

# Travel Drinking & Eating

Winter 2024/25

Rhätische Bahn

The Albula  
Railway  
Museum



graubünden





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# A warm welcome

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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 Platzstation 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: © Rhätische Bahn / Daniela Derungs





## Winter - specialities

Soupes	<b>Winter soups (A/L)</b> Homemade pumpkin soup	11.50
Salades	<b>Winter salad (H/C/A/N/M)</b> Corn salad with bacon, egg, croutons, walnuts and a tasty raspberry salad dressing	16.50
Main courses	<b>«Spätzli-pan» (A/C/G)</b> Homemade Spätzli with Appenzeller cheese	21.50
	<b>«Berner Rösti» (C)</b> With bacon and a fried egg	21.50
	<b>«Pastetli» (A/C/G/M)</b> Pastetli (patties) with a delicious chicken and mushroom filling only patties	18.50
	with a cron salad bouquet	22.50
	with rice and vegetable of the day	24.50
	<b>«Entrecôte»</b> with a morel sauce (A/C/G/M) with buttered noodles and vegetable bouquet served with a starter salad or a soup of the day	34.50
Dessert	<b>«Vegetarian winter hit» (A/H/M/F)</b> Sweet potato curry with chickpeas	21.50
	<b>«Kemmeriboden-Merängge Träumli» (A/G/H)</b> Sweet-chestnut vermicelles on a traditional Kemmeriboden me- ringue from Schangnau in Berne with cream. Without röteli cherries	9.50
	With röteli cherries (cherries in alcohol)	13.50
	<b>«Vanilla ice cream with Röteli» (C/G)</b> Scoop of vanilla ice cream with Röteli from Kindschi in Davos (alcoholic)	12.00

### Tip:

Take a look at our menu of the day or our hit!





## Salad variations



Green salad	8.50
Colorful mixed salad	11.50
* «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)	22.50
- Haloumi (G)	22.50
- Crispy fish (A/C/D/R/B/G)	22.50
- Vegetable strudel (A/C)	22.50

## Cold plates



«Landwasser viaduct plate» Various dried meats and cheese specialities from the Albula valley (G)	normal portion small portion	29.50 21.50
«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)		16.50

## Homemade soups

* Bündner Gerstensuppe barley soupe with ham and vegetables (A/G/L)	9.50
Gulash soup (A/L)	11.50
Soup of the day (A/G)	8.50

## 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)	27.50
«Clà Ferrovia Burger»	
* Bread roll in RhB-red, beef (150g), slice of bacon and local alp-cheese (A/C/G/M/L)	
- only burger	17.50
- with a colorful salad	26.00
- with chips/french fries	26.00
«Appenzeller cheese and onion tart» (A/C/G)	
* - ungarnished	11.00
- with a colorful salad	19.50



* «Äplermakkaroni» (A/C/G)	normal Portion small Portion	19.50 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	10.00
- with a colorful salad	18.50
- with chips/french fries	18.50
«Sausages» (G)	
- with bread	10.00
- with a colorful salad	18.50
- with chips/french fries	18.50
«Frankfurter» (G)	
- with bread	8.50
- with a colorful salad	17.00
- with chips/french fries	17.00
«Portion chips/french fries»	11.50

## Desserts

Apple strudel (A/C/G/H)	8.50
with custard or with vanilla ice cream	
Bündner nut cake (A/C/G/E)	6.80
Daily fresh homemade cakes (A/C/G/H)	5.80
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
Äplermakkaroni (paste with a cheese and onion topping) served with home-made RhB-red apple sauce	
Tatzelwurm plate (A/C)	11.50
The «Tatzelwurm» is legendary, lizardlike creature with many feet but this dish is simply 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), slice of bacon and local alp-cheese

