

# Pension Suppenalp - Menu

## Cold Platters

**Aged chipped cheese** 24.-  
From nearby mountain farms of the region of Mürren

**Suppenalp Platter** 29.-  
Aged chipped cheese and smoked bacon from Ballenberg

**Smoked Bacon Platter** 23.-  
Smoked bacon from Ballenberg

**Staubbach sausage** 16.-  
Dried smoked pork sausage from Lauterbrunnen

**Goat sausage** 16.-  
Dried sausage from Trub

**Beefsteak Tartar** 33.-  
With Ruudi's homemade olive bread

Portion 33.-  
½ Portion 23.-

## Salads

**Big green salad** 14.50  
Tender greens with homemade dressing

**Big mixed salad** 19.50  
Colorful seasonal salads on a bed of greens

**House salad** 22.50  
Cheese and smoked bacon on mixed salad

**Suppenalp salad** 25.-  
Slices of fried chicken breast on mixed salad

**„Geissepeter“** 25.-  
Goat cheese with smoked bacon and cranberry sauce on green salad

## Soups

**Soup of the day** 10.-  
with pork sausage 15.-

**Potato soup** 10.-  
with pork sausage 15.-

**Pumpkin cream soup** 10.-  
with pork sausage 15.-

**Tomato Soup** 10.-

**Gulash soup** 10.-

## Sandwiches

**Suppenalp sandwich** 16.50  
Ciabatta with fried pork Schnitzel

**Chicken sandwich** 16.50  
Ciabatta with slices of fired chicken breast

**Mixed sandwich** 9.-  
with traditional bread

**Sandwich** 8.-  
With ham or cheese or salami ham, with traditional bread

## Hearty dishes – traditional Swiss cuisine

**Maccaroni with baked slices of apple** 26.-  
Maccaroni, potatoes, cheese, cream and fried onions

**Tomato maccaroni** 26.-  
Maccaroni, tomato-cream sauce and ham

**Risotto with saffron and mushrooms** 20.-

**Rösti** 18.-  
Traditional Swiss dish of fried grated potatoes

**Rösti with egg and/or Bacon** 26.-  
Freshly made with melted cheese

2 ingredients

1 ingredient

24.-

**Special pork sausage with Rösti** 32.50  
XXL 180g, spicy served with onion sauce

**Cheese bread with fried egg** 19.-  
extra ham 21.-

**Cheese Fondue** 27.-  
The Swiss traditional food – based on our special cheese mix, 220g

**Fondue Vegan** 29.50  
By New Roots, 220g

**„Brudi`s“ Vegan** 29.50

**Bruno & Rudi`s** dream patty made out of walnut & mushrooms.  
With pumpkinconfit and olives carrots with Risotto or Rösti or fries

**Toasted garlic bread** 9.-

**French fries** 9.-  
with pork sausage 14.-

All prices in CHF include VAT

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## Meat dishes

**Cordon bleu with French fries** 34.-  
Breaded pork schnitzel filled with ham and cheese

**Giant Schnitzel with French fries** 31.-  
Breaded pork schnitzel

**Buffalo filet with green beans** 66.-  
Simply the best, 220g, with herb butter, served with risotto with mushrooms and saffron, French fries  
Or Röstli

## Desserts

**Homemade chocolate pie** 6.50  
with cream 7.50

**Ice coffee** 8.50

**Meringues with cream** 9.50  
Meringues from „Chemmeribode“

**Meringues with cream & ice cream** 13.50

**Scoop of ice cream** 3.50  
with cream 4.50

# Pension Suppenalp – Drinks

## White wines

<b>Fendant de Saillon</b> (Valais, Switzerland)	5,0 dl	21.-
<b>Johannisberg AOC Valais</b> (Valais, Switzerland) 2022 Vins des Chevaliers, Salgesch	5,0 dl	30.-
<b>Dézaley Antoine Bovard AOC Lavaux</b> (Vaud, Switzerland) 2021/22 by the glas	7,0 dl pro dl	51.- 7.50
<b>Oberhofner Riesling-Sylvaner AOC</b> (Oberhofen am Thunersee) 2022 Rebbaugenossenschaft Oberhofen Also by the glas	7.5 dl pro dl	49.- 7.-
<b>Pouilly-Fumé, De Ladoucette</b> , (Loire, France) 2020 100% Sauvignon Blanc, AOC Pouilly-Fumé	7,5 dl	66.-
<b>Heida, AOC Valais</b> (Valais, Switzerland) 2022 BIO Yvo Mathier Sion	7,5 dl	58.-
<b>Petite Arvine, AOC Valais</b> (Valais, Switzerland) 2022 Caves Fin Bec, Yvo Mathier Sion	7,5 dl	58.-

