

# Pension Suppenalp - Menu

## Cold Platters

<b>Aged chipped cheese</b> From nearby mountain farms of the region of Mürren	23.-
<b>Suppenalp Platter</b> Aged chipped cheese and smoked bacon from Ballenberg	28.50
<b>Smoked Bacon Platter</b> Smoked bacon from Ballenberg	22.50
<b>Staubbach sausage</b> Dried smoked pork sausage from Lauterbrunnen	15.-
<b>Goat sausage</b> Dried sausage from Trub	15.-
<b>Beefsteak Tartar</b> With Ruudi's homemade olive bread	Portion 32.- ½ Portion 22.-

## Salads

<b>Big green salad</b> Tender greens with homemade dressing	14.50
<b>Big mixed salad</b> Colorful seasonal salads on a bed of greens	18.50
<b>House salad</b> Cheese and smoked bacon on mixed salad	21.50
<b>Suppenalp salad</b> Slices of fried chicken breast on mixed salad (also vegan possible - planted chicken)	24.-
<b>„Geissepeter“</b> Goat cheese with smoked bacon and cranberry sauce on green salad	24.-

## Soups

<b>Soup of the day</b>	9.50
	with pork sausage 14.50
<b>Potato soup</b>	9.50
	with pork sausage 14.50
<b>Pumpkin cream soup</b>	9.50
	with pork sausage 14.50
<b>Tomato Soup</b>	9.50

**Gulash soup** 9.50

## Sandwiches

**Suppenalp sandwich** 16.-  
Ciabatta with fried pork Schnitzel

**Chicken sandwich** 16.-  
Ciabatta with slices of fried chicken breast (also vegan possible - planted chicken)

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

**Sandwich** 7.50  
With ham or cheese or salami ham, with traditional bread

## Hearty dishes – traditional Swiss cuisine

**Maccaroni with baked slices of apple** 25.-  
Maccaroni, potatoes, cheese, cream and fried onions

**Tomato maccaroni** 25.-  
Maccaroni, tomato-cream sauce and ham

**Risotto with saffron and mushrooms** 19.-

**Rösti** 17.50  
Traditional Swiss dish of fried grated potatoes

**Rösti with egg and/or Bacon** 25.50  
Freshly made with melted cheese

2 ingredients

1 ingredient

23.50

**Special pork sausage with Rösti** 31.50  
XXL 180g, spicy served with onion sauce

**Cheese bread with fried egg** 18.50  
extra ham 20.50

**Cheese Fondue** 26.50  
The Swiss traditional food – based on our special cheese mix, 220g

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

**Toasted garlic bread** 9.-

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

## Meat dishes

<b>Cordon bleu with French fries</b> Breaded pork schnitzel filled with ham and cheese	33.-
<b>Giant Schnitzel with French fries</b> Breaded pork schnitzel	30.-
<b>Buffalo filet with green beans</b> Simply the best, 220g, with herb butter, served with risotto with mushrooms and saffron, French fries Or Röstli	64.-

## Desserts

<b>Homemade chocolate pie</b>	6.50
with cream	7.50
<b>Ice coffee</b>	8.50
<b>Meringues with cream</b> Meringues from „Chemmeribode“	9.-
<b>Meringues with cream &amp; ice cream</b>	13.-
<b>Scoop of ice cream</b>	3.50
with cream	4.50

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# Pension Suppenalp – Drinks

## White wines

<b>Fendant de Saillon</b> (Valais, Switzerland)	5,0 dl	20.-
<b>Johannisberg AOC Valais</b> (Valais, Switzerland) 2018 Vins des Chevaliers, Salgesch	5,0 dl	29.-
<b>Dézaley Antoine Bovard</b> (Vaud, Switzerland) 2021 by the glas	7,0 dl pro dl	49.- 7.-
<b>Oberhofner Solaris AOC</b> (Oberhofen, Lake of Thun) 2021 Also by the glas	7,5 dl pro dl	56.- 8.-
<b>Pouilly-Fumé, De Ladoucette</b> , (Loire, France) 2019 100% Sauvignon Blanc, AOC Pouilly-Fumé	7,5 dl	64.-
<b>Heida, Barrique, AOC Valais</b> (Valais, Switzerland) 2018 BIO	7,5 dl	54.-
<b>Petite Arvine, AOC Valais</b> (Valais, Switzerland) 2018 Caves Fin Bec, Yvo Mathier Sion	7,5 dl	54.-