\* These dishes can be prepared for vegetarians



# Coffee and hot drinks



hot drinks	Espresso		3.90
	Coffee		4.40
	Cappuccino		4.90
	Double espresso		5.10
	Latte Macchiato		5.60
Milk beverages	Ovaltine / Hot chocolate		4.60
	Chocolate melange		5.60
Punches	Apple, rum and orange punch		3.90
hot drinks with alcohol	Loki Coffee	37.5%	7.80
	Coffee Jösy	17.0%	7.80
	Coffee schnapps (apple/pear, plum, pome, plum and whipped cream, cherry)	37.5%	7.50
	Corretto Grappa	40.0%	5.70
	Rum punch with alcohol	35.0%	7.50
	Hunter's tea	44.0%	7.50
	Homemade Glühwein		5.80



Image: © Rhätische Bahn / Andrea Badrutt





Our Glattfelder  
secret tip

Glattfelder BIO  
herbal teas



## Our teas

<b>Arven tea</b> Alpine herbs, elderberries, Arven pine. The Arven pine wood is produced in Bergün.	4.60
<b>Allegra tea</b> Apple-mint, orange-mint, ladies' mantle, lemon balm, red cornflowers. Bio production from Puschlav.	4.60
<b>Edelweiss tea</b> Pepper-apple-orange mint, lemon balm, Edelweiss, cornflowers, mallow. Bio production from Puschlav.	4.60
<b>Verbena tea</b> Verbena tea is a splendid herbal tea which can be drunk at any time of the day or year.	4.60
<b>Peppermint tea</b> Peppermint is one of the world's favourite, aromatic healing and kitchen herbs. It is refreshing and both cooling and warming at once.	4.60
<b>Ceylon tea</b> Superior, high-grown. This tea grows in the higher hills in Sri Lanka	4.60
<b>Rosehip with hibiscus tea</b> 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.	4.60
<b>Rooibos tea</b> Rooibos tea with real bourbon-vanilla pieces and aroma. Rooibos tea is a herbal tea and comes from South Africa.	4.60
<b>Fruit tea with wild berries</b> Bilberries, rosehip skins, hibiscus blossoms, currants, apple pieces, aromatised and pleasantly fruity.	4.60
<b>Ginger and lemon tea</b> Ginger, lemon grass, lemon peel, pepper corns, liquorice and natural lemon oil.	4.60
<b>Darjeeling tea</b> A classic tea with a well-rounded aroma.	4.60
<b>Green tea</b> A light, tangy taste in a golden yellow cup.	4.60
<b>Chamomile tea</b> Pleasantly aromatic and soothing infusion.	4.60

«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	Valser mineral, sparkling or natural	33cl	4.60
		100cl	9.00
	Rivella red/blue	33cl	4.60
		100cl	9.00
	Coca Cola, Cola Zero	33cl	4.60
	Shorley	33cl	4.60
	Ice Tea	33cl	4.60
	Almdudler	33cl	4.60
Gazosa	Mandarin, blueberry, lemon, raspberry	35cl	5.70
Cider	Möhl naturtrüeb without alcohol	50cl	5.90
	Möhl naturtrüeb with alcohol	50cl	5.90
Hit from the Appenzell	Appenzeller Ginger Beer	33cl	6.50
Juices Schweppes	Orange juice, Bodyguard (Multifruit), Pear juice	20cl	4.80
	Bitter Lemon or Tonic Water	20cl	4.80

«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	6.80
	Monsteiner Huusbier, Swingtop bottle	4.8%	33cl	6.80
from Bellinzona	Birra San Martino «La Helles»	5.2%	33cl	6.30
	Birra San Martino «La Rossa»	6.7%	33cl	6.30
from Chur	Calanda Edelbräu	5.2%	33cl	5.40
	Calanda Radler (shandy)	2.0%	33cl	5.40
from Appenzell	Quöllfrisch	5.2%	50cl	6.30
	Appenzeller Ginger Beer	2.4%	33cl	6.80
	Sonnenwendlig (without alcohol)		33cl	4.90
from Bayern	Erdinger (without alcohol)		33cl	4.90

