



CABRIO®



APERITIF AND MENU SUGGESTIONS 2024





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Welcome to the Stanserhorn!

Experience the gastronomic essence of the Alps on the Stanserhorn!

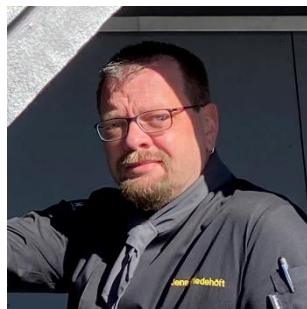
Hand-picked ingredients from Switzerland and the Alpine region are the soul of our offerings.

Sustainable and regional food culture is our credo as we conjure up the magic of the Alps on your plate. We use only Swiss meat and fish from local suppliers.

We are delighted to welcome you to our restaurant!



Fränzi Mohn
Hostess



Jens Wiedehöft
Chef

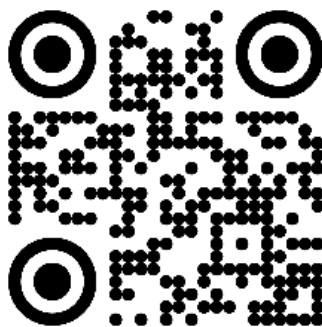


Jeannette Bünter
Deputy hostess



Heidi Lussi
Deputy hostess

Discover our gastro partners:





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APERITIF

FRESH & FLAVOURFUL

"STANSERHORN" MEAT AND CHEESE PLATTER for 3 persons With various cheeses (50 g per person), air-cured beef (20 g person), country smoked ham (20 g per person) and salami (10 g per person) from the region, served with homemade fruit and nut bread	CHF 26.50
✓ AOP Alp Sbrinz cheese pieces – for 5 persons 30 g per person per 150 g portion	CHF 15.00
✓ Vegetable sticks with homemade dipping sauce per portion for 3 persons	CHF 9.00
✓ Crostini with herb cream cheese spread each	CHF 3.00
✓ Homemade tomato & mint bruschetta each	CHF 3.50
✓ Tasty "Stanserhorn" cheese bruschetta from the oven each	CHF 4.50
Smoked Swiss salmon tartare (30 g) from Waser Lachs, Beckenried each on crusty baguette bread	CHF 6.50

HOT & HOMEMADE

✓ HOMEMADE CHEESE FLAN cut into bite-size pieces and served hot enough, for approx. 10 guests	CHF 31.00
✓ Crispy puff pastry Obwalden Sbrinz cheese sticks – 3 sticks per portion	CHF 4.50
Mini sausage dogs in pastry each	CHF 2.50

✓ vegetarian

 vegan




All prices incl. 8.1% value added tax.



Our House Speciality




ÄPLERMAGRONEN IN AN EDELWEISS POT CHF 25.00
 Älplermagronen made with pasta from Kerns, cream from Stans and cheese from Nidwalden accompanied by Swiss apple puree. | Guests can serve themselves at the table until all are replete


Vegan Älplermagronen CHF 25.00
 accompanied by Swiss apple puree

Small green leaf salad CHF 34.00

Succulent Engelberg roast – lightly smoked roast pork with a rosemary jus
 Älplermagronen in an edelweiss pot





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PANORAMIC GASTRO-MAP

SOUPS

- ✓ Strong organic vegetable broth with thin-sliced vegetables and homemade herb pancake strips CHF 8.50
- Light cream of potato soup with Nidwalden raw bacon CHF 9.50
- ✓ Cream of tomato soup enhanced with Walden gin and basil foam CHF 9.50
- ✓ Barley soup with Swiss vegetables and herbs from the Bernese Oberland with air-cured meat from Nidwalden CHF 10.50
CHF 11.50

SALADS & COLD STARTERS

- ✓ Iceberg lettuce with herb bread croutons, chopped egg from Barmettler Farm CHF 9.50
- ✓ Mixed leaf salad with diced tomatoes and sprouts CHF 9.50
- ✓ Mixed salad with seeds and Sbrinz cheese shavings CHF 11.50
- ✓ "Caprese" salad: tomatoes with Schangnau buffalo mozzarella and basil pesto CHF 15.50
- Smoked salmon fillet (60 g) from Waser Lachs, Beckenried served with horseradish mousse, onion rings, bread from Christen bakery and butter CHF 17.50

The salads come with our freshly made house dressing.



