

# Pension Suppenalp – Menu

## Cold Platters

<b>Aged chipped cheese</b>	20.—
from nearby mountain farms of the region of Mürren	
<b>Suppenalteller</b>	26.—
Aged chipped cheese and smoked bacon from Ballenberg	
<b>Rohessspeckplatte</b>	20.—
Smoked bacon from Ballenberg	
<b>Staubbach sausage</b>	14.—
Dried smoked pork sausage from Lauterbrunnen	
<b>Goat sausage</b>	14.—
Dried sausage from Trub	
<b>Beefsteak Tartare</b> , ½ portion as a starter	19.—
With Ruudi's homemade olive bread	
<b>Beefsteak Tartare</b> , portion	29.—
With Ruudi's homemade olive bread	

## Salads

<b>Big green salad</b>	12.—
Tender greens with homemade dressing	
<b>Big mixed salad</b>	16.—
Colorful seasonal salads on a bed of greens	
<b>Lamb's Lettuce salad with boiled egg</b>	19.—
With bacon	
<b>House salad</b>	19.—
Cheese and smoked bacon on mixed salad	
<b>Suppenalp salad</b>	20.—
Slices of fried chicken breast on mixed salad	
<b>„Geissepeter“</b>	20.—
Goat cheese with smoked bacon and cranberry sauce on green salad	

## Soups

<b>Soup of the day</b>	9.—
with pork sausage	14.—
<b>Potato soup</b>	9.—
with pork sausage	14.—
<b>Pumpkin cream soup</b> , made with finest „Muskat de Provence“ pumpkin	9.—
with pork sausage	14.—
<b>Tomato soup</b>	9.—
Our classic!	
<b>Barley soup</b>	9.—
Speciality from the Canton of Graubünden!	
<b>Goulash soup</b> Original Hungarian recipe	9.—

All prices in CHF include 8,0% VAT

We accept: EC, Postcard, Amex, Visa, Mastercard

The origin of our meat is Switzerland, except the bison filet, which comes from Canada and chicken, which comes from Brazil \* (\* This meat may have been produced with antibiotics or other antimicrobials)

## Sandwiches

<b>Suppenalp sandwich</b> Ciabatta with fried pork Schnitzel	15.—
<b>Chicken sandwich</b> Ciabatta with slices of fried chicken breast	15.—
<b>Sandwich</b> , with ham, cheese or salami	8.50
Ham, cheese and salami mixed	7.50

## Hearty Local Fare

<b>Maccaroni with baked slices of apple</b> Maccaroni, potatoes, cheese, cream and fried onions	22.—
<b>Tomato macaroni</b> Maccaroni, tomato-cream sauce and ham	20.—
<b>Risotto with saffron and mushrooms</b>	16.—
<b>Rösti</b> Traditional Swiss dish of fried grated potatoes	16.—
<b>Rösti with fried egg and/or bacon</b> Freshly made with melted cheese	22/20---
<b>Special pork sausage with Rösti</b> Spicy, XXL 180g, served with an onion sauce	27.—
<b>Cheese Cuts with fried egg</b> with ham	17.— 19.—
<b>Cheese Fondue</b> THE Swiss traditional food - based on our special homemade cheese mix, 220g	26.—
<b>Toasted garlic bread</b> Crispy and tast	7.50
<b>French fries</b> with pork sausage	8.50 13.50

## Meat dishes

<b>Cordon Bleu with French fries</b> Breaded pork schnitzel filled with ham and cheese	29.—
<b>Giant Schnitzel with French fries</b> Breaded pork schnitzel	27.—
<b>Buffalo filet with green beans</b> Simply the best - 220g, with herb butter, served with risotto with mushroom and saffron, French fries or Rösti	58.—

## Desserts

<b>Homemade chocolate pie</b> with cream	6.50 7.50
<b>Ice coffee</b> Coffee, vanilla ice cream and whipped cream	8.—
<b>Meringues with cream</b> Meringues from Chemmeribode	9.—
<b>Meringues with cream and ice cream</b>	12.—
<b>Scoop of ice cream</b> with whipped cream	3.— 4.—

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