## Rosé

<b>20/26</b> (IGT Vigneti delle Dolomiti / I) 2022 Elena Walch Also by the glas	7,5 dl pro dl	58.- 8.50
<b>Oberhofner, Schiller</b> (Thunersee, Switzerland) 2022 Rebbaugenossenschaft, Oberhofen	5,0 dl	32.-

## Red wines

<b>Dole AOC Valais</b> (Valais, Switzerland)	5,0 dl	21.-
<b>Minervois</b> (Languedoc-Roussillon, France) 2020 by the glas	7,5 dl pro dl	49.- 7.-
<b>Santenay AC 1<sup>er</sup> Cru</b> (Côte de Beaune, Bourgogne, France) 2020	7,5 dl	64.-
<b>Château Pédesclaux</b> , Pauillac AC, 5 <sup>ème</sup> Grand Cru classé (Bordeaux, Fr.) 2018	7,5 dl	89.-
<b>Tignanello (Toscana IGT)</b> Tenute Tignanello, Marchesi Antinori 2018/2019	7,5 dl	198.-

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<b>Le Serre Nuove dell'Ornellaia (Bolgheri DOC)</b> Tenute Ornellaia 2019/20	7,5 dl	108.-
<b>Lange Rosso DOC «Rocche n'Roll »</b> Italien 2019 Rocco dei Manzoni RDM, Piemont	7,5 dl	56.-
<b>Tamaral Finca Velia, Ribera del Duero</b> (Spanien) 2020 100% Tempranillo, Bodegas y Vinedos Tamaral, Penafiel, Valladolid	7,5 dl	66.-
<b>Nero d'Avola "Drus" Cantine Gulino</b> (Sicilia, Italia) 2020	7,5 dl	56.-
<b>Amarone della Valpolicella DOC Centenero</b> (Veneto, Italia) 2018	7,5 dl	62.-
<b>Humagne Rouge, AOC Valais</b> (Wallis, Schweiz) 2016/18/20 Château Ravire VS	7,0 dl	59.-

### Champagnes and sparkling wine

<b>Prosecco Piccolo</b>	2,0 dl	15.-
<b>Moët &amp; Chandon Brut</b>	7,5 dl	95.-
<b>Dom Perignon</b> (Vintage 2012)	7,5 dl	290.-

### Aperitif

<b>Campari</b> (23%)	4,0 cl	7.-
<b>Cynar</b> (16%)	4,0 cl	7.-
<b>Martini Bianco</b> (15%)	4,0 cl	7.-
<b>Pastis 51</b> (40%)	2,0 cl	5.-
<b>Pernod</b> (40%)	2,0 cl	5.-
<b>Absinthe "Kübler"</b> (53%)	2,0 cl	7.-
<b>Fernet Branca</b> (40%)	4,0 cl	7.-
<b>Appenzeller</b> (29%)	4,0 cl	7.-
<b>Jägermeister</b> (35%)	4,0 cl	7.-
<b>Averna</b> (35%)	4,0 cl	7.-

### Brandy

<b>Grappa „Z'Graggen"</b> (40%)	4,0 cl	7.50
<b>Grappa di Barolo Invecchiata Riserva di Cavaliere</b> (43%)	4,0 cl	10.-
<b>Vecchia Romagna</b> (40%)	4,0 cl	7.-
<b>Veterano</b> (36%)	4,0 cl	7.-
<b>Cognac Hennessy V.S.O.P.</b> (40%)	4,0 cl	13.-

