

# NIESEN Food and Beverage Menu Saison 2026



Niesen -  
The Swiss  
Pyramid 

“Ufe Niese cho gniesse!” means in Swiss German to enjoy on the Niesen!

The birthday of the Niesenbahn is **15 July 1910**, when the first guests travelled up the mountain. Since then: ‘One mountain, one railway, one pub!’. Although the stately **Berghaus Niesen** was built 50 years BEFORE the railway, in 1856!

On behalf of the management team and our 80 or so dedicated co-hosts, I would like to welcome you to Berghaus Niesen!

The 116th Niesen season lasts until 8 November. In fine autumn weather we will try to extend it again ‘until winter sets in’. In addition to the major investment of CHF 4 million of the last few



years can be found at can be read at **niesen.ch/umbau** can be read. Our Head of Operations and Technology, Andreas Wiedmer, offers ‘Gschichtefahrte’ organised.

More information: **niesen.ch/gschichtefahrte**.

Photo: End station of the opposite wheel half of the 1st section, in use from 1947

### «Glacéheit” from TRANSfair

Whenever possible, we buy locally and regionally. The **supplier card** at the back of the menu provides information! That’s why we have ice cream from Thun: the social foundation TRANSfair



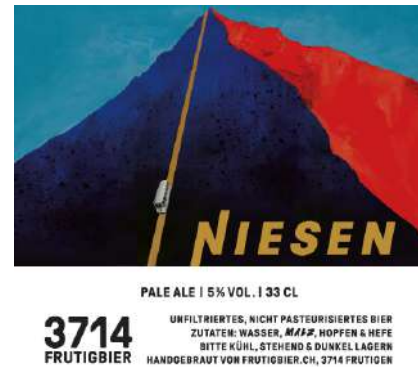
also produces ice cream. For over 25 years, TRANSfair people who are particularly challenged, mainly for psychological people who are particularly challenged for psychological reasons and thus an organised daily structure and social participation.

social participation. This fits in with the **social sustainability of the Niesenbahn**. That’s why we have ‘Glacéheit’ ice cream on offer. Prepared with fresh fruit, ingredients from the region and from Switzerland, without preservatives or colourings.

Find out more at **trans-fair.ch**

### Niesenbier, a real “local”

Since 2020, the local craft beer brewery “Frutigbier” has been brewing its own its own “Niesenbier” for the Niesenbahn. Our beer has 5.2% alcohol and is available in 33 CL glass bottles. Also **in kiosks as a gift**, for example in a six-pack. A traditional **red ale**, brewed with crystal-clear water from the from the Niesen mountain range and brewed with love and passion in Frutigen. If you look closely, you can see the brewery from the Niesen. It couldn’t be more local. For a must for lovers of regional specialties! - Specially selected selected by us so that women can also enjoy it.



### Niesen Coffee—you can only get it here

Together with the coffee roasters from the Engstligental, we have developed an **exclusive coffee blend**. It contains exclusive fair-trade Arabica coffee beans from the farmers Luis Pascoal and his family from Patrocinio, Brazil. The Peruvian beans come from over 600 smallholder farmers in the Cooperativa Cafetalera Atahualpa, located at an altitude of approximately 1,800 meters above sea level. The coffee is certified by Bio Suisse (Bud). This product clearly reflects the team’s passion for quality and regional value creation, as well as for traditions and stories.

### Together against waste

Since 2020, we have been using “KITRO devices” to **analyse food waste** from the restaurant and kitchen. In 2025, this resulted in 1`885 kg of avoidable food waste (2024: 2`479 kg) worth CHF 13`427 (2024: 18`749). Further measures to reduce waste are derived from the results.

### Our precious water




Spring water can be found along the entire Niesen chain up to around 1,800 meters. There are no springs above. That’s why we pump the high-quality drinking water from the Niesenalp at 1,750 m to Niesen Kulm in a reservoir at 2,355 m above sea level. In the Berghaus we offer the most **valuable Niesen water**; with or without carbon dioxide. - Cheers!

Your hosts: **Mara Simonetta**, Manager Berghaus Niesen Kulm, **Denise Schmid**, Head Chef, **Stefanie Maurer**, **Erika Schneiter**, **Tamara Bhend** and **Jael Perner** Chef de Service and the whole Berghaus team in the kitchen, service and on the floor. - Urs Wohler, Managing Director

**«Snacks»**

<b>«Niesen funicular plate» (220 g)</b>		30.-
Dried and smoked ham, sausage from our regional butcher and assorted mountain cheeses Niesen served with bread and butter <i>N</i>		
Mountain cheese cubes from the Niesenalp with fig mustard  <i>N</i>	90gr.	9.-
«Hauswurst-Redli» dry sausage from Martins butcher's shop <i>N</i>	90gr.	9.-
Cheese and Onion Pie with Salad toppings 		16.-
French fries  <i>N</i>	small 7.-	10.-

**Salads**

Mixed Salad  <i>N</i>	small 9.-	13.-
Leaf salad with sliced vegetables and cress  <i>N</i>	small 7.-	10.-
Salad bowl with falafel and lime vinaigrette 		21.-
Sausage cheese salad		20.-
<b>«Niesensalad»</b>		22.-
Salad, dried meat, Mountain cheese cubes, Mushrooms pickled in oil		
<b>«Hiking salad»</b>	Pork neck steak	24.-
Mixed salads with lettuce bouquet and tartar sauce	Chicken breast	25.-
	Rainbow trout	26.-

