

Travel

Drinking & Eating

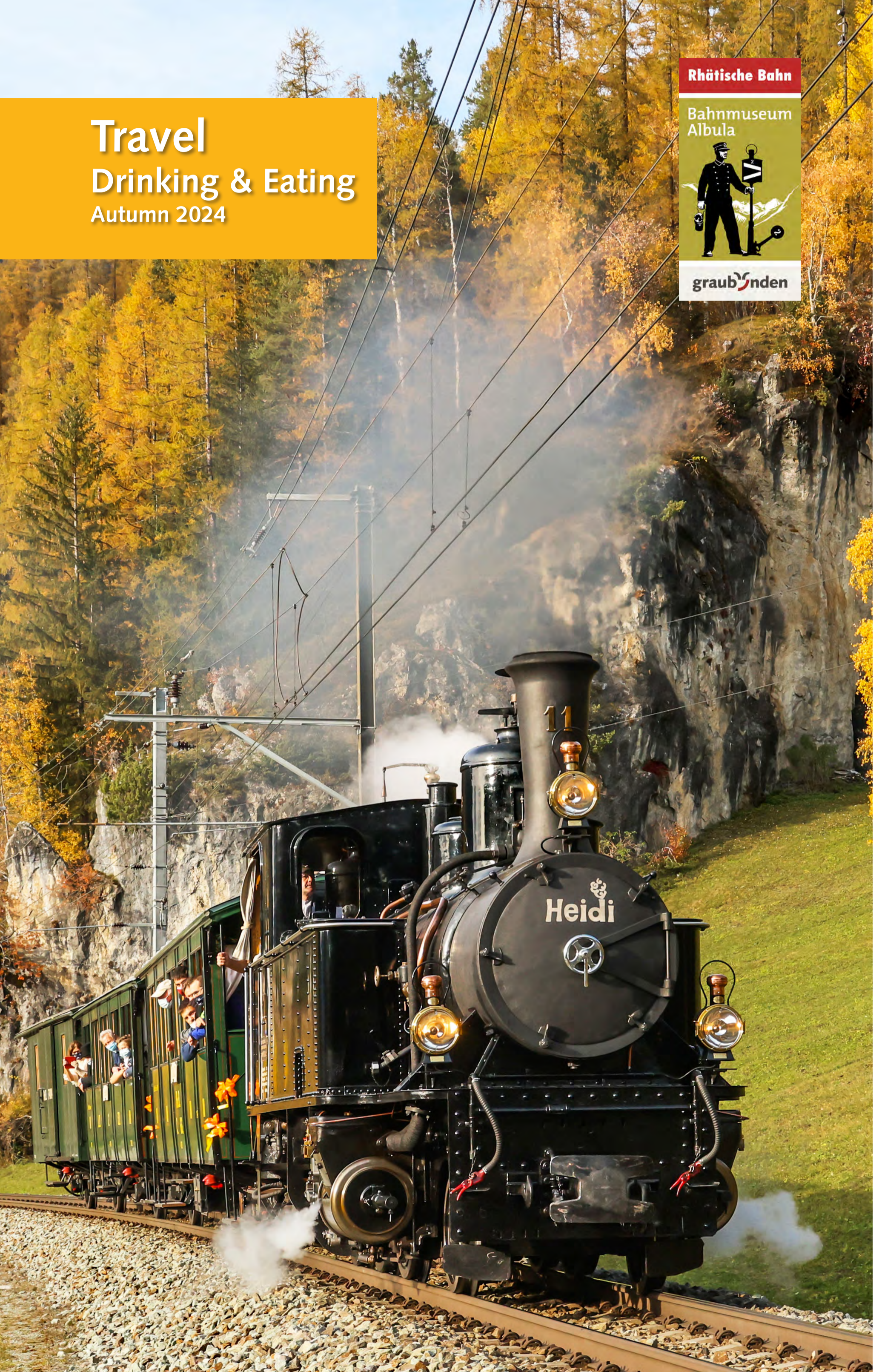
Autumn 2024

Rhätische Bahn

Bahnmuseum
Albula



graubünden



A warm welcome



The armchairs in the Büfet come from wagon A 1252, built in 1940 as AB4ü 252 and broken up in 2006. In the years following 1930 attitudes to travel changed - no longer was fast and luxurious travel with a steam-driven express train required, but instead air travel. Many railway companies countered this change by building fast motor-coaches, planned inside and out by industrial designers. The RhB ordered 4 motor-coaches and 8 passenger coaches for delivery in 1939. The interiors were equipped with the very latest furnishing: no wood, no brass, no plush seats and in their place came bright, open spaces with luggage racks running the length of the coach and seats with steel frames. The seats in the first and second class (today the Salon and 1st class) were covered with a woollen fabric, creating an area that combined both modern design and traditional handicrafts. The interiors were feted at the Swiss National Exhibition in 1939.

