

The Aarburg Hotel & Café

Frühstück für Frühaufsteher ... 08.00–11.30 ... Early Bird Breakfast

2 Eggs Your Way

Rühr-, Pochierte-,
oder Spiegelei mit Tomaten &
Champignons, serviert mit
Toast
Scrambled, poached or fried
eggs with tomatoes &
mushrooms, served with toast

CHF 13.50

Yoghurt & Muesli

Molki Meiringen Joghurt –
wählen zwischen Natur-,
Erdbeer-, oder
Heidelbeerjoghurt mit Saison
Früchten
Choose between natural,
blueberry or strawberry yoghurt
– served with seasonal fruit

CHF 9.50

Znüni Deluxe

2 schieben Brot, Gipfeli,
Konfitüre, Butter & 2 Sorten
Schweizer Käse
2 slices of bread, croissant,
jam, butter & 2 types of Swiss
cheese

CHF 10.50

Tropical Smoothie Bowl

Mango-Apfel-Bananen-
Smoothie mit tropischem
Granola, Kokonuss und Früchte
Mango, apple, banana
smoothie with granola, coconut
& fruit

CHF 17.50



... 08.00–15.30 ...

Eggs Benedict* geräuchertes Rippli/with Bacon CHF 17.50

Eggs Florentine* Spinat/with Spinach CHF 16.50

Eggs Royale* Lachs/with Smoked Salmon CHF 18.50

Eggs Deluxe* Benedict + Florentine CHF 20.00

Eggs Royale Deluxe* Royale + Florentine CHF 21.00

* serviert mit 2 pochierte Eier, hausgemachte Hollandaise auf Toast

* served with 2 poached eggs, homemade hollandaise on toast

Shakshuka CHF 18.50

2 Eier (oder Tofu) in gewürzter Tomatensauce Chermoula & Dukkah

2 eggs (or tofu) in spiced tomato sauce, Chermoula, dukkah

– serviert mit Toast/served with toast

Vegan - mit/with Tofu

Classic Zopf French Toast CHF 16.00

Fotzelschnitten aus Zopf, Ahornsirup und Schlagrahm

French toast made with Swiss traditional braided bread, maple syrup

and whipped cream

Berry French Toast mit/with Beeren Coulis CHF 18.00

Breakfast Bagel CHF 16.50

Ei, Käse, geräuchertes Rippli & Rucola mit hausgemachtes Ketchup

Egg, cheese, back bacon & rocket with homemade ketchup

ohne geräuchertes Rippli / without bacon CHF 13.50

Chilli Scramble CHF 16.00

3 Eier Sbrinz-Rührei, Chili-Öl und Frühlingzwiebeln - serviert mit
Toast

3 egg Sbrinz scramble, chilli oil & spring onions – served with toast

Salmon & Cream Cheese Bagel CHF 16.50

Bagel mit Räucherlachs, Frischkäse, Sumach-Zwiebeln und Rucola

Smoked salmon, lemon-dill cream cheese, sumac onions and rocket

Turkish Eggs CHF 18.50

Labneh, 2 pochierte Eier, konfierte Kirschtomaten, Chili-Öl – serviert
mit Toast

Labneh, 2 poached eggs, confit cherry tomatoes, chilli oil – served
with toast

Allergien / Allergies

Glutenfrei-Gluten Free Vegan Nüsse-Nuts Sesam-Sesame



Glutenfreies Brot / Gluten Free Bread CHF 2.50

Über Zutaten in unseren Gerichten, welche Allergien oder
Intoleranzen auslösen können, informieren Sie unsere Mitarbeitenden
gerne auf Anfrage.

Inform our staff of your food allergies/intolerances before you order.



Chicken Sandwich CHF 17.50

Marinierte Pouletbrust, Gruyère-Käse, Tomate, Kopfsalat und
Mayonnaise - serviert mit Salat

Marinated chicken breast, Gruyère cheese, tomato, lettuce and
mayonnaise – served with salad

Caprese Sandwich CHF 18.50

Mozzarella, konfierte Kirschtomaten, Basilikum Dijon sauce, Rucola &
Balsamico-Reduktion - serviert mit Grüner Salat

Mozzarella, confit cherry tomatoes, basil Dijon dressing, rocket &
balsamic reduction – served with green salad

Halloumi Protein Bowl CHF 19.50

Halloumi, Quinoa, Zitrus-Kräuter 3-Bohnen-Salat, Peperoni-Mais
Salsa & Rucola

Halloumi, quinoa, citrus & herby 3 bean salad, sweetcorn & red
pepper salsa, rocket

Vegan – mit / with Tofu

Buddha Bowl CHF 19.50

Quinoa, geröstete Süsskartoffeln, Tofu, Asiatischer Salat, Edamame &
Zitronen-Tahinisauce – garniert mit Cashew- und Sesamkrümeln

Quinoa, roasted sweet potato, tofu, Asian-slaw, edamame & lemon-
tahini dressing – garnished with cashew-sesame crumb

That's A Wrap CHF 15.50

- Korean Style Chicken** – Gochujang sauce, sesame-cashew crumb
- Halloumi & Sweet Onion Chutney** – lettuce, mayonnaise, tomato
- Tahini Tofu** – sweet potato, tofu, Asian-slaw, rocket & dukkah

Small Plates for Small Appetites

Cinnamon Raisin Bagel

mit butter / served with butter CHF 5.50

mit Frischkäse /with cream cheese CHF 8.50

mit Mandelbutter & Konfi/with almond butter and jam CHF 8.50

Whole Wheat Bagel with cream cheese CHF 8.50

Toasted Cheese Sandwich CHF 6.50

Toasted Cheese Onion Chutney Sandwich CHF 8.50

Green Salad CHF 10.50

Extras

geräuchertes Rippli / Back Bacon CHF 5.00

Poulet / Chicken CHF 6.00 Lachs / Salmon CHF 6.00

Tofu CHF 5.00 hausgemachtes/homeade Ketchup CHF 1.50

Spinat / Spinach CHF 5.00 pochiertes Ei / poached egg CHF 2.00

Halloumi CHF 6.00 zusätzlich Teller / extra plate CHF 2.00



... Desserts ...