**Sandwiches & Soups**

Cheese sandwich  <i>N</i>		9.-
Salami sandwich <i>N</i>		9.-
Dried meat Sandwich <i>N</i>		9.-
Ham sandwich <i>N</i>		9.-
Mixed sandwich <i>N</i>		9.-
Mountain house soup (seasonal adjustments) 	small 9.-	12.-
Clear soup with garnish	small 7.-	10.-

 vegetarian

We are also happy to prepare vegan dishes on request

*N* all dishes from 08.15 - 21.00

all dishes without *N* from 11.30 - 15.00

**NIESEN**

## Main Course

Sausage (pork) with onion-sauce and french fries Pork sausage with «Mostbröckli» portion Mostbröckli is a meat specialty from Switzerland. It is a cured, smoked and dried piece of beef		24.-
Minced meat with noodles and apple sauce <b>N</b>		23.-
“Sennen Roesti” - roesti potatoes gratinated with cheese and tomatoes, garnished with pickled vegetables <b>V</b>		24.-
Curry tofu and vegetable ragout with rice and fruit garnish <b>V</b>		23.-
Raviolini ratatouille with tomato sauce and Cherry Tomato Confit		23.-
Fried rainbow trout with almond butter, boiled potatoes and spinach leaves		28.-
<b>Beef «Niesenburger» (2oogr)</b> BBQ sauce, bacon and coleslaw (chabi salad with carrots) with mountain cheese, in a brioche bun and French fries		27.-
Sliced veal with mustard cream sauce and “Rösti”	small 31.-	36.-
<b>Pork «Cordon Bleu»</b> stuffed with ham & cheese and with French fries		37.-
<b>Homemade Specialty “Suure Mocke”</b> Marinated roast (beef) with mashed potatoes and vegetables	small 29.-	34.-
Alpine macaroni with apple sauce <b>V N</b>	small 20.-	23.-
Chicken wings (7 pcs.) with homemade marinade and french fries		25.-
Sliced bread gratinated with ham and cheese mit Essiggemüse		22.-
Sliced bread gratinated with cheese with preserved pear <b>V</b>		20.-

**V** vegetarian   **V** vegan

**N** all dishes from 08.15 - 21.00

all dishes without **N** from 11.30 - 15.00

Prices in CHF, incl. MWST

## Niesen for family and kids

<b>Kulmi</b> Sausage „Wieny“ and French fries <b>N</b>	13.-
<b>Murmeli</b> Chicken Nuggets with French fries <b>N</b>	13.-
<b>Füchslì</b> Minced meat with noodles and apple sauce <b>N</b>	13.-
<b>Gämschi</b> Raviolini ratatouille with tomato sauce (small Ravioli) <b>V</b>	12.-
French fries <b>V</b> <b>N</b>	small 7.- 10.-

## Family and kids - «Niese-Dörfli»

Special offer for families: served in a large bowl, self-service  
(Calculated for 2 adults and 2 children)

<b>Daw`s Nest</b> Alpine macaroni with apple sauce <b>V</b> <b>N</b>	49.-
<b>Adlerhorst</b> Chicken Wings (12 Stk.) with French fries and salad	59.-
<b>Mühle</b> Minced meat with noodles and apple sauce <b>N</b>	57.-

**V** vegetarian **V** vegan

We are happy to prepare vegan dishes on request

**N** all dishes from 08.15 - 21.00

all dishes without **N** from 11.30 - 15.00

Prices in CHF, incl. MWST

## Niesen Desserts

### Sweets from our cake buffet

Please note our current daily specials in the glass cabinet

Nut croissant	5.-
Assorted cakes	8.-
with whipped cream	1.60

### Dessert "Dreams"

Niesendessert	11.-
Homemade caramel cream	10.-
Caffè Latte Panna Cotta with Whipped Cream and "Caramel Popcorn"	9.-
Chocolate cake with liquid centre and vanilla ice cream	13.-
Meringue with whipped cream	small 7.-
Meringue with vanilla ice cream and whipped cream	small 9.-

### Berry dream

marinated berries, Philadelphia quark cream, crispy nut crumble

Coffee/espresso with „top of Niesen chocolate“ (Praline)	8.-
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## Ice cream Coupes

<b>Iced Coffee coupe</b> (coffee ice cream, whipped cream, cookie)	12.-
<b>Danish Coupe</b> (vanilla ice cream, chocolate sauce, whipped cream, slivered almonds)	12.-
<b>Coupe Waffle</b> (hazelnut and chocolate ice cream, waffle and chocolate pieces, toffee sauce, salted popcorn)	12.-
<b>Coffee affogato</b> (vanilla ice cream, espresso, cookies)	9.-

Prices in CHF, incl. MWST

## Mini Ice cream Coupes

<b>Mini Coupe Lillet</b> (strawberry sorbet, Lillet, wild berries)	8.-
<b>Mini Coupe Limoncello</b> (Lemon Sorbet, Limoncello)	8.-
<b>Mini Coupe Sunset</b> (apricot yogurt ice cream, yogurt, apricot compote, granola)	8.-
<b>Mini Coupe Berry</b> (vanilla ice cream, wild berries, meringue)	8.-
<b>Mini Coupe Toffee</b> (Hazelnut ice cream, toffee sauce, salted popcorn)	8.-
<b>Mini Coupe Cream Liqueur</b> (Stracciatella ice cream, cream liqueur, cream, cookies)	8.-

