

Pension Suppenalp - Menu

Cold Platters

Aged chipped cheese		25.-
From nearby mountain farms of the region of Mürren		
Suppenalp Platter		29.50
Aged chipped cheese and smoked bacon from Ballenberg		
Smoked Bacon Platter		25.-
Smoked bacon from Ballenberg		
Staubbach sausage		17.50
Dried smoked pork sausage from Lauterbrunnen		
Goat sausage		17.50
Dried sausage from Gimmelwald		
Beefsteak Tartar	Portion	34.-
With Ruudi's homemade olive bread		24.-
		½ Portion
Salads		
Big green salad		14.50
Tender greens with homemade dressing		
Big mixed salad		19.50
Colorful seasonal salads on a bed of greens		
Lamb`s Lettuce salad plain		22.-
With boiled egg or bacon		23.-
With boiled egg and bacon		24.-
House salad		24.-
Cheese and smoked bacon on mixed salad		
Suppenalp salad		26.-
Slices of fried chicken breast on mixed salad		
„Geissepeter“		26.-
Goat cheese with smoked bacon and cranberry sauce on green salad		

Soups

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

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Pumpkin cream soup		10.-
	with pork sausage	15.50

Tomato Soup		10.-
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Gulash soup		10.-
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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.-
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Rösti		19.-
Traditional Swiss dish of fried grated potatoes		

Rösti with egg and/or Bacon	2 ingredients	27.-
Freshly made with melted cheese	1 ingredient	25.-

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		

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.-
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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.-
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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/dark	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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Schweppes Tonic	2,0 dl	4.50
Schweppes 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.-
“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 with 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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