



The Albula
Railway
Museum



graubünden



Travel
Drinking & Eating
Winter 2023/24

Image: Regional train at Lago Bianco
© Rhaetian Railway

A warm welcome



The armchairs in the Büfèt 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 clock». 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 seconds-hand was introduced to the design. Hilfiker's reduction of the clock 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 clock 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: Glacier Express on the Landwasser Viaduct
© Rhaetian Railway





Our secret
Glattfelder
tip

Glattfelder BIO
herbal teas



Glattfelder teas

Tip:
Glattfelder teas are on
sale in our museum shop



Teas


Arven tea Alpine herbs, elderberries, Arven pine. The Arven pine wood is producet in Bergün.	4.30
Allegra tea Apple-mint, orange-mint, ladies' mantle, lemon balm, red corn-flowers. 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 kit-chen 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
Olive-leaf tea	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.

Coffee and hot drinks

Hot drinks	Espresso		3.80
	Coffee		3.80
	Cappuccino		4.70
	Double espresso		4.90
	Latte Macchiato		5.50
Milk beverages	Ovaltine / Hot chocolate		4.30
	Chocolate mélange		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%	6.00
	Hunter's tea	44.0%	6.00
	Homemade mulled wine		5.50

Cold drinks				
cold drinks	Valser 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	5.30
Cider	Möhl naturtrüeb without alcohol		50cl	5.80
	Möhl naturtrüeb with alcohol	4.0%	50cl	5.80
Hit from the Appenzell	Appenzeller Ginger Beer	2.4%	33cl	6.50
Juices	Orange juice, Bodyguard (Multifruit), Pear juice		20cl	4.40
Schweppes	Bitter Lemon or Tonic Water		20cl	4.40
<p>«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».</p> <p>The still secret recipe makes Gazosa Coldesina a fascinating drink, with a long history that has been strengthened by modern innovations. A sparking and delicious mix in a tailor-made suit.</p>				

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	5.00
	Calanda Radler (shandy)	2.0%	33cl	5.00
from Appenzell	Quöllfrisch	5.2%	50cl	6.00
	Appenzeller Ginger Beer	2.4%	33cl	6.50
from Bayern	Sonnenwendlig (without alcohol)		33cl	4.50
	Erdinger (without alcohol)		33cl	4.50
<p>«Monstein village and its brewery»</p> <p>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.</p>				

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 various		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



Wine list

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 50cl	6.00 25.00
Chardonnay Trevenezie	10cl 50cl	5.50 24.00
Bianco del Merlot Ticino	10cl 50cl	5.50 24.00

Red wines

Sforzato di Valtellina DOCG (house wine)	75cl	48.00
Trio (Vini Rohner Erni, San Vittore)	75cl	48.00
Jeninser Blauburgunder	10cl 50cl	5.50 24.00
Antica Raetia, Plozza (Valtellina, Nebbiolo)	10cl 50cl	5.50 24.00
Chianti Zanini	10cl 50cl	6.00 25.00
Ripasso della Valpolicella	50cl	29.00
Boccalino (Merlot del Ticino from the wooden barrel)	10cl	5.00

Rosé wines

Rosé Joli aus Grandvaux	10cl 50cl	5.50 24.00
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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.



Image:Regional train on the Bernina Pass
© Rhaetian Railway

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	19.50
* «Fitness platter» Colorful mixed salad with	
- Porksteak	21.50
- Haloumi	21.50
- Crispy fish	21.50
- Vegetable strudel	21.50

Cold plates



«Landwasser viaduct plate» Various dried meats and cheese specialities from the Albula valley	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		15.50

Homemade soups

* Bündner Gerstensuppe (barley soupe with ham and vegetables)	9.50
Gulash soup	10.50
Soupe of the day	7.50

Railway museum classics

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



* «Älpler Makkaroni»	normal portion	19.50
	small portion	14.50
Paste with a cheese, potato, ham and onion topping, served with homemade RhB-red apple sauce		