### «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			8.80
	Apérol Spritz			8.80
	Campari Soda			8.80
	Campari	23.0%	4cl	7.40
	Cynar	16.5%	4cl	7.40
	Martini weiss	15.0%	4cl	7.40
	Schnaps diverse		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	6.80
	Bündner Röteli, Kindschi Davos	22.0%	4cl	6.80
Grappa	Hausgrappa «finissima Tellium»	42.0%	2cl	7.40
	Moscato Selezzione, B. Tosolini	40.0%	2cl	7.40
	I Legni Rovere Barrique, B Tosolini	42.0%	2cl	7.40





Image: © Rhätische Bahn / Erik Süsskind



# Our wines – open wines



White wine Switzerland	Jeninser Reisling & Silvaner, Jürg Obrecht, Jenins	10cl 6.00
		50cl 25.00
	Bianco del Merlot Ticino	10cl 6.00
		50cl 25.00
White wine Italy	Chardonnay Trevenezie	10cl 6.00
		50cl 25.00
Red wine Switzerland	Jeninser Blauburgunder, Jürg Obrecht, Jenins	10cl 6.00
		50cl 25.00
	Boccalino (Merlot del Ticino in a ceramic pot)	10cl 6.00
Red wine Italy	Antica Raetia Valtellina DOC, Plozza SA, Brusio	10cl 6.00
		50cl 25.00
	Chianti DOCD Zanini	10cl 6.00
		50cl 25.00
Rosé Switzerland	Joli Rosé AOC, Vaudois, Cave Joly	10cl 6.00
		50cl 25.00

## «The Burgundy of Switzerland'»

A mild climate and chalky soil: the «Bündner Herrschaft» region in eastern Switzerland is one of the warmest in German-speaking Switzerland. The Blue Burgandy (Pinot Noir) especially thrives here and the local vintners give it a special lustre



Image: © Ferienregion Heidiland





## Our wines – white wines

### Switzerland

**Jeninser Reisling & Silvaner, Jürg Obrecht, Jenins** 10cl 6.00  
*The cool fermentation produces a white wine that entices with its delicate bouquet and brightens the palate with its fresh acidity* 50cl 25.00  
75cl 39.00

**Bianco di Merlot Bucaneve DOC, Ticino** 10cl 6.00  
*Yellow, but with a delicate pink shimmer, there are intense fruit aromas of banana, apple and quince, and mineral notes, broad and aromatic on the palate, full of character with lively acidity, refreshing to the end.* 50cl 25.00

**L'amicizia, Vini Rohner Erni, San Vittore** 75cl 53.00  
*An elegant white wine made from four sorts of grape: Riesling Sylvaner, Gewürztraminer, Riesling and Chardonnay.*

**Gilliard Heida, Païen Trésors de Famille 2022** 75cl 54.00  
Heida, Païen AOC Valais  
*Heida, which is grown in the highest vineyards in Europe - namely in the Vispताल valley - is the wine of the Upper Valais par excellence. It is also much appreciated in the French-speaking Valais, where its qualities and originality are highly valued. Both refreshing and full-bodied, this wine, with its delicate aromas of walnuts and hazelnuts, is full of vivacity and has a beautiful persistence..*

### Italy

**Chardonnay Trevenezie, Cantina al Poggio** 10cl 6.00  
*The producer from the Italian winery Cantina al Poggio is an absolute master of his craft. Elegance and finesse are the characteristics of this white wine, which has its origins in the beautiful and flourishing Veneto countryside.* 50cl 25.00

**Tosone Terre Siciliane IGT (House wine)** 75cl 29.00  
*Elegance and finesse are the hallmarks of this white wine from the fertile and blossoming Sicilian countryside, with its spicy bouquet and strong aromas of grapefruit, lychee, melon and a distinctly exotic hint.*

**Essenza Sicilian Bianco 2022 IGP** 75cl 36.00  
*The little Sicilian fruit-bomb that combines the best of two grape varieties: Fiano and Chardonnay. This wine presents a bouquet of ripe peaches, apricots, citrus fruits and a suggestion of melon*

