

Pension Suppenalp - Menu

Cold Platters

Aged chipped cheese From nearby mountain farms of the region of Mürren	25.-
Suppenalp Platter Aged chipped cheese and smoked bacon from Ballenberg	29.50
Smoked Bacon Platter Smoked bacon from Ballenberg	25.-
Staubbach sausage Dried smoked pork sausage from Lauterbrunnen	17.50
Goat sausage Dried sausage from Gimmelwald	17.50
Beefsteak Tartar With Ruudi's homemade olive bread	Portion 34.- ½ Portion 24.-
Salads	
Big green salad Tender greens with homemade dressing	14.50
Big mixed salad Colorful seasonal salads on a bed of greens	19.50
House salad Cheese and smoked bacon on mixed salad	24.-
Suppenalp salad Slices of fried chicken breast on mixed salad	26.-
„Geissepeter“ Goat cheese with smoked bacon and cranberry sauce on green salad	26.-

Soups

Soup of the day	10.- with pork sausage 15.50
Potato soup	10.- with pork sausage 15.50
Pumpkin cream soup	10.- with pork sausage 15.50

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Tomato Soup 10.-

Gulash soup 10.-

Sandwiches

Suppenalp sandwich 17.-
Ciabatta with fried pork Schnitzel

Chicken sandwich 17.-
Ciabatta with slices of fired chicken breast

Mixed sandwich 9.50
with traditional bread

Sandwich 8.50
With ham or cheese or salami ham, with traditional bread

Hearty dishes – traditional Swiss cuisine

Maccaroni with baked slices of apple 27.-
Maccaroni, potatoes, cheese, cream and fried onions

Tomato maccaroni 27.-
Maccaroni, tomato-cream sauce and ham

Risotto with saffron and mushrooms 21.-

Rösti 19.-
Traditional Swiss dish of fried grated potatoes

Rösti with egg and/or Bacon 27.-
Freshly made with melted cheese

2 ingredients
1 ingredient

Special pork sausage with Rösti 34.-
XXL 180g, spicy served with onion sauce

Cheese bread with fried egg 19.50
extra ham 21.50

Cheese Fondue 27.50
The Swiss traditional food – based on our special cheese mix, 220g

Fondue Vegan 30.-
By New Roots, 220g

„Brudi`s“ Vegan 32.-
Bruno & Rudi`s dream patty made out of walnut & mushrooms.
With pumpkinconfit and olives carrots with Risotto or Rösti or fries

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Toasted garlic bread		9.-
French fries		9.-
	with pork sausage	14.50

Meat dishes

Cordon bleu with French fries		35.-
Breaded pork schnitzel filled with ham and cheese		
Giant Schnitzel with French fries		32.-
Breaded pork schnitzel		
Buffalo filet with green beans		69.-
Simply the best, 220g, with herb butter, served with risotto with mushrooms and saffron, French fries Or Rösti		

Desserts

Homemade chocolate pie		6.50
	with cream	7.50
Ice coffee		9.-
Meringues with cream		9.50
Meringues from „Chemmeribode“		
Meringues with cream & ice cream		13.50
Scoop of ice cream		3.70
	with cream	4.70

Pension Suppenalp – Drinks

White wines

Fendant de Saillon (Valais, Switzerland)	5,0 dl	23.-
Johannisberg AOC Valais (Valais, Switzerland) Vins des Chevaliers, Salgesch	5,0 dl	32.-
Dézaley Antoine Bovard AOC Lavaux (Vaud, Switzerland) by the glas	7,0 dl pro dl	52.50 7.50
Oberhofner Riesling-Sylvaner AOC (Oberhofen am Thunersee) Rebbaugenossenschaft Oberhofen Also by the glas	7,5 dl pro dl	49.- 7.-
Pouilly-Fumé, De Ladoucette , (Loire, France) 100% Sauvignon Blanc, AOC Pouilly-Fumé	7,5 dl	68.-
Heida, AOC Valais (Valais, Switzerland) 2022 BIO Yvo Mathier Sion	7,5 dl	59.-
Petite Arvine, AOC Valais (Valais, Switzerland) 2022 Caves Fin Bec, Yvo Mathier Sion	7,5 dl	59.-

Rosé

20/26 (IGT Vigneti delle Dolomiti / I) Elena Walch Also by the glas	7,5 dl pro dl	59.- 8.-
Oberhofner, Schiller (Thunersee, Switzerland) Rebbaugenossenschaft, Oberhofen	5,0 dl	34.-

Red wines

Dole AOC Valais (Valais, Switzerland)	5,0 dl	23.-
Minervois (Languedoc-Roussillon, France) 2020 by the glas	7,5 dl pro dl	49.- 7.-
Santenay AC 1^{er} Cru (Côte de Beaune, Bourgogne, France) 2020	7,5 dl	66.-
Château Pédesclaux , Pauillac AC, 5 ^{ème} Grand Cru classé (Bordeaux, Fr.) 2018	7,5 dl	89.-
Tignanello (Toscana IGT) Tenute Tignanello, Marchesi Antinori 2018/2019	7,5 dl	199.-

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Le Serre Nuove dell'Ornellaia (Bolgheri DOC) Tenute Ornellaia 2019/20 7,5 dl 115.-

Lange Rosso DOC «Rocche n'Roll » Italien 2019 7,5 dl 58.-
Rocco dei Manzoni RDM, Piemont

Tamaral Finca Velia, Ribera del Duero (Spanien) 2018 7,5 dl 68.-
100% Tempranillo, Bodegas y Vinedos Tamaral, Penafiel, Valladolid