Our armchairs have the original frames and upholstery but were covered with the RhB seat fabric around 1990, whereby the folding armrests between the two-seater chairs from the 1st class were covered over.

In 1944 the engineer and designer Hans Hilfiker designed the «Swiss railway station dock». The design was reduced to scale lines and straight hands in 1947 and together with the manufacturing company Moser-Baer Sumiswald (today Mobatime) a red second-hand was introduced to the design. Hilfiker's reduction of the dock face demonstrates how confusion of local time displays was overcome before the railway age and the final acceptance of the 24-hour division of the day introduced in 1927.

Our own station dock was dismantled in Davos Platz station in the summer of 2013 and handed over to the Albula Railway Museum in Bergün. It was probably originally put up by Rudolf Gaberel in 1949 when Davos Platz station was rebuilt. Like Hilfiker, Gaberel's concepts also leaned towards international modernism in the years after 1930 and they helped to shape the image of Davos in following decades.



Image: Bernina Express near Morteratsch
© Rhätische Bahn / Matthias Nutt



Information

Opening times Bufet and shop

Monday to friday 9.00 am – 5.30 pm
Saturday 9.00 am – 6.30 pm
Sunday and public holidays 9.00 am – 5.30 pm

Opening times Museum

Thursday to Friday 10.00 pm – 5.00 pm
Saturday 10.00 pm - 6.00 pm
Sunday and public holidays 10.00 am – 5.00 pm
Mondays closed (except in February, and June to October)
The museum's annual holidays are from 18. November to 5. December 2024.

Contakt

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VAT

UID: CHE-348.080.022 MWST
all prices incl. 8.1% VAT

Declaration of land of origin for meat

Chicken from Switzerland/Europe/Brazil *
Pork from Switzerland/Germany *
Beef from Switzerland and South America *
Lamb from New Zealand
Game - depending on availability (seasonal) from local hunters (Switzerland/
Europe or New Zealand)

*Possibly produced with performance boosters, such as non-hormonal, anti-biotic performance boosters or hormonal performance boosters.

Bread and pastries

We obtain our bread and pastries fresh every day from the Preisig village bakery in Bergün and the Peter Nietlisbach bakery in Chur.
We obtain frozen products from Romer's Hausbäckerei AG, Benken or the company Edna Backwaren AG, Eschen (FL).
All products are produced in Switzerland or Fürstentum Liechtenstein (FL).

Information for people with allergies

Please ask our Bufet statt if you have any queries about the contents of our foods or the ingredients used in our meals, or if they could trigger an allergic response or an intolerance.

Allergens

A = gluten
N = sesame
C = egg
G = milk
F = soya
H = nuts
E = peanuts
P = lupins
O = Sulphites/sulphur dioxides
M = mustard
L = celery
R = Molluscs
B = crustaceans
D = fish

Coffee and hot drinks



hot drinks	Espresso		3.80
	Coffee		4.20
	Cappuccino		4.80
	Double espresso		4.90
	Latte Macchiato		5.50
Milk beverages	Ovaltine / Hot chocolate		4.40
	Chocolate melange		5.50
Punches	Apple, rum and orange punch		3.80
hot drinks with alcohol	Loki Coffee	37.5%	7.50
	Coffee Jösy	17.0%	7.50
	Coffee schnapps (apple/pear, plum, pome, plum and whipped cream, cherry)	37.5%	7.00
	Corretto Grappa	40.0%	5.50
	Rum punch with alcohol	35.0%	6.50
Hunter's tea	44.0%	6.50	