## Small Ice cream Coupes

### Ice cream:

Vanilla, coffee, hazelnut, stracciatella, chocolate, apricot yogurt	per scoop	4.-
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### Sorbet:

lemon, pear, strawberry with whipped cream	per scoop	4.- 1.60
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### Frappés

Frappés can be made from all ice cream and sorbet flavours

9.-

Prices in CHF, incl. MWST

## Niesen drinks cold

<b>Drinks by the glass or litre</b>	<b>3 dl</b>	<b>5 dl</b>	<b>1 Lt</b>
Niesen spring water still	2.90	4.40	6.60
Niesen spring water sparkling	4.40	5.80	9.80
Cola, Ictea, Sprite, Sinalco	4.60	6.00	10.00
Ramseier Apple juice - naturally cloudy	5.00	6.60	11.00
Niesen - sparkling water with syrup	5.00	7.00	11.00
Syrup - Water with syrup for kids		2 dl	Gratis
<b>Juices</b>			<b>2 dl</b>
Orange juice			4.30
Ramseier Multi-Vitamin Feelgood			4.90
Ramseier Peach - Juice			4.90
<b>Cold drinks by the bottle</b>			
Rivella red, Rivella blue Ramseier Apfelschorle, Cola zero El Tony Mate		33 cl	5.00
Swiss Mountain Spring Tonic Water / Bitter Lemon / Ginger Beer		20 cl	5.00
Red grape juice, Tomato juice		20 cl	5.00
Rivella red, Adelbodner apple juice spritzer		150 cl	13.00
<b>Suure Moscht (Cider)</b>			
Ramseier Suure Moscht (cider) Natural apple juice 4% alcohol		49 cl	6.90
Ramseier Suure Moscht (cider) without alcohol		49 cl	6.90

Prices in CHF, incl. MWST

## Niesen drinks warm

### Niesencoffee from the Adelboden roastery

Coffee, Espresso, Ristretto	4.50
Double Espresso	5.80
Milk coffee	5.00
Latte Macchiato / Cappuccino	5.90
Kaffee Mélange with whipped cream	6.00

### Special coffees with liqueurs / spirits

Coffee Yesä - special house-mix with whipped cream	4 cl	9.00
Coffee Schümli - Pflümüli with whipped cream	4 cl	9.00
Coffee Appenzell - Appenzeller cream liqueur with whipped cream	4 cl	9.00
Coffee „Fertig“ plum or pitted fruit spirit	4 cl	8.00
Coffee „Luz“ plum or pitted fruit spirit	4 cl	8.00

### Teas

Black, Green, Rosehip, Peppermint, Fennel, Camomile	4.40
Open tea «Berner Rosen» apple tea with spices	4.70
Indian chai with milk foam and cinnamon-sugar	5.50
Apple punch (without alcohol)	4.50
Appenzeller hot cider	6.50
„Holdrio“ Rosehip tea with plum spirit Peppermint tea with plum spirit	4 cl 7.00

Prices in CHF, incl. MWST

## Niesen Drinks warm

### Alpine herbs tea - Swiss Alps

Verbena, Lemon balm herbal infusion	4.60
Infusion of herbal evening, Infusion of herbal morning	4.60

### Milk drinks (steamed milk)

Milk cold / warm	2 dl	3.20
Chocolate or Ovomaltine cold / warm	2 dl	4.60
Chocolate with whipped cream	2 dl	6.00
"Aufwärmer" hot chocolate with cherry spirit and whipped cream	4 cl	9.00

We can prepare milk drinks also with lactose free milk or soy milk

Prices in CHF, incl. MWST

## Niesen Aperitif

### Mauler & Cie SA, Môtiers Val-de-Travers

Chardonnay & Pinot Noir. Bottle fermentation (Méthode traditionnelle) is the secret to the production of the noble Grand Vin Mousseux. The Swiss equivalent of French champagne; sweet, digestible and fine-sparkling.

Cuvée Cordon Or Brut - champagne	10 cl	9.50
„Niese-Liecht“ Cuvée Cordon Or Brut with bergamot syrup	10 cl	10.00
Cuvée Cordon Or Brut bottle	75 cl	57.00

### Rimuss & Strada Wein AG, Hallau

Rimuss Secco without alcohol	10 cl	6.20
Rimuss Secco without alcohol with bergamot Syrup	10 cl	6.70
Rimuss Secco without alcohol bottle	75 cl	25.50

### Matter-Luginbühl, Kallnach

Martinazzi Classic Bitter	22.0%	4 cl	7.00
Martinazzi Classic Bitter with Sinalco			8.00
Martinazzi Classic Bitter with orange juice			8.70
Vermouth Bianco Formula O. Matter	18.0%	4 cl	7.00

### Appenzeller Alpenbitter AG, Appenzell

Appenzeller Alpine bitter	29.0%	4 cl	7.00
Appenzeller Cream liqueur	18.0%	4 cl	7.00

Prices in CHF, incl. MWST

## Niesen Aperitif

### Diverse with Or without alcohol

Cynar	16.5%	4 cl	7.00
Cynar with Sinalco	16.5%		8.00
Cynar with orange juice	16.5%		8.70
„Aperol-Spritz“ Aperol with Mauler Cordon Or Brut	11.0%		10.50
Sanbitter red	without alcohol	10 cl	5.00
„Sanbitter-Spritz“ Sanbitter with Rimuss Secco	without alcohol		8.20

Prices in CHF, incl. MWST

## Niesen Beers

### Bottled Beer 33 cl & 50 cl

**Niesenbeer Red Ale, Brewery 3714, Frutigen** 5.2% 33 cl 6.00  
Traditionally brewed red ale. Amber colours almost golden with fine-pored creamy foam. Fine berry and apricot aroma with light malt and hop notes. The balance of the caramel and hops in the finish let the beer linger for a long time.

