - Highest confectionary in Europe

Homemade specialities: Eigerspitzli and chocolate

Highlights Top of Europe

Alpine Sensation

Ice palast with sculptures

Snow Fun Park (May until October)

Hearty welcome – 365 days a year