Schau dir unser hausgemachtes Dessert in der Theke an. Have a look at our homemade sweets in the display



Espresso based coffee drinks made
with Swiss roasted Specialty Coffee

Vertical Coffee Roasters

Heisse Getränke / Hot Drinks

Espresso	CHF 4.00
Espresso Macchiato	CHF 5.00
Double Espresso	CHF 5.00
Piccolo	CHF 5.00
Americano/Café Crème	CHF 4.50
Cappuccino	CHF 5.00
Latte (Schale/Milchkaffee)	CHF 5.00
Latte Macchiato	CHF 5.50
Mocha (Latte + chocolate)	CHF 6.00
Double Shot Latte	CHF 6.00
Flat White (double shot)	CHF 6.00
Cortado (double shot)	CHF 6.00
Spanish Latte	CHF 7.00
Chai Latte	CHF 6.00
Dirty Chai (Chai Latte + Espresso)	CHF 7.00
Matcha Latte	CHF 6.00
~Extra Espresso Shot	CHF 1.00
Hot Chocolate/Ovomaltine	CHF 5.00
Teekanne/Pot of Tea	CHF 5.00

Schwarz/Black Minze/Mint Kräuter/Herbal Chai Rooibos Apfel/Apple
Grün /Green Früchte/Fruit Kamille/Chamomile Zitrone-Ingwer/Lemon-Ginger



~ Hafermilch & Laktosefreie auf Wunsch ~
~ Oat/Lactose Free Milk on request ~



Swiss Local Beer & Cider

	Flasche/Bottles	
Thun Bier Trail Ale (Dirty Lager) 5.1%	330ml	CHF 7.00
Haarige Kuh Motley Bräu SPA 4.5%	500ml	CHF 8.50
Simmentaler Mango Wheat Ale 5.5%	330ml	CHF 8.40
Simmentaler Sarine Pale Ale 5.3%	330ml	CHF 8.40
Jungfrau Weizen – Wheat 5.2%	500ml	CHF 8.00
Jungfraubräu Lager 4.8%	500ml	CHF 7.50
Möhl Cider Clan Küsi Apple 4.5%	330ml	CHF 7.50
Barter Bier Alkoholfrei 0.5%	330ml	CHF 7.00

Cocktails

Aperol Spritz	CHF 10.00
Campari Spritz	CHF 10.00
Hugo	CHF 10.00
Campari Orange/ Tonic	CHF 10.00
Toco Rosso	CHF 10.00
Lillet Blanc / Rosé & Tonic	CHF 10.00
Espresso Martini	CHF 12.00
Gin & Tonic (0.0% on request)	CHF 12.00
Negroni	CHF 12.00



Kalte Getränke / Cold Drinks

Iced Latte	CHF 6.00
Iced Americano	CHF 5.50
Iced Chai Latte	CHF 6.50
Iced Dirty Chai	CHF 7.00
Iced Matcha	CHF 6.50
Espresso Tonic	CHF 5.50

Flasche/Bottles

Mineral	500ml	CHF 5.00
Vivi Kola / Vivi Kola Zero	330ml	CHF 5.50
Sprite	330ml	CHF 5.50
Apfelschorle	330ml	CHF 5.50
Mate	330ml	CHF 5.50
Kombucha 0.6%	330ml	CHF 6.00

↳ Ginger oder / or Quitte

Tonic	200ml	CHF 4.00
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Glas/Glass

Aarburg Iced Tea	300ml	CHF 5.00
Aarburg Iced Tea XL	500ml	CHF 6.00
Orange Juice	300ml	CHF 4.00
Apple Juice	300ml	CHF 4.00
Pineapple Juice	300ml	CHF 4.00

Hahnenwasser / Tap Water

Gratis/Free



Wein / Wine – Spiezer

Rot	1dl	2dl
Cuvée Intro	CHF 8.50	CHF 15.00
Weiss		
Riesling-Sylvaner	CHF 7.50	CHF 13.00
Blanc de Noir	CHF 8.00	CHF 14.00
1dl 75dl		
Prosecco (Italian)	CHF 7.00	CHF 39.00



The Spiez vineyards lie between 530 and 630 metres above sea level and are among the highest north of the Alps. Thanks to the choice of suitable and qualitatively convincing varieties as well as a favourable microclimate with Lake Thun as a heat reservoir and the Föhn wind, it is possible to produce finesse-rich, juicy and elegant wines within sight of the mountain icons Eiger, Mönch and Jungfrau.

Alle Preise verstehen sich in CHF & inkl. 8.1% MwSt.
All Prices are listed in CHF and include 8.1% VAT