**Zwickelbeer, Brewery Rugenbräu, Interlaken** 4.8% 33 cl 5.30  
Unfiltered pure nature in al flip-top bottle. The real beer pleasure as in great-grandfather's time.

**Beer without alcohol, Brewery Rugenbräu, Interlaken** 33cl 5.10  
Das feine Alkoholfreie aus dem Berner Oberland.

**Bärner Müntschi, Brewery Felsenau, Bern** 4.8% 33 cl 5.80  
We're certain that you've already given – and had – lots of "Münt-schi" (kisses)! But have you ever had one in a glass? Brewed with fine hops, Bärner Müntschi beer is cloudy with a tangy taste. A great drink!

**Bärner Wheat beer, Brewery Felsenau, Bern** 5.4% 50 cl 7.50  
The top fermented beer specialty with fine yeast and sun ripened wheat is unique and enjoyable. According to the original recipe from Felsenau.

**Galopper – Lagerbeer, Brewery Egger, Worb** 4.8% 50 cl 6.30  
A mild, light lager with a pleasant aftertaste.  
Suitable for every occasion. Unpasteurized.

**Fullmoonbeer, Brewery Locher, Appenzell** 5.2% 50 cl 7.50  
Brewed from organic barley malt, hops and spring water in the night of the full moon. This beer gets extra strength from intensive fermentation and the effect of the full moon.

Special draft 5.2% frisch vom Fass – klassisch-herb  
Rugenbräu Brewery Interlaken

Small beer / Small beer with lemonade 2 dl 4.00

Medium beer / Medium beer with lemonade 3 dl 5.00

Large beer / Large beer with lemonade 5 dl 7.00

Prices in CHF, incl. MWST

**NIESEN**

## Niesen Distillates

<p><b>Spiezer Schlosskirsch</b></p> <p>Every year, we are enchanted anew by the splendour of the blossoms and the colorful autumn leaves of the cherry orchard. Elegant fruit and almond aromas flow from the glass. The spirit is earthy, full-bodied, soft and juicy, as if you had the cherry in your mouth. This year, the cherries were all picked by hand: picked, not shaken! A brandy for James Bond!</p>	42%	2 cl	7.50
<p><b>Spiezer Grappinot aus Blauburgunder Trauben</b></p> <p>After mash fermentation, the Pinot Noir wine is gently pressed. The skins and pips, known as marc, remain on the press. The elegant aromas are skillfully extracted from the pomace and Pinot Noir yeast in the still. The noble spirit seduces every die-hard lover of Italian grappi and quickly makes you forget its origin: mild, fragrant, full of finesse. Just the thing after a fine meal! For connoisseurs.</p>	42%	2 cl	7.50
<p><b>Matter - Luginbühl Fine Coing</b></p> <p>Fine Coing is distilled exclusively from fully ripe quinces from the Bernese Seeland. Apple and pear quinces give this brandy its incomparably fruity aroma. The fine distillate is a pure natural product and is carefully distilled by the traditional specialty distillery Matter-Luginbühl AG. No added sugar or flavorings.</p>	42%	2 cl	7.50
<p><b>Studer Williams du Valais</b></p> <p>Juicy Williams pears, ripened under the Valais sun, form the basis for this fine, multi-award-winning Williams. A full-bodied, uniquely fresh Williams that delicately caresses your palate.</p>	41%	2 cl	7.50
<p><b>Studer Framboise sauvage</b></p> <p>The hand-picked Valais raspberries are distilled according to a traditional in-house recipe. The result is a raspberry brandy full of fruit and harmony.</p>	43%	2 cl	7.50
<p><b>Studer Pflümli</b></p> <p>An aromatic and fine-bodied brandy made from an assemblage of Swiss plum varieties. Clean, beautiful fruit with almond notes, strong on the palate, long finish.</p>	40%	2 cl	7.50