Hot dishes

«Chicken Nuggets» 6 piece	
- ungarnished	9.00
- with a colourful salad	17.50
- with French fries/chips	17.50
«Sausages»	
- ungarnished	8.00
- with a colourful salad	16.50
- with French fries/chips	16.50
«Frankfurters»	
- ungarnished	7.50
- with a colourful salad	16.00
- with French fries/chips	16.00
«Portion French fries/chips»	11.50
«Portion Sweet Potatos»	14.50

Desserts

Apple strudel	
with custard or with vanilla ice cream	8.50
Bündner nut-cake	6.50
Daily fresh homemade cakes	
with or without cream	5.50
«Kemmeriboden-Merängge dream»	
Sweet-chestnut vermicelles, on a traditional Kemmeriboden-Me- ringue from Schangnau in Berne, with cream	
without Röteli cherries	9.50
with Röteli cherries (cherries with alcohol)	12.50

Clà Ferrovia’s children’s menu



«Clà Ferrovia’s Burger» for Kids CHF 12.50

Finest beef from the Bergün’s own butcher’s,
a tasty house-sauce, Bündner alpine cheese
and a red, Clà Ferrovia bread roll from the
valley....

★ Cucini Gramper plate	14.50
Älper Makkaroni (pasta with a cheese and onion topping) served with home- made apple sauce	
Tatzelwurm plate	10.50
The «Tatzelwurm» is a legendary, lizard- like creature with many feet but this dish is simply 4 chicken nuggets with chips/ french fries	
Blonk	8.50
A small portion of chips/french fries	
Kroki plate	10.50
Named in honour of our famous croco- dile locomotive. A pair of Frankfurters (sausages) with chips/french fries	
Emma plate	14.00
Breaded pork cutlet with French fries/ chips	
Pirates’ plate	
An empty plate for our smaller guests, who help their parents to eat up.	

★ These dishes can be pre-
pared for vegetarians.



Opening times Bufèt and shop	Monday to Friday Saturday Sunday and public holidays	09.00 am – 5.30 pm 09.00 am – 6.30 pm 09.00 am – 5.30 pm
Opening times Museum	Tuesday to Friday Saturday Sunday and public holidays Mondays closed (except in February, and June to October) The museum's annual holidays are from 18. November to 5. December 2024.	10.00 am – 5.00 pm 10.00 am – 6.00 pm 10.00 am – 5.00 pm
Contakt	Albula Railway Museum AG Bufèt Veja Stazion 11 7482 Bergün/Bravuogn T: +41 (0)81 420 00 08 or 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 Up to 31.12.2023 all prices inclusive 7.7% VAT From 01.01.2024 all prices inclusive 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.	
Information for people with allergies	Please ask our Bufèt staff 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.	



The Albula
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graubünden



Winterhits

Drinking and eating

Winter 2023/24

Image: Bernina Express on the Albula viaduct II
© Rhätische Bahn

Specialities		
Soupes	Winter soups Homemade vegetable soup	12.50
Salades	Winter salad Corn salad with bacon, egg, croutons, walnuts and a tasty raspberry salad dressing	15.50
Main courses	« Venison entrecôte » with cranberry sauce Homemade spätzli, red cabbage with chestnuts, Brussel sprouts and pears with cranberries	24.50
	« Spätzli-pan » Homemade Spätzli with Appenzeller cheese	19.50
	« Berner Rösti » With bacon and a fried egg	19.50
	« Raclette-pans » Raclette from «Chäs-Fritz» with potatoes, gherkins und cocktail onions	17.50
Dessert	« Kemmeriboden-Merängge dream » Sweet-chestnut vermicelles on a traditional Kemmeriboden me-ringue from Schangnau in Berne with cream.	
	Without röteli cherries With röteli cherries (cherries in alcohol)	9.50 12.50

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

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Verruckti Khöga. 