**Il Governo Nobile Bianco 2023, Bianco Toscano IGT** 75cl 29.00  
*Its bright golden yellow goes perfectly with every beautiful summer moment - beside the lake and in the park; on the meadow and on the terrace; outside on the balcony and inside at the table. With an extremely rich bouquet and fascinating notes of acacia blossom, nutmeg, pitted fruits, yellow plums and apricots.*

### France

**Côtes de Gascogne Blanc, La Grande Cave** 75cl 35.00  
*The basis for this wine are various local grapes. Fine hints of green pepperoni, nettle blossom and freshly mown grass personify the aroma.*

**Dubard Bordeaux Blanc Sec 2021 AOC, Maison Dubard** 75cl 43.00  
*In addition to 70% Sauvignon Blanc grape, Dubard Blanc sec contains 30% Sémillon, which confers its characteristic aroma. Thanks to the power of the Sémillon grape, it is more multi-layered and complex, but at the same time less distinctive and obtrusive. The ideal climate for white grapes in the Bordelais results in a fine acid structure and provides minerality and aromatic freshness.*

### Spain

**Don Pascual Blanco Navarra 2023, Navarra DO** 75cl 33.00  
*The most popular and sought-after white wine legend of all. It impresses with its lively light-yellow colour and the fruity freshness of the Viura grape, typical of the region. Fine aromas of mirabelle plums, grapefruit, citrus, acacia blossom and citrus notes. Extremely harmonious on the palate with typical citrus fruits and light-coloured pitted fruits - an absolutely fantastic white wine!*

**El Cáliz Verdejo 2023** 75cl 33.00  
Vdt de Castilla y León Los Almendros  
*El Cáliz presents itself with an intense bouquet of exotic fruits and citrus notes. Powerful on the palate with beautiful notes of citrus fruits and pineapple.*



# Our wines – red wines



Switzerland	<b>Jeninser Blauburgunder</b> , Jürg Obrecht, Jenins <i>This Pinot Noir captivates you with its aroma of beautifully ripe wild berries. Elegant on the palate with silky tannins and a long-lasting finish. The well-integrated roasted aroma makes it an elegant representative of Pinot Noir.</i>	10cl 6.00 50cl 25.00 75cl 42.00
	<b>Trio</b> , Vini Rohner Erni, San Vittore <i>A blend of Merlot, Malbec and Syrah grapes.</i>	75cl 54.00
	<b>Colle d'Avra 2021</b> , Merlot del Ticino DOC, Castel San Pietro <i>Sense the cherries and strawberries in the nose, with fine notes of plums and blueberries with light nuances of tobacco and chocolate. It finishes with a typical grassy feeling. Gentle and fresh, of medium intensity and long-lasting, compact and vertical with restrained tannins.</i>	75cl 53.00
	<b>Boccalino</b> (Merlot del Ticino in a ceramic pot)	10cl 6.00
	<b>L'Arcane Gamay vieilles vignes AOC Lavaux</b> , Cave Joly <i>This mild wine is made from Gamay vines that are more than 30 years old. Gamay, the second most common grape variety after Chasselas (Gutedel) in the canton of Vaud, releases a fresh aroma of wild berries and a pleasant spiciness.</i>	50cl 25.00 75cl 42.00
	<b>«Le Merveilleux» Vilette AOV Lavaux</b> , Cave Joly <i>Characterized by its intense notes of black berries, especially cherries. This blend of Diolinoir and Gamaret creates an intense fruity note due to classic ageing in steel tanks.</i>	50cl 27.00 75cl 54.00
	<b>«Malbec Lavaux»</b> , Cave Joly <i>Dark red in colour, the palate is voluminous, full and dense. Red fruits such as black cherries are already fully expressed in the nose. On the palate, this Malbec is lush and complex, with a beautiful intensity of fruit. Aged for 16 months in wooden barrels, this wine is smooth and pleasantly round.</i>	75cl 79.00
Italien	<b>Sforzato di Valtellina DOCG</b> (House wine) <i>Powerful, reminiscent of dried forest fruits, slightly spicy with a mild blackberry flavour.</i>	75cl 52.00
	<b>Antica Raetia Valtellina DOC</b> , Plozza SA, Brusio <i>Elegance and finesse are the characteristics of this red wine, which has its origins in the green and fertile landscape of Lombardy.</i>	10cl 6.00 50cl 25.00
	<b>Chianti DOCG Zanini</b> <i>The Sangiovese grape gives this wine its individual character. The fruity nuances of black pepper and red plum provide a refreshing taste.</i>	10cl 6.00 50cl 25.00
	<b>Ripasso della Valpolicella</b> <i>A wonderfully intense garnet-red, full-bodied wine with aromas of redcurrants, figs and spicy notes of pepper and liquorice that delight the nose and palate.</i>	50cl 29.00
	<b>Giovanni Castell Primitivo Puglia IGT 2022</b> <i>This fine Primitivo shines with a bright ruby colour and intense aromas of plums and herbs. The palate combines not only fruit and flavour, but also power and elegance in a simply ingenious way.</i>	75cl 56.00
	<b>Storia Antica Amarone DOCG 2018</b> , Valpolicella <i>The vinification of an Amarone is extremely complex. The ripe grapes are dried for several weeks before pressing, which increases their concentration. The Storia Antica Amarone is a voluminous exclusivity, which, in addition to its impressive power, also expresses the enchanting fruit in the most beautiful way. Every sip is an intense, fascinating firework of flavours that lingers on the palate.</i>	75cl 118.00