Prices in CHF, incl. MWST

## Niesen Distillates

<p><b>«Rööschterli»</b></p> <p>Fruity, full of energy, different... That's what the delicious Rööschterli combines! This is where hip coffee from the Adelboden roastery meets the concentrated fruit of Studer's fine Williams &amp; Gravensteiner. A drink to be enjoyed with all the senses.</p>	30%	2 cl	7.50
<p><b>Studer Vieille Poire Williams «Réserve Baron Louis» with real Goldflieder, 22 Karat</b></p> <p>This carefully produced, exquisite pear specialty is clean, sweet, with a delicately fruity, typical Williams note and a long, harmonious finish. Williams note and with a long, harmonious finish.</p>	36%	2 cl	10.00
<p><b>Studer Vieille Prune «Réserve Baron Louis» with real Goldflieder, 22 Karat</b></p> <p>Specially selected, fully ripened fine plums serve as the basis for this exquisite specialty. Clean, fruity and intense, sweetish, beautiful stony notes on the palate.</p>	36%	2 cl	10.00
<p><b>Studer Distillerie Swiss Highland Dry Gin</b></p> <p>Based on a house recipe by Robert Studer from 1888, which he brought back from his years of travel and apprenticeship in England, we are reviving this classic dry gin. Traditional spices such as juniper, lavender, lemongrass, coriander, ginger and cubeb pepper are distilled individually by master craftsmen and then combined to create an aromatic, finely spiced whole.</p>	42%	4 cl	10.50
		mit Tonic	14.50
<p><b>Studer Distillerie 1653 Old Barrel Rum</b></p> <p>The label depicts Christian Schybi, an Entlebuch rebel and leader in the Swiss Peasants' War of 1653. Christian Schybi was the husband of Maria Studer, an ancestor of the Studer family. The Studer distillery has now created the 1653 Old Barrel Rum in memory of the charismatic man who gave his life for freedom and his comrades. The molasses imported from Nicaragua is distilled at the Studer distillery and then matured in oak barrels from the forests of Switzerland and France. A mild, characterful and at the same time exceptional rum from the Entlebuch.</p>	44.8%	4 cl	17.00
<p><b>Rugenbräu Swiss Mountain Whisky Single Malt Classic</b></p> <p>A chestnut-copper-brown, light, fresh, rich whisky full of youthful vigor reminiscent of ground, warm barley with fruity notes of apricots, pears and raisins. The freshness ends in an intriguing lemon-peppermint aroma.</p>	42%	4 cl	23.00

Prices in CHF, incl. MWST

## Wines by the glass

<b>White wines by the glass</b>	<b>5 dl</b>	<b>3 dl</b>	<b>1 dl</b>
<b>Tartegnin blanc</b> Riem, Daep & Co. AG, Kiesen	25.00	18.00	6.00
<b>Johannisberg du Valais AOC</b> Les Fils Maye, Riddes	28.00	19.50	6.50
<b>Fendant de Saillon AOC</b> Riem, Daep & Co. AG, Kiesen	24.00		
<b>Yvorne AOC</b> Association Viticole, Yvorne	28.00		
<b>Silvaner Zero</b> (Non-Alcoholic White Wine)	35.00	23.40	7.80
<b>Rosé wine by the glass</b>	<b>5 dl</b>	<b>3 dl</b>	<b>1 dl</b>
<b>Œil-de Perdrix Waadt</b> Henri Badoux, Aigle	28.00	18.60	6.200
<b>Red wines by the glass</b>	<b>5 dl</b>	<b>3 dl</b>	<b>1 dl</b>
<b>Tartegnin rouge</b> Riem, Daep & Co. AG, Kiesen	25.00	18.00	6.00
<b>Pinot Noir du Valais AOC</b> Les Fils Maye, Riddes	28.00	19.50	6.50
<b>Yvorne Assemblage rouge</b> Riem, Daep & Co. AG, Kiesen	28.00		
<b>Pinot Noir Jeninser AOC</b> Glücksritter, Jenins	29.00		
<b>Merlot del Ticino DOC</b> Tamborini, Lamone	26.00		
<b>White wine spritz</b>			
<b>Swiss white wine</b> sweet or sour		2 dl	7.00
<b>Swiss white wine</b> with golden lemon balm syrup		2 dl	8.00

Prices in CHF, incl. MWST

## White bottled by the glass

### Ostermundiger

BE 2024

Les Vignerons de Berne

In spring 2020, four young winemakers threw themselves into the tasks of their learned profession and leased a vineyard in Ostermundigen. The white wine with Riesling & Chasselas is truly successful, with a cheerful and aromatic taste on the tongue that is reminiscent of citrus fruits, apricots, peaches and floral aromas. The residual sweetness gives it its outrageous palatability.

1 dl	2 dl	3 dl	5 dl	7.5 d
7.00	14.00	21.00	35.00	48.00

### Heida Visperterminen AOC Wallis

VS 2023  
2024

St. Jodern Kellerei, Visperterminen

Heida is rightly known as the pearl of Alpine wines.

This rarity, planted exclusively in Europe's highest vineyard in Visperterminen, is the pride of the winegrowers. Golden yellow in color, it has an exceptionally fine, delicate bouquet with aromas of nuts, honey and exotic fruits. As an aperitif accompaniment to cheese specialties such as alpine cheese, raclette or fondue and fish.

1 dl	2 dl	3 dl	5 dl	7.5 d
8.50	17.00	25.50	42.50	57.00

### Chasselas Bielersee AOC Bio

BE 2025

Winery Frauenkopf, Twann

The region's flagship wine: linden blossoms, citrus notes, and flint, light and lively, with a fresh, fruity character. On the palate, it is fruity and refreshingly crisp.

1 dl	2 dl	3 dl	5 dl	7.5 d
7.50	15.00	22.50	37.50	51.00

### Sherpa Rosé Valais AOC

VS 2022  
2023

Domaine Chevaliers, Salgesch

Grape varieties: Cornalin, Gamay, Syrah, Merlot

Very fruity nose, reminiscent of citrus fruits, strawberries and spring flowers.

Light, caressing and fresh on the palate.

Goes wonderfully as an aperitif, with vegetable dishes or simply to enjoy on its own.