All prices incl. 8.1% value added tax.





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MEAT & FISH

Swiss beef stew in its strong braised sauce
with Kernser mushrooms
accompanied by Ticino polenta

CHF 25.50

Roast Swiss breast of chicken
with a sauce of Stans cream, Obwalden cider and organic herbs
served with Kerns pasta

CHF 27.50

Succulent Engelberg roast – lightly smoked pork neck roast
with a rosemary jus
served with potato gratin featuring mature cheese

CHF 24.50

“Rinderalp” braised beef
with a strong red wine sauce garnished with silver onions, bacon
and mushrooms from Central Switzerland
served with homemade herb-egg spaetzli pasta

CHF 26.50

Homemade veal meat loaf
with a mushroom sauce enhanced with Stans cream
served with homemade herb-and-potato purée

CHF 29.50

Nidwalden veal cordon bleu
filled with local cheese and air-cured meat
served with french fries

CHF 36.00

“Cabrio” puff pastry vol-au-vents
filled with veal, pork, sausage meat and premium mushrooms
served with rice from Piedmont

CHF 33.50

Roast Swiss salmon fillet with a light dill sauce
served with boiled potatoes

CHF 34.50

All main dishes are served with market-fresh vegetables.







All prices incl. 8.1% value added tax.





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VEGETARIAN & VEGAN

- | | |
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|  Homemade <i>Äplermagronen</i>
accompanied by Swiss apple puree | CHF 25.00 |
|  Vegan <i>Äplermagronen</i>
accompanied by Swiss apple puree | CHF 25.00 |
|  Vegetable patties with an Obwalden cider cream sauce
served with the side dish, that was chosen for the meat main course | CHF 23.50 |
|  Vegan <i>Geschnetzeltes</i> ragout
with a soy milk sauce and mushrooms from Central Switzerland
served with fried potatoes | CHF 25.50 |

All main dishes are served with market-fresh vegetables.




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DESSERTS

Small <i>ovomaltine</i> mousse served in a glass	CHF 5.50
Seductive chocolate cream with pear and cream	CHF 12.50
 High Stem Apple and Pear Sorbet	CHF 10.50
Tempting crème brûlée	CHF 9.50
Fabulous apple juice cream	CHF 9.50
Oven-fresh apple strudel with Stans apples, vanilla ice cream and cream	CHF 11.50
Brownie with Stans walnuts, served with yoghurt ice cream	CHF 12.50
Fruit tart decorated with Stans cream	CHF 8.50
Cheese platter garnished with homemade fruit-and-nut bread	CHF 14.50

Our desserts are served with seasonal berries or fruits.



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MENU IDEAS

MENU 1

CHF 44.50

Mixed leaf salad with diced tomatoes and sprouts

Succulent Engelberg roast – lightly smoked roast pork with a rosemary jus served with potato gratin featuring mature cheese

Fabulous apple juice cream

MENU 2

CHF 47.50

Iceberg lettuce with herb bread croutons, chopped egg from Barmettler Farm

Roast Swiss breast of chicken with a sauce of Stans cream, Obwalden cider and organic herbs served with Kerns pasta

Oven-fresh apple strudel with Stans apples, vanilla ice cream and cream

MENU 3

CHF 46.50

Strong organic vegetable broth with thin-sliced vegetables and homemade herb pancake strips

Swiss beef stew in its strong braised sauce with Kernser mushrooms accompanied by Ticino polenta

Seductive chocolate cream with pear and cream

MENU 4

CHF 49.50

Cream of tomato soup enhanced with Walden gin and basil foam

Homemade veal meat loaf with a mushroom sauce enhanced with Stans cream served with homemade herb-and-potato purée

Tempting crème brûlée



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