France	<p><b>Domaine des Orgnes Régale des Cigales Rouge 2022</b>  Coteaux du Pont du Gard IGP, Bio  <i>The «Domaine des Orgnes Régale des Cigales Rouge» takes you into a world of sensual delights with its French background. This powerful red wine delights with aromas of black cherries, plums and ripe raspberries. On the palate, it unfolds an intense fusion of wild berries, cherries and blackberries, accompanied by a hint of pepper and a subtle herbal spice.</i></p>	75cl 33.00
	<p><b>Château du Grand Bern 2019</b>  Bordeaux Supérieur AC  <i>This Bordeaux Supérieur is a breathtaking blend of 85% Merlot and 15% Cabernet Sauvignon. The «Grand Bern» is on an island formed by an arm of the Garonne river, on which the vineyard of the château's wine estate is located. The 2019 Château du Grand Bern impresses with wonderful aromas of ripe red berries and a beautiful balance in the mouth. Remarkably soft tannins make this wine a real treat for the palate.</i></p>	75cl 42.00
	<p><b>Château Bardineau Castanea Réserve Merlot 2017,</b>  Bordeaux Supérieur AC  <i>Harmonious, powerful, elegant and with gentle roasted notes The outstanding quality of the 2017 Merlot vintage and the ageing in barriques made from the best Ticino chestnut wood make Château Bardineau incomparably harmonious, rich in finesse and full of character - an unrivalled harmony of power and elegance.</i></p>	75cl 109.00
Spain	<p><b>Gran Torre, Vino tinto de España</b>  <i>The Gran Torre cuvée is a harmonious interaction of the indigenous Garnacha and Tempranillo grape varieties and the classic Bordeaux grape varieties Cabernet Sauvignon and Merlot.</i></p>	75cl 44.00
	<p><b>La Cueva, Garnacha Tinta 2021, Campo de Borja DOP</b>  <i>Only top wines are still stored today in «La Cueva» - a cave above the town of Borja - where wines have been sheltered from the heat of the Spanish midday sun for 5,000 years. The typical dense fruity character of the Garnacha grape gives the wine an impressive fullness.</i></p>	75cl 31.00
	<p><b>Sestalino 2018, Ses Talaioles, Vino de la Terra Mallorca</b>  <i>With subtle herbal nuances and the expressive fruit flavours of dark berries, the Sestalino flatters the palate with elegance and persistence. In combination with the multi-faceted structured body and the balanced interplay of acidity, alcohol and tannins, it is a delightful experience.</i></p>	75cl 57.00
	<p><b>Don Pascual Rioja Edición Limitada 2020</b>  <i>The Don Pascual Rioja Edición Limitada is a powerful and spicy red wine that impresses with its intense aromas of ripe plums and distinctive roasted notes. On the palate, it shows all its fullness and depth, with the powerful flavours balanced by a harmonious structure and soft tannins. The long finish is accompanied by lingering fruity notes and a subtle spiciness that round off the palate perfectly.</i></p>	75cl 44.00
Argentina	<p><b>José Hernández Angel's Reserve Malbec 2017, Mendoza</b>  <i>Explore this full-bodied Malbec from Huarpe Wines, which enchants with its lush bouquet of deep red fruit and a fine hint of oak. This wine is the masterpiece of José Hernández, co-founder and head winemaker at Huarpe Wines. With an illustrious international career that includes stints as head winemaker at Weingut J. Hofstätter in South Tyrol and Weingut Graf Adelmann in Baden-Württemberg, as well as associate researcher at the Wine Institute in Weinsberg, José brings a rich palette of experience and passion to every drop he creates. Savour a Malbec that carries the essence of José's journey through the world of wine.</i></p>	75cl 68.00



