

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

Lamb`s Lettuce salad 22.50
With boiled egg and bacon

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.-

All prices in CHF include VAT

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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

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.-

Meat dishes

Cordon bleu with French fries Breaded pork schnitzel filled with ham and cheese		34.-
Giant Schnitzel with French fries Breaded pork schnitzel		31.-
Buffalo filet with green beans Simply the best, 220g, with herb butter, served with risotto with mushrooms and saffron, French fries Or Rösti		66.-

Desserts

Homemade chocolate pie		6.50
	with cream	7.50
Ice coffee		8.50
Meringues with cream Meringues from „Chemmeribode“		9.50
Meringues with cream & ice cream		13.50
Scoop of ice cream		3.50
	with cream	4.50

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Pension Suppenalp – Drinks

White wines

Fendant de Saillon (Valais, Switzerland) 5,0 dl 21.-

Johannisberg AOC Valais (Valais, Switzerland) 2022 5,0 dl 30.-
Vins des Chevaliers, Salgesch

Dézaley Antoine Bovard AOC Lavaux (Vaud, Switzerland) 2021/22 7,0 dl 51.-
by the glas pro dl 7.50

Oberhofner Riesling-Sylvaner AOC (Oberhofen am Thunersee) 2022 7,5 dl 49.-
Rebbaugenossenschaft Oberhofen
Also by the glas pro dl 7.-

Pouilly-Fumé, De Ladoucette, (Loire, France) 2020 7,5 dl 66.-
100% Sauvignon Blanc, AOC Pouilly-Fumé

Heida, AOC Valais (Valais, Switzerland) 2022 7,5 dl 58.-
BIO Yvo Mathier Sion

Petite Arvine, AOC Valais (Valais, Switzerland) 2022 7,5 dl 58.-
Caves Fin Bec, Yvo Mathier Sion

Rosé

20/26 (IGT Vigneti delle Dolomiti / I) 2022 7,5 dl 58.-
Elena Walch
Also by the glas pro dl 8.50

Oberhofner, Schiller (Thunersee, Switzerland) 2022 5,0 dl 32.-
Rebbaugenossenschaft, Oberhofen

Red wines

Dole AOC Valais (Valais, Switzerland) 5,0 dl 21.-

Minervois (Languedoc-Roussillon, France) 2020 7,5 dl 49.-
by the glas pro dl 7.-

Santenay AC 1^{er} Cru (Côte de Beaune, Bourgogne, France) 2020 7,5 dl 64.-

Château Pédesclaux, Pauillac AC, 5^{ème} Grand Cru classé (Bordeaux, Fr.) 2018 7,5 dl 89.-

Tignanello (Toscana IGT) Tenute Tignanello, Marchesi Antinori 2018 7,5 dl 198.-

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

Champagnes and sparkling wine

Prosecco Piccolo	2,0 dl	15.-
Moët & Chandon Brut	7,5 dl	95.-
Dom Perignon (Vintage 2012)	7,5 dl	290.-

Aperitif

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

Brandy

Grappa „Z'Graggen" (40%)	4,0 cl	7.50
Grappa di Barolo Invecchiata Riserva di Cavalieri (43%)	4,0 cl	10.-
Vecchia Romagna (40%)	4,0 cl	7.-
Veterano (36%)	4,0 cl	7.-
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	7.50
Williams „Z'Graggen“ (40%)	4,0 cl	7.50
Zwetschgen „Z'Graggen“ (40%)	4,0 cl	7.50
Bätzi „Z'Graggen“ (45%)	4,0 cl	7.50
Chrütter „Z'Graggen“ (40%)	4,0 cl	7.50
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.-
Feldschlösschen Lager	5,0 dl	7.-
Feldschlösschen non alcoholic	3,3 dl	6.-

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Franziskaner white beer	5,0 dl	7.80
Panache	5,0 dl	6.80

Minerals, Sodas, Fruit juice

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

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	4.50
Hot chocolate with whipped cream	2,5 dl	5.50

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

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