Image: Freight train in the Bever valley
© Rhätische Bahn / Stefan Schulthess



Our Glattfelder
secret tip

Glattfelder BIO
herbal teas



Our teas

Arven tea Alpine herbs, elderberries, Arven pine. The Arven pine wood is produced in Bergün.	4.30
Allegra tea Apple-mint, orange-mint, ladies' mantle, lemon balm, red cornflowers. Bio production from Puschlav.	4.30
Edelweiss tea Pepper-apple-orange mint, lemon balm, Edelweiss, cornflowers, mallow. Bio production from Puschlav.	4.30
Verbena tea Verbena tea is a splendid herbal tea which can be drunk at any time of the day or year.	4.30
Peppermint tea Peppermint is one of the world's favourite, aromatic healing and kitchen herbs. It is refreshing and both cooling and warming at once.	4.30
Ceylon tea Superior, high-grown. This tea grows in the higher hills in Sri Lanka	4.30
Rosehip with hibiscus tea Rosehips come from the tender, white blossoms of the wild rose. Mixed with hibiscus the tea has a refreshing, slightly bitter taste but is a wonderful thirst quencher at any time of the year.	4.30
Rooibos tea Rooibos tea with real bourbon-vanilla pieces and aroma. Rooibos tea is a herbal tea and comes from South Africa.	4.30
Fruit tea with wild berries Bilberries, rosehip skins, hibiscus blossoms, currants, apple pieces, aromatised and pleasantly fruity.	4.30
Ginger and lemon tea Ginger, lemon grass, lemon peel, pepper corns, liquorice and natural lemon oil.	4.30
Darjeeling tea A classic tea with a well-rounded aroma.	4.30
Green tea A light, tangy taste in a golden yellow cup.	4.30
Comimile tea Pleasantly aromatic and soothing infusion.	4.30

«Glattfelder has been a specialist purveyor since 1931».

Today, they offer spices and salmon among their selection - but high-class coffees, teas and caviar are still central to a business that has been managed by the same family for three generations. Their little shop is to be found in the centre of St. Moritz.



Tip:
Glattfelder teas are on sale in our museum shop

cold drinks



cold drinks	Valsler mineral, sparkling or natural	33cl	4.30
		100cl	8.00
	Rivella red/blue	33cl	4.30
		100cl	8.00
	Coca Cola, Cola Zero	33cl	4.30
	Shorley	33cl	4.30
	Ice Tea	33cl	4.30
	Almdudler	33cl	4.30
Gazosa	Mandarin, blueberry, lemon, raspberry	35cl	5.40
Cider	Möhl naturrüeb without alcohol	50cl	5.80
	Möhl naturrüeb with alcohol	50cl	5.80
Hit from the Appenzell	Appenzeller Ginger Beer	33cl	6.50
Juices Schweppes	Orange juice, Bodyguard (Multifruit), Pear juice	20cl	4.40
	Bitter Lemon or Tonic Water	20cl	4.40

«In 1885 Michele Benedetti took over the factory for the production of refreshing drinks from Carolo Macchi in Lugano and took the production to Giovanni Tresch's premises in Bellinzona».

The still secret recipe makes Gazosa Coldsina a fascinating drink, with a long history that has been strengthened by modern innovations. A sparkling and delicious mix in a tailor-made suit.

Beer

from Davos	Monsteiner Wätterguoge, Swingtop bottle	5.0%	33cl	6.50
	Monsteiner Huusbier, Swingtop bottle	4.8%	33cl	6.50
from Bellinzona	Birra San Martino «La Helles»	5.2%	33cl	6.00
	Birra San Martino «La Rossa»	6.7%	33cl	6.00
from Chur	Calanda Edelbräu	5.2%	33cl	5.20
	Calanda Radler (shandy)	2.0%	33cl	5.20
from Appenzell	Quöllfrisch	5.2%	50cl	6.00
	Appenzeller Ginger Beer	2.4%	33cl	6.50
	Sonnenwendlig (without alcohol)		33cl	4.70
from Bayern	Erdinger (without alcohol)		33cl	4.70

«Monstein village and its brewery»

Monstein lies at 1,650m on a sunny terrace and is still a typical 'Walser' village. It has a brewery, a post office in the village shop, two restaurants, three carpentries and five farms. It is not only an attractive place to live but almost half of its population find employment there.