## Rosé

<b>20/26</b> (IGT Vigneti delle Dolomiti / I) 2022 Elena Walch Also by the glas	7,5 dl pro dl	56.- 8.-
<b>Oberhofner, Schiller</b> (Thunersee, Switzerland) Rebbaugenossenschaft, Oberhofen	5,0 dl	CHF 29.-

## Red wines

<b>Dole du Valais</b> (Valais, Switzerland)	5,0 dl	20.-
<b>Minervois</b> (Languedoc-Roussillon, France) 2018 by the glas	7,0 dl pro dl	44.50 6.50
<b>Santenay 1<sup>er</sup> Cru Gravières</b> (Côte de Beaune, Bourgogne, France) 2013	7,5 dl	62.-
<b>Château Pédesclaux</b> , Pauillac AC, 5 <sup>ème</sup> Grand Cru classé (Bordeaux, Fr.) 2012	7,5 dl	89.-
<b>Tignanello (Toscana IGT)</b> Tenute Tignanello, Marchesi Antinori 2018/2019	7,5 dl	198.-
<b>Le Serre Nuove dell'Ornellaia (Bolgheri DOC)</b> Tenute Ornellaia 16/19	7,5 dl	108.-

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<b>Salentino Salice</b> (Moasca, Piemonte) 2017	7,5 dl	49.-
<b>Tamaral Finca Velia, Ribera del Duero</b> (Spanien) 2018 100% Tempranillo, Bodegas y Vinedos Tamaral, Penafiel, Valladolid	7,5 dl	64.-
<b>Nero d'Avola "Drus" Cantine Gulino</b> (Sicilia, Italia) 2015	7,5 dl	52.-
<b>Amarone della Valpolicella DOC Cent'Anni</b> (Veneto, Italia) 2014	7,5 dl	62.-
<b>Humagne Rouge, AOC Valais</b> (Wallis, Schweiz) 2018 Vins des Chevaliers Salgesch	7,0 dl	59.-

### Champagnes and sparkling wine

<b>Prosecco Piccolo</b>	2,0 dl	14.-
<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 Cavalieri</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.-

## 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	5.50
<b>Feldschlösschen Lager</b>	5,0 dl	6.80
<b>Feldschlösschen non alcoholic</b>	3,3 dl	5.50
<b>Franziskaner white beer</b>	5,0 dl	7.80
<b>Panache</b>	5,0 dl	6.80

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## Minerals, Sodas, Fruit juice

<b>Sparkling Water,</b>	2,0 dl	3.80
<b>Coca Cola, Coca Cola Zero,</b>	3,0 dl	4.80
<b>Rivella red/blue, Fruit juice, Spritzer</b>	5,0 dl	5.80
<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.-
<b>Schweppes Bitter Lemon</b>	2,0 dl	4.-
<b>Apple juice (sour), Ramseier with and without alcohol</b>	5,0 dl	5.80
<b>Orange juice</b>	2,0 dl	4.50
<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, coffee with milk</b>		4.50
<b>Cappuccino</b>		5.-
<b>Coffee with whipped cream</b> The creamy one		5.50
<b>Suppenalp coffee</b> Sweet coffee whit whipped cream		8.-
<b>Kandahar coffee</b>		8.-
<b>Schümli Pflümli</b> Creamy coffee with plump brandy		8.-
<b>Kafi Fertig</b> Speciality of the area		7.-
<b>Kafi Luz</b> The classic		7.-
<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.-
<b>Lumumba</b> Hot chocolate with rum		8.-

<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.-
<b>Jagertee punch</b> Speciality from the Alps		7.-
<b>Holdrio tea</b> Rosehip tea with plump brandy		7.-
<b>“Huustee”</b> A hot speciality of the house with lime blossom schnapps and honey		7.-