1 dl	2 dl	3 dl	5 dl	7.5 d
7.50	15.00	22.50	37.50	51.00

Prices in CHF, incl. MWST

## Red bottled wines by the glass

### **Niesenwein Oberhofner Cuvée Pinot noir/Diolinoir AOC** BE 2023

Rebbaugenossenschaft Oberhofen

Bright purple, discreet nose with delicate fruity notes. Initially slender in the mouth - but further back on the palate a beautiful structure is already apparent, accompanied by refreshing acidity as well as slowly spreading fruit and notes of herbs. An excellent accompaniment to white meat and vegetables.

1 dl	2 dl	3 dl	5 dl	7.5 d
8.00	16.00	24.00	40.00	55.00

### **Cuvée Niesen Lemman rouge, vin de pays** GE 2020

Riem, Daepf & Co. AG, Kiesen

Grape varieties: Gamaret, Gamay, Pinot, Merlot, Syrah, Cabernet

Surprised by the dark color, the connoisseur discovers a lot of fruit on the nose; undecided at first whether fresh fruit such as cherries or rather wild berry jam.

The assemblage is round, full-bodied and fun on the palate.

1 dl	2 dl	3 dl	5 dl	7.5 d
7.00	14.00	21.00	35.00	48.00

### **Extasis Clos du Châtelard Villeneuve AOC** VD 2022

Charles Rolaz, Rolle

Cabernet Sauvignon, Caberent franc and a small proportion of other grape varieties were fermented using the Ripasso method. Great depth on the nose with floral and fruity aromas. On the palate, an extremely varied palette of black fruits, sweet spices, accompanied by roasted aromas, long finish with mineral components. Goes excellently with meat fondue.

1 dl	2 dl	3 dl	5 dl	7.5 d
8.50	17.00	25.50	42.50	57.00

### **Tre Talenti IGT Svizzera** 2023

Tamborini, Lamone; Albert Mathier, Salgesch;

Domaine Grisoni, Cressier

For the first time, three winegrowers have joined forces across cantonal borders to create a wine from three sophisticated grape varieties. Ruby red with violet reflections. Warm and full-bodied on the palate, fine spicy tannins. Recommended with barbecues, pasta and cheese.

1 dl	2 dl	3 dl	5 dl	7.5 d
8.50	17.00	25.50	42.50	57.00

Prices in CHF, incl. MWST

## White bottled wines 7 dl & 7.5 dl

<p><b>Spiezer Riesling X Sylvaner Thunersee AOC</b> Rebbau Spiez, Ursula Irion</p> <p>Very aromatic nutmeg aromas on the nose. Aromas of lime, fresh fruit and apricots. Tangy, fruity and wonderfully refreshing on the palate. Ideal as an aperitif and with fish.</p>	BE	2023 2024	51.00
<p><b>Thunersee Riesling X Sylvaner AOC</b> Riem, Daepf &amp; Co. AG, Kiesen</p> <p>Grape varieties: Chasselas, Pinot Blanc, Riesling-Sylvaner and Chardonnay. An uncomplicated wine for social gatherings. It is rather restrained and elegant.</p>	BE	2024	49.00
<p><b>Oberhofner Riesling - Sylvaner Thunersee AOC</b> Rebbaugenossenschaft Oberhofen, Oberhofen</p> <p>Pale straw yellow, bouquet with light grapefruit notes and bright flowers. Immediately impressive fruit on the palate with white currants, some pear and citrus notes. Delicate aromas of Williams pears linger in the mouth. Not just an aperitif wine, but also an accomplished accompaniment to food.</p>	BE	2023 2024	50.00
<p><b>Merliger Solaris</b> Riem, Daepf &amp; Co. AG, Kiesen</p> <p>Refreshing exotic aromas and a pleasant residual sweetness that make the Solaris truly distinctive. The lakeside climate and the Thunersee terroir are at their very best! A white wine for every occasion.</p>	BE	2023	49.00
<p><b>Vully Riesling Freiburg AOC</b> Château de Praz, Marylen Bouvard, Vully</p> <p>The wine expresses itself with a lively structure. Lots of fruit on the nose with notes of citrus fruit and Granny Smith apples. Goes well with: aperitif, fish and breaded dishes.</p>	FR	2022 2023	51.00
<p><b>Petite Arvine Valais AOC</b> Familie Mounir, Cave du Rhodan, Salgesch</p> <p>The grape variety was probably brought to Valais by the Romans. Today, Arvine is considered an indigenous grape variety of Valais. It has a variety of exotic aromas. A strong body in harmony with a beautiful acidity. An excellent wine for raclette, dried meat and cheese platters.</p>	VS	2023 2024	55.00