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## Whiskies

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

## Diverse destillates

<b>Wodka Smirnoff</b> 40%)	4,0 cl	10.-
<b>Gin Bombay Sapphire</b> (40%)	4,0 cl	10.-
<b>Kirsch „Z'Graggen“</b> (40%)	4,0 cl	7.50
<b>Williams „Z'Graggen“</b> (40%)	4,0 cl	7.50
<b>Zwetschgen „Z'Graggen“</b> (40%)	4,0 cl	7.50
<b>Bätzi „Z'Graggen“</b> (45%)	4,0 cl	7.50
<b>Chrütter „Z'Graggen“</b> (40%)	4,0 cl	7.50
<b>Vieille Prune „Z'Graggen“</b> (40%)	4,0 cl	8.50
<b>Vieille Williams „Z'Graggen“</b> (30%)	4,0 cl	8.50
<b>Vieille Pomme „Z'Graggen“</b> (40%)	4,0 cl	8.50
<b>Honig Chrütter „Z'Graggen“</b> (40%)	4,0 cl	8.50
<b>Calvados</b> (40%)	4,0 cl	8.-
<b>Tequila, Jose Cuervo</b> (40%)	4,0 cl	8.-
<b>Tequila, Jose Cuervo Gold</b> (40%)	4,0 cl	8.-

## Drinks

<b>Long Drinks</b>	4,0 cl	12.-
<b>Nailshots</b>	2,0 cl	5.-

## Liquor

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

## Beer

<b>Feldschlösschen lager/dark</b>	3,3 dl	6.-
<b>Feldschlösschen Lager</b>	5,0 dl	7.-
<b>Feldschlösschen non alcoholic</b>	3,3 dl	6.-

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<b>Franziskaner white beer</b>	5,0 dl	7.80
<b>Panache</b>	5,0 dl	6.80

### Minerals, Sodas, Fruit juice

<b>Sparkling Water,</b>	2,0 dl	4.-
<b>Coca Cola, Coca Cola Zero,</b>	3,0 dl	5.-
<b>Rivella red/blue, Fruit juice, Spritzer</b>	5,0 dl	6.-
<b>Fanta, Sprite, Ice tea</b>	1,5 L	12.-

**Domestic water** from our Suppenalp source – Refill for free 1,0 L 5.-

<b>Schweppes Tonic</b>	2,0 dl	4.50
<b>Schweppes Bitter Lemon</b>	2,0 dl	4.50
<b>Apple juice (sour), Ramseier with and without alcohol</b>	5,0 dl	6.-
<b>Orange juice</b>	2,0 dl	5.-
<b>Red Bull</b>	2,5 dl	6.-
<b>“Alpenrösli” tea</b> The cold speciality of the house	3,0 dl	7.-

### Milk/Coffee by Tea

<b>Milk</b> cold / warm	2,5 dl	4.-
<b>Ovomaltine / Chocolate</b> cold / warm	2,5 dl	4.50
<b>Hot chocolate with whipped cream</b>	2,5 dl	5.50

<b>Espresso</b>		4.50
<b>Coffee</b>		4.50
<b>Cappuccino, coffee with milk</b>		5.-
<b>Doppio espresso</b>		6.-
<b>Coffee with whipped cream</b> The creamy one		5.50
<b>Suppenalp coffee</b> Sweet coffee with whipped cream		8.50
<b>Kandahar coffee</b>		8.50
<b>Schümli Pflümli</b> Creamy coffee with plump brandy		8.50
<b>Kafi Fertig</b> Speciality of the area		7.50
<b>Kafi Luz</b> The classic		7.50
<b>Kaffee Coretto</b> Espresso with Grappa		6.50
<b>Kaffee Carajillo</b> Espresso with Spanish Brandy		6.50
<b>Irish Coffe</b> Whiskey warms you up		8.50
<b>Lumumba</b> Hot chocolate with rum		8.50

<b>Tee</b> Black, vervain, spearmint, rose hip, lime blossom, fruits		4.50
<b>Tee with rum</b>		6.50
<b>Mulled Wine</b>		6.50
<b>Apple- or rum hot punch</b>		4.50
<b>Ginger hot punch</b> with rum		7.50
<b>Jagertee punch</b> Speciality from the Alps		7.50
<b>Holdrio tea</b> Rosehip tea with plump brandy		7.50
<b>“Huustee”</b> A hot speciality of the house with lime blossom schnapps and honey		7.50