## Our wines - Rosé



Schwitzerland	<b>Joli Rosé AOC, Vaudois, Cave Joly</b> <i>Perhaps the short soaking of the berries before pressing could be the secret of the mild JOLI ROSÉ with the flavour of ripe fruit. Connoisseurs drink it as an aperitif or with a light summer dish.</i>	10cl	6.00
		50cl	25.00
		70cl	38.00

## Our wines – Dessert wines

Schwitzerland	<b>Muscat - AOC Lavaux, Cave Joly</b> <i>This very aromatic grape variety is reminiscent of holidays and the indulgences of childhood. It presents itself in the form of a semi-dry wine.</i>	50cl	48.00
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## Champagner und Prosecco

Italy	<b>Cüpli Prosecco DOV Treviso Brut</b> <i>A bright, straw yellow in colour. The taste is fruity and ripe with a fine carbonic acidity, dry and elegant and a pleasant finish.</i>	12.0%	20cl	9.50
France Laurent-Perrier	<b>La Cuvée Brut</b> <i>This wine is made from the purest grape juice, which alone enables Laurent-Perrier to produce 'La Cuvée', a champagne of great finesse and freshness which is achieved after a long ageing period in the cellars. The decision in favour of a high proportion of Chardonnay forms the basis for the style and personality of Laurent-Perrier. Purity, freshness and elegance are the desired characteristics of this wine, demonstrating the spirit of the house.</i>	12.0%	20cl	21.00
			75cl	79.00
	<b>La Cuvée Rosé</b> <i>Since 1968, Laurent-Perrier has developed mastery of a very special and rare know-how for Champagne: maceration. It enables the wine to obtain the richest and most subtle expression from the Pinot Noir. This wine is characterised by its intense aromas of fresh red fruit, enormous richness and great freshness.</i>	12.0%	75cl	139.00

### «Pioneer in the Champagne region»

Laurent -Perrier is an independent family business which has played a pioneering and innovative role in the production of champagne. Their engagement is in sustainable viticulture in the vineyards of the Champagne region and in the blends. The company has built on four, strong convictions: the assemblage and not the vintage; a unique style; the Chardonnay grape; the expression of the Pinot Noir grape. Since the 1980's the Champagne area has worked hard for the protection of the environment. Today, the champagne industry has set a target for 2030 to have 100%-certified growing regions and to work in three main areas: the conservation and improvement of soils and landscapes; the management of waste-water, refuse and by-products as well as the reduction of their carbon footprint.





# Information

## Opening times Bufet and shop

Open daily from 9.00 am - 17.30 am  
Hot meals all day, no museum holidays.

## Opening times Museum

Open daily from 10.00 am - 17.00 am  
Museum holidays: 17. November - 04. December 2025.

## Contact

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T: +41 (0)81 420 00 06

contact@bahnmuseum-albula.ch  
www.bahnmuseum-albula.ch  
www.facebook.com/bahnmuseum

## 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



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