Prices in CHF, incl. MWST

## White bottled wines 7 dl & 7.5 dl

<p><b>St. Saphorin FC Thun Lavaux AOC</b> Riem, Daepf &amp; Co. AG, Kiesen "St-Saphorin lies in the heart of Lavaux. Visitors are presented with an interesting terraced landscape. Very floral on the nose - tending towards honeyed notes. Velvety, well-balanced Lavaux. Ideal aperitif wine - goes well with snacks. Two francs per bottle go to the FC Thun club.</p>	VD	2023	49.00
<p><b>Dézaley Grand Cru L'Arbalete Lavaux AOC</b> Jean &amp; Pierre Testuz SA, Cully The construction of the terraced vineyards of Dézaley is reminiscent of a cathedral. Thanks to the traditional vinification of the Chasselas grape, the "Arbalète" is characterized by its excellent structure, its flinty aromas and its smoothness with notes of honey and grilled almonds. Wonderful as an aperitif, with fish, white meat and cheese.</p>	VD	2023 2024	59.00
<p><b>Sauvignon Blanc, Gutswein VDP</b> Weinmanufaktur Brunner, Hitzkirch Exotic nose: passion fruit, green papaya, greenish gooseberry and elderberry. Juicy and balanced on the palate. Delicate structure, fine melting and an exotic-herbal touch. Excellent as an aperitif, with cheese &amp; snacks and white meat.</p>	LU	2023 2024	53.00
<p><b>Pinot Grigio Rosenberg Uri AOC</b> Weingut zum Rosenberg Altdorf Bright golden yellow, spicy fruity start. Distinctive aromas of spices paired with red apples, Williams pears and grated almonds. Full on the palate, very yellow-fruity, peppery with good acidity. Finishes strong &amp; spicy-salty.</p>	UR	2022 2023	65.00
<p><b>Chardonnay Barrique Schaffhausen AOC</b> Leibacher Weine, Stein am Rhein Exquisite, full-bodied Chardonnay with a velvety, creamy structure. Goes wonderfully with aperitifs, snacks and fish.</p>	SH	2022 2023	59.00
<p><b>Blanc de Noir Küttigen AOC</b> Wehrlis, Küttigen, Susi Steiger - Wehrlis The Pinot noir grape with its bouquet is reminiscent of fresh forest honey or pears: soft and supple on the tongue, yet fresh thanks to its racy acidity. Goes well with aperitifs or simply as a treat for the day.</p>	AG	2023 2024	52.00

Prices in CHF, incl. MWST

## Red bottled wines 7 dl & 7.5 dl

<p><b>Bergsteiger Thunersee AOC</b> Rebbau Spiez, Spiez</p> <p>The Pinot Noir is a Bernese Oberland mountain wine with Burgundian elegance. Aromas of red berries, pepper, cloves and violets. Soft, elegant fullness with presence and class, medium-bodied on the palate.</p>	BE	2022 2023	69.00
<p><b>Thunersee Garanoir / Pinot noir</b> Riem, Daepf &amp; Co. AG, Kiesen</p> <p>Marvel at this local wine from Thun: the elegant, lively and juicy Garanoir combines with the Pinot noir to create a unique drinking pleasure. Goes well with all occasions.</p>	BE	2023	51.00
<p><b>Pinot Noir Valais AOC Prim Evoc</b> St. Jodern Kellerei, Visperterminen</p> <p>Clear ruby red with bluish reflections. Rich bouquet of cherries and ripe raspberries. Noble and powerful on the palate, harmonious and fine on the finish. With increasing tannin maturity, it develops the taste of cassis and violets. This Pinot will delight with barbecues, potato dishes and mountain cheese.</p>	VS	2023 2024	53.00
<p><b>Cornalin Valais AOC Les Tresors de Famille</b> Maison Gilliard SA, Sion</p> <p>100% Valaisan! Cornalin is one of the oldest grape varieties planted in the Canons, a real treasure from the Valais heritage. Cornalin, which tends to be stingy with its fruit and occupies the first places in the sun, ripens extremely late and is still moody. However, it offers a wonderfully complex bouquet and a perfect body. Excellent with meat fondue, grilled meats and game.</p>	VS	2023 2024	59.00
<p><b>Humagne Rouge Valais AOC</b> Château Ravire, Sierre</p> <p>Humagne rouge is one of the autochthonous Valais grape varieties. It can only develop its qualities on the very best, well-sunlit plots and develop into a tannin-rich, wild, racy wine that is reminiscent of wild berries and undergrowth on the nose and is powerful, very fruity and pleasantly rustic on the palate. Goes well with game dishes, dark meat and cheese platters.</p>	VS	2023	53.00

Prices in CHF, incl. MWST

## Red bottled wine 7 dl & 7.5 dl

<p><b>Syrah Valais AOC</b> Château Ravire, Sierre Grown in the sunniest locations, Syrah - originally from the Côtes du Rhône - produces wines of great class, with a seductive bouquet with notes of raspberries, blackberries and spices, strong, full-bodied and peppery on the palate. Syrah goes well with braised red meat, lamb, game and cheese platters.</p>	VS	2023	53.00
<p><b>Prestige Malbec/Cabernet Franc de St-Saphorin AOC</b> Henri Badoux SA, Aigle Deep aromas of red fruits, spices and roasted fruit on the nose, interspersed with fine notes of vanilla which testify to its ageing in barriques. It has a powerful, full-bodied and full-bodied structure. Strong personality with a fine vanilla flavor created by the 18-month barrel ageing. Excellent with meat fondue, dark meat, grilled meats and game dishes.</p>	VD	2021 2022	75.00
<p><b>Gamaret Freiburg AOC</b> Château de Praz, Marylen Bouvard, Vully Deep, dark purple color. Aromas of black berries to cassis with clear fruitiness. Well-balanced on the palate with a very good length. Goes well with red meat, game and cheese.</p>	FR	2023 2024	51.00
<p><b>Merlot Basel AOC</b> Siebetupf Weine, Liestal Ruby red with violet reflections. On the nose, the aromas of ripe plums, blackberries and black cherries are combined with light roasted aromas and spicy notes of tobacco and laurel. On the palate, the wine is full-bodied and harmonious with lots of dark fruit, sweet spicy notes and a long, elegant finish.</p>	BL	2022 2023	79.00
<p><b>Pinot noir de Chamoson «La Golette»</b> Riem, Daepf &amp; Co. AG, Kiesen This idyllically situated vineyard, with its magnificent views, lies on the municipal border between Chamoson and Leytron. This classic Pinot Noir has a slightly sweet aroma of cherries and berries. Aging in barriques adds notes of toast and hints of vanilla.</p>	VS	2024	49.00