Aperitif

Aperitifs	Hugo			8.50
	Apérol Spritz			8.50
	Campari Soda			8.50
	Campari	23.0%	4cl	7.00
	Cynar	16.5%	4cl	7.00
	Martini white	15.0%	4cl	7.00
	Schnaps several		2cl	6.50
Cüpli	Cüpli Prosecco	12.0%	20cl	9.50
	Cüpli Laurent Perrier La Cuvée Brut	12.0%	20cl	21.00
	Laurent Perrier La Cuvée Brut	12.0%	75cl	79.00
	Laurent Perrier La Cuvée Rosé	12.0%	75cl	139.00
Liqueurs	Braulio Riserva	21.0%	4cl	6.00
	Bündner Röteli, Kindschi Davos	22.0%	4cl	6.00
Grappa	Hausgrappa «finissima Tellium»	42.0%	2cl	7.00
	Moscato Selezzione, B. Tosolini	40.0%	2cl	7.00
	I Legni Rovere Barrique, B Tosolini	42.0%	2cl	7.00



Weinkarte

White wines

Tosone Terre Siciliane IGT (house wine)	75cl	27.00
Côtes de Gascogne, la Grande Cave	75cl	35.00
L'amicizia (Vini Rohner Erni, San Vittore)	75cl	46.00
Jeninser Riesling-Silvaner	10cl	6.00
	50cl	25.00
Chardonnay Trevenezie	10cl	6.00
	50cl	25.00
Bianco del Merlot Ticino	10cl	6.00
	50cl	25.00

Red wines

Sforzato di Valtellina DOCG (house wine)	75cl	48.00
Trio (Vini Rohner Erni, San Vittore)	75cl	48.00
Jeninser Blauburgunder	10cl	6.00
	50cl	25.00
Antica Raetia, Plozza (Valtellina, Nebbiolo)	10cl	6.00
	50cl	25.00
Chianti Zanini	10cl	6.00
	50cl	25.00
Ripasso della Valpolicella	50cl	29.00
Boccalino (Merlot del Ticino from the wooden barre!)	10cl	6.00

Rosé wines

Rose Joli aus Grandvaux	10cl	6.00
	50cl	25.00

One of the largest terraced wine-growing areas in the world is to be found in Veltlin.

Today, Veltlin's Nebbiolo grapes are cultivated on these sunny terraces and harvested manually with painstaking care, vine by vine. A Mediterranean climate and excellent soil provide the perfect conditions for the growth of the exceptional Veltliner wines.



Autumn - specialities



Soup	Autumn mushroom soup	10.50
Salad	Colourful autumn salad A variety of colourful salads with beetroot, grapes, pumpkin, figs, pumpkin seeds and walnuts all dressed with a delicious fig and pomegranate vinaigrette	12.50
Main courses	«Venison Stew - prepared the railway museum way» Marinated according to an old railway cook's recipe. Enjoy this delicious autumn specialty served with home-made Spätzli, red cabbage, chestnuts, Brussels sprouts and a pear with a cranberry filling	27.50
	«Strips of venison» in a cranberry sauce Served with home-made Spätzli, red cabbage, chestnuts, Brussels sprouts and a pear with a cranberry filling	29.50
	«Venison steak» coated with pistachio-almonds Served with home-made Spätzli, red cabbage, chestnuts, Brussels sprouts and a pear with a cranberry filling	26.50
	«Chur Venison sausage» from Chäs-Fritz (Cheese-Fritz) Served in a red wine sauce with slices of polenta and red cabbage with chestnuts.	21.50
	«Vegetarian autumn dish» A dish of home-made Spätzli, red cabbage, chestnuts, Brussels sprouts and a pear with a cranberry filling	18.50
Sweets	«Kemmeriboden-Merängge Dream» Vermicelli (chestnut spaghetti!) with a traditional «Kemmeriboden» meringue from Schangnau in Canton Bern, topped with whipped cream Without «Röteli» cherries	9.50
	With «Röteli» cherries (alcoholic)	13.50
	«Vanilla ice cream with Röteli» Scoop of vanilla ice cream with Röteli from Kindschi in Davos (alcoholic)	12.00

Wine tip



White wine	Jeninser Riesling-Silvaner, 50cl	25.00
	L'amicizia (Vini Rohner Erni, San Vittore), 75cl	46.00
Red wine	Ripasso della Valpolicella	29.00
	Sforzato di Valtellina DOCG (house wine)	48.00
	Trio (Vini Rohner Erni, San Vittore)	48.00

Information



Declaration of land of origin for game

Game is seasonal and comes either from local hunters (Switzerland/Europe) or from New Zealand*

* Possibly produced with performance boosters, such as non-hormonal, anti-biotic performance boosters or hormonal performance boosters.

