

# The Aarburg Hotel & Café



Ganztags Frühstück ... 08.00–15.00 ... All Day Breakfast

## Yoghurt & Granola ①②④ CHF 10.50

Molki Meiringen Joghurt – wählen Sie zwischen Natur-, Erdbeer-, oder Heidelbeeryoghurt mit saisonalen Früchten und unserem hausgemachten Granola

Choose between natural, blueberry or strawberry yoghurt – garnished with seasonal fruit and our homemade granola

☞ **Vegan** ③ – mit Joghurt Alternative ..... CHF 12.50

## 2 Eggs Your Way ② CHF 13.50

Rühr-, Pochiertes-, oder Spiegelei – serviert mit Toast  
Scrambled, poached or fried eggs – served with toast

## Eggs Benedict\* geräuchertes Rippli / with Bacon ..... CHF 17.50

## Eggs Florentine ②\* Spinat / with Spinach ..... CHF 16.50

## Eggs Royale\* Lachs / with Smoked Salmon ..... CHF 18.50

## Eggs Deluxe\* Rippli & Spinat / Bacon & Spinach ..... CHF 20.00

## Eggs Royale Deluxe\* Lachs & Spinat ..... CHF 21.00

\* serviert mit 2 pochierten Eiern, hausgemachter Hollandaise auf Toast

\* served with 2 poached eggs, homemade hollandaise on toast

## Shakshuka ②④ ..... CHF 18.50

2 Eier in gewürzter Tomatensauce Chermoula & Dukkah

2 eggs in spiced tomato sauce, chermoula, dukkah

– serviert mit Toast / served with toast

☞ **Vegan** ③ – mit Tofu anstatt Eier / made with Tofu instead of eggs

## Classic French Toast ② ..... CHF 16.00

Fotzelschnitten aus Zopf, Zimtzucker, Ahornsirup und Schlagrahm

Traditional Swiss braided bread, cinnamon sugar, maple syrup and whipped cream

## Berry French Toast ② mit / with Berry Coulis ..... CHF 18.50

## Breakfast Brioche ..... CHF 16.50

Ei, Käse, geräuchertes Rippli & Rucola mit hausgemachtem Ketchup

Egg & cheese omelette, back bacon & rocket with homemade ketchup

☞ **Vegi** ② – ohne geräuchertes Rippli / without bacon ..... CHF 13.50

## Chilli Scramble ② ..... CHF 16.00

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

3 egg & Sbrinz cheese 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

## Hot Honey Chicken Panini ..... CHF 19.50

Marinierte Pouletbrust, scharfer Honig, Frühlings-Slaw, Essiggurken, Kopfsalat - serviert mit grünem Salat

Marinated chicken breast, hot honey, spring-slaw, pickles, lettuce – served with green salad

**Hot Honey Chicken Panini (ohne Salat / no salad)..... CHF 15.50**

## Spring Bowl ①② ..... CHF 19.50

Quinoa, Halloumi, Kichererbsen und Frühlingsalat in Salsa-Verde

Quinoa, halloumi, chickpea and spring salad in salsa-verde

☞ **Vegan** ③ – ohne / without Halloumi ..... CHF 16.50

## No-Avo Toast ①② ..... CHF 18.50

Erbsen-Minze-Hummus, Frühlingsalat in Salsa-Verde, pochiertes Ei, Sumachzwiebeln, Feta - serviert mit Toast

Pea and mint hummus, spring salad dressed in salsa-verde, poached egg, sumac onions, crumbed feta – served with toast

☞ **Vegan** ③ – ohne Ei & Feta / without Feta & Egg ..... CHF 16.50

## Small Plates for Small Appetites

### Whole Wheat Bagel / Cinnamon Raisin Bagel ②

mit / with butter ..... CHF 5.50

mit Frischkäse / with cream cheese ..... CHF 8.50

mit Mandelbutter & Konfi / with almond butter and jam ③ ..... CHF 8.50

**Toasted Cheese Sandwich ② ..... CHF 6.50**

**Green Salad ①②③ ..... CHF 10.50**

### Extras

**Geräuchertes Rippli / Back Bacon ..... CHF 6.00**

**Poulet / Chicken ..... CHF 6.00**

**Lachs / Salmon ..... CHF 6.00**

**Spinat / Spinach ..... CHF 6.00**

**Halloumi ..... CHF 6.00**

**Tofu ..... CHF 6.00**

**Zusätzlich Ei / extra egg ..... CHF 2.00**

**Glutenfreies Brot / Gluten Free Bread ..... CHF 2.50**

**Zusätzlich Teller / extra plate ..... CHF 2.00**

## Allergien & Intoleranzen / Allergies & Intolerances

Wenn Sie Allergien oder Unverträglichkeiten haben, informieren Sie bitte unser Team - wir geben Ihnen gerne Auskunft über die Zutaten in unseren Gerichten.

Please inform our staff of your food allergies/intolerances before you order or please ask our team for specific ingredients in our dishes.

① Glutenfrei – Gluten Free

② Vegetarisch – Vegetarian

③ Vegan

④ enthält Nüsse – Contains Nuts

einige unserer Brote enthalten oder können Spuren von Sesam enthalten  
some of our bread contains or can have traces of sesame seeds

To keep the flow in the kitchen we do not offer substitutes, but we can remove or add items.

## ... 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 6.50
~Extra Espresso Shot	+CHF 1.00
~Koffeinfrei/Decaf	+CHF 1.00
Hot Chocolate/Ovomaltine	CHF 5.00
Teekanne/Pot of Tea	CHF 6.00

English Breakfast Earl Grey Minze/Mint Kräuter/Herbal Chai Rooibos  
Apfel/Apple Grün /Green Früchte/Fruit Kamille/Chamomile  
Zitronen-Ingwer/Lemon-Ginger



~ Hafermilch & Laktosefreie auf Wunsch ~  
~ Oat or 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 Brü 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 8.50
Jungfrau Bräu 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



the  
aarburg  
Hotel & Cafe

### Kalte Getränke / Cold Drinks

Iced Latte	CHF 6.00
Iced Americano	CHF 5.50
Iced Mocha	CHF 6.50
Iced Chai Latte	CHF 6.50
Iced Dirty Chai	CHF 7.00
Iced Matcha	CHF 7.00
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	330ml	CHF 6.00

↳ Fruit & Ginger oder / or Quince

Tonic	200ml	CHF 5.00
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#### Glas/Glass

Aarburg Iced Tea	300ml	CHF 5.50
Aarburg Iced Tea XL	500ml	CHF 6.50
Orange Juice	300ml	CHF 5.00
Apple Juice	300ml	CHF 5.00
Pineapple Juice	300ml	CHF 5.00

Hahnenwasser / Tap Water

Gratis/Free



### Wein / Wine – Spiezer

Rot	1dl	2dl
Cuvée Intro	CHF 8.50	CHF 15.00
<b>Weiss</b>		
Riesling-Sylvaner	CHF 7.50	CHF 13.00
Blanc de Noir	CHF 8.00	CHF 14.00
<b>1dl</b>		
Prosecco (Italian)	CHF 7.00	CHF 39.00
<b>7.5dl</b>		



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