Prices in CHF, incl. MWST

## Rote Flaschenweine 7 dl & 7.5 dl

<p><b>Adelheid Zürich AOC</b></p> <p>Herterwein, Hettlingen-Winterthur</p> <p>Dark violet color from Pinot noir and Cabernet. The nose is reminiscent of stewed plums and cherries, the wood ageing is subtle. Soft on the palate with fine tannins and a filling sweetness. The finish is pleasantly round and balanced. Excellent with cordon bleu, schnitzel and cheese.</p>	ZH	2022 2023	64.00
<p><b>Quintus Zürich AOC</b></p> <p>Winery Lindetröpfli, Uhwiesen</p> <p>Grape variety: Acolon</p> <p>The Quintus is characterized by an intense, dark color and aromas of plums and blackberries. Its rounded finish gives it a Mediterranean character. A large proportion of the grapes are air-dried using the Amarone method, which lends the wine great richness and character.</p>	ZH	2022	69.00
<p><b>Pinot Noir Barrique Uri AOC</b></p> <p>Winery zum Rosenberg, Altdorf</p> <p>Medium ruby red, still somewhat restrained aroma of sour cherries, wild berries paired with notes of dark flowers, subtly smoky with subtle notes of fine vanilla and mocha. It is elegant, very persistent with deep fruit.</p>	UR	2021 2022	99.00
<p><b>Pinot Noir Malbec Bielersee AOC Bio</b></p> <p>Winery Frauenkopf, Twann</p> <p>Fruity, complex, and full-bodied. Spicy with notes of dried plums, a lively texture, and velvety tannins.</p>	BE	2024	51.00
<p><b>Cuvée E+E Schaffhausen AOC</b></p> <p>Leibacher Wein, Stein am Rhein</p> <p>Velvety, elegant blend of the best grapes (Pinot Noir, Cabernet Dorsa, Dornfelder) from our vineyards.</p> <p>Goes well with light or full-bodied dishes or simply to enjoy on its own.</p>	SH	2018 2019	69.00
<p><b>Tobias Rouge G4 St. Gallen AOC</b></p> <p>Tobias Weingut, Berneck</p> <p>Grape varieties: Zweigelt, Cabernet Sauvignon</p> <p>Dense, velvety red color. Berry-fruity cassis aroma with hints of strong roasted aromas, powerful palate sensation with the distinctive aromas and tannins, long finish. Goes well with: red meat, snacks.</p>	SG	2019 2020	69.00

Prices in CHF, incl. MWST

## Red bottled wine 7 dl & 7.5 dl

<p><b>Pinot Barrique Graubünden AOC (NEU)</b> Annatina Pelizzatti, Jenins Rich dark color. Spicy, dried fruit aromas on the nose, black pepper, cassis, cherries &amp; almonds, harmoniously integrated wood, long-lasting finish, superior elegance.</p>	GR	2022 2023	89.00
<p><b>Pinot noir Le Petit Graubünden AOC</b> Roman Hermann, Fläsch It exudes wonderful wild berry aromas that blend with a scent of blueberries and raspberries. The oak is used very subtly and is perceived more as a spicy note. The wine powerfully engages the palate, asserting its presence and gliding elegantly along. Its structure is of impressive quality.</p>	GR	2023	74.00
<p><b>Merlot Barrique Fiducia DOC Grigioni Mesolcina</b> Madlaina Erni Viticoltura Monticello, Misox An exceptional Merlot from the most historic plots with vines over 80 years old. 18 months in French oak and 36 months in the bottle give this wonderful Fiducia an indescribable depth. Red berries and fine spices on the nose and plenty of substance and structure on the palate. Excellent with red meat or cheese.</p>	GR	2021 2022	89.00
<p><b>Merlot Riserva Fondatore Ticino DOC</b> Tamborini Vini SA, Lamone Deep ruby red. Intense and complex on the nose. Straightforward and harmonious on the palate, full-bodied with a present tannin structure. Recommended with Ticino specialties, red meat and hearty pasta dishes.</p>	TI	2021 2022	59.00
<p><b>Merlot Quattromani Ticino DOC</b> Gialdi, Brivio, Delea, Tamborini Soft, fruity, full attack. Very elegant and balanced with ripe, sweet tannins. Remarkable structure and body with a long-lasting, fresh and harmonious finish. Delicious with red meat and hard cheese.</p>	TI	2021 2022	121.00
<p><b>Riserva del Padrone Ticino DOC</b> Agriloro Arzo 68% Merlot from vines over 30 years old &amp; 16% each Cabernet franc and Cabernet Sauvignon from vines over 25 years old. Intense red, complex, powerful and persistent with a weighty T-year component. Goes well with dark meats, game and cheese.</p>	TI	2015	158.00

Prices in CHF, incl. MWST

Vendor card

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**Local reference**

Aeschi b. Spiez





Reichenbach im Kandertal





Alpschaft Niesen  
Niesenkäse

**Regional reference**

Frutigen







Spiez



Unterseen





Interlaken





**Transregional reference**

Adelboden





Kandersteg



Thun



Rubigen



Oberhofen



Kiesen



Riem und Daepf

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