Information for people with allergies

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Image: Regional train near Morteratsch
© Rhätische Bahn / Erik Süsskind

Salad variations



Green salad	8.50
Colorful mixed salad	10.50
* «Garnished salad» A mixed salad garnished with Bündnerfleisch (air-dried beef) or as a vegetarian dish with alpine cheese (G)	19.50
* «Fitness platter» Colorful mixed salad with	
- Porksteak (G)	21.50
- Haloumi (G)	21.50
- Crispy fish (A/C/D/R/B/G)	21.50
- Vegetable strudel (A/C)	21.50

Cold plates



«Landwasser viaduct plate» Various dried meats and cheese specialities from the Albula valley (G)	normal portion	29.50
	small portion	21.00
«Bündner cheese plate» Cheese plate with a selection of regional cheeses (Bergün, Engadine, Savognin, Viamala, Chur), served with nut bread, walnuts, dried fruits and fig mustard (G/E/O/M/A)		15.50

Homemade soups

* Bündner Gerstensuppe barley soupe with ham and vegetables (A/G/L)	9.50
Gulash soup (A/L)	10.50
Soup of the day (A/G)	7.50

Railway museum classics

«Jösy's Cordon Bleu» (with pork) With chips/french fries, vegetables and a green salad as a starter (A/C/G)	29.50
«Railway museum Escalope» Breaded pork escalope, with French fries/chips and seasonal vegetables with a salad as a starter (A/C)	26.50
«Clà Ferrovia Burger» * Bread roll in RhB-red, beef (150g), slice of bacon and local alp-cheese (A/C/G/M/L)	
- only burger	16.50
- with a colorful salad	25.00
- with chips/french fries	25.00
«Appenzeller cheese and onion tart» (A/C/G)	
* - ungarnished	11.00
- with a colorful salad	19.50



* «Älplermakkaroni» (A/C/G)	normal Portion	19.50
	small Portion	14.50
paste with a cheese, potato, ham and onion topping, served with a homemade RhB-red apple sauce		



Hot dishes

«Chicken Nuggets» 6 pieces (A/C)	
- ungarnished	9.00
- with a colorful salad	17.50
- with chips/french fries	17.50
«Sausages» (G)	
- with bread	8.00
- with a colorful salad	16.50
- with chips/french fries	16.50
«Frankfurter» (G)	
- with bread	7.50
- with a colorful salad	16.00
- with chips/french fries	16.00
«Portion chips/french fries»	11.50

Desserts

Apple strudel (A/C/G/H)	
with custard or with vanilla ice cream	8.50
Bündner nut cake (A/C/G/E)	6.50
Daily fresh homemade cakes (A/C/G/H)	5.50
with or without cream	
«Kemmeriboden-Merängge Dream»	
Vermicelli (chestnut spaghetti!) with a traditional «Kemmeriboden» meringue from Schangnau in Canton Bern, topped with whipped cream (A/G/H)	
Without «Röteli» cherries	9.50
With «Röteli» cherries (alcoholic)	13.50

Clà Ferrovia Children's menu

* Cucini Gramper plate (A/C/G)	14.50
Älplermakkaroni (paste with a cheese and onion topping) served with home-made RhB-red apple sauce	
Tatzelwurm plate (A/C)	10.50
The «Tatzelwurm» is legendary, lizardlike creatur with many feed but this dish is simly 4 chicken nuggets with chips/french fries	
Blonk	8.50
small portion of chips/french fries	
Kroki plate (G)	10.50
Named in honor of our famous crocodile locomotive. A pair of Frankfurters (sausages) with a small portion of chips/french fries	
Emma plate (A/C)	14.50
Breaded pork cutlet with a small portion of chips/french fries	
Pirates' plate (A/C/G)	
An empty plate for our smaller guests, who help their parents to eat up	



«Clà Ferrovia Burger» for children CHF 12.50

Bread roll in RhB-red, beef (100g), slide of bacon and local alp-cheese

* These dishes can be prepared for vegetarians

Image: Heidi No 11 near Filisur
© Rhätische Bahn / Georg Trüb



Rhätische Bahn

UNESCO
WELTERBE
ALBULA + BERNINA



graubünden

Verrückt! Khöga. 