Amarone della Valpolicella DOC Centenero (Veneto, Italia) 2018 7,5 dl 63.-

Humagne Rouge, AOC Valais (Wallis, Schweiz) 2016/18/20 7,0 dl 59.-
Château Ravire VS

Champagnes and sparkling wine

Prosecco Piccolo	2,0 dl	15.-
Moët & Chandon Brut	7,5 dl	98.-
Franciacorta Bellavista Alma Gran Cuvée Brut	7,5 dl	59.-
Dom Perignon (Vintage 2012)	7,5 dl	295.-

Aperitif

Campari (23%)	4,0 cl	7.50
Cynar (16%)	4,0 cl	7.50
Martini Bianco (15%)	4,0 cl	7.50

Pastis 51 (40%)	2,0 cl	5.50
Pernod (40%)	2,0 cl	5.50
Absinthe "Kübler" (53%)	2,0 cl	8.-

Fernet Branca (40%)	4,0 cl	7.50
Appenzeller (29%)	4,0 cl	7.50
Jägermeister (35%)	4,0 cl	7.50
Averna (35%)	4,0 cl	7.50

Brandy

Grappa „Z'Graggen“ (40%)	4,0 cl	8.-
Grappa di Barolo Invecchiata Riserva di Cavalieri (43%)	4,0 cl	10.-
Vecchia Romagna (40%)	4,0 cl	7.50
Veterano (36%)	4,0 cl	7.50
Cognac Hennessy V.S.O.P. (40%)	4,0 cl	13.-

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Whiskies

Jack Daniels (40%)	4,0 cl	10.-
Johnnie Walker Red Label (40%)	4,0 cl	10.-
Jameson (40%)	4,0 cl	10.-
Glenfiddich (40%)	4,0 cl	10.-

Diverse destillates

Wodka Smirnoff (40%)	4,0 cl	10.-
Gin Bombay Sapphire (40%)	4,0 cl	10.-
Kirsch „Z'Graggen“ (40%)	4,0 cl	8.-
Williams „Z'Graggen“ (40%)	4,0 cl	8.-
Zwetschgen „Z'Graggen“ (40%)	4,0 cl	8.-
Bätzi „Z'Graggen“ (45%)	4,0 cl	8.-
Chrütter „Z'Graggen“ (40%)	4,0 cl	8.-
Vieille Prune „Z'Graggen“ (40%)	4,0 cl	8.50
Vieille Williams „Z'Graggen“ (30%)	4,0 cl	8.50
Vieille Pomme „Z'Graggen“ (40%)	4,0 cl	8.50
Honig Chrütter „Z'Graggen“ (40%)	4,0 cl	8.50
Calvados (40%)	4,0 cl	8.-
Tequila, Jose Cuervo (40%)	4,0 cl	8.-
Tequila, Jose Cuervo Gold (40%)	4,0 cl	8.-

Drinks

Long Drinks	4,0 cl	12.-
Nailshots	2,0 cl	5.-

Liquor

Grand Marnier (40%)	4,0 cl	8.-
Drambuie (40%)	4,0 cl	8.-
Bailey's (17%)	4,0 cl	8.-
Kahlua (26%)	4,0 cl	8.-
Southern Comfort (35%)	4,0 cl	8.-

Beer

Feldschlösschen Lager	3,3 dl	6.50
Feldschlösschen Lager	5,0 dl	7.50
Feldschlösschen non alcoholic	3,3 dl	6.50
Franziskaner white beer	5,0 dl	8.-
Panache	5,0 dl	7.-

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Minerals, Sodas, Fruit juice

Sparkling Water,	2,0 dl	4.20
Coca Cola, Coca Cola Zero,	3,0 dl	5.20
Rivella red/blue, Fruit juice, Spritzer	5,0 dl	6.20
Fanta, Sprite, Ice tea	1,5 L	13.-

Domestic water from our Suppenalp source – Refill for free	1,0 L	5.-
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Schwepes Tonic	2,0 dl	4.50
Schwepes Bitter Lemon	2,0 dl	4.50
Apple juice (sour), Ramseier with and without alcohol	5,0 dl	6.-
Orange juice	2,0 dl	5.-
Red Bull	2,5 dl	6.-
El Tony Mate	3,3 dl	6.-
“Alpenrösli” tea The cold speciality of the house	3,0 dl	7.-

Milk/Coffee by Tea

Milk cold / warm	2,5 dl	4.-
Ovomaltine / Chocolate cold / warm	2,5 dl	4.70
Hot chocolate with whipped cream	2,5 dl	5.70

Espresso	4.70
Coffee	4.70
Cappuccino, coffee with milk	5.20
Doppio espresso	6.-
Coffee with whipped cream The creamy one	5.70
Suppenalp coffee Sweet coffee whit whipped cream	8.70
Kandahar coffee	8.70
Schümli Pflümli Creamy coffee with plump brandy	8.70
Kafi Fertig Speciality of the area	7.70
Kafi Luz The classic	7.70
Kaffee Coretto Espresso with Grappa	6.70
Kaffee Carajillo Espresso with Spanish Brandy	6.70
Irish Coffe Whiskey warms you up	8.70
Lumumba Hot chocolate with rum	8.70

Tee Black, vervain, spearmint, rose hip, lime blossom, fruits	4.70
Tee with rum	6.70
Mulled Wine	6.70
Apple- or rum hot punch	4.70
Ginger hot punch with rum	7.70
Jagertee punch Speciality from the Alps	7.70
Holdrio tea Rosehip tea with plump brandy	7.70
“Huustee” A hot speciality of the house with lime blossom schnapps and honey	7.70

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