

Senses from the kitchen

Greetings from the Alpenblick kitchen

Country bread from the wood stove, alp butter from Nessleren

Marinated trout from Gsteigwiler

Green apple, buttermilk sauce

Pike-perch fillet from Swiss lakes

Waldorf flavors

Tagliarini with truffle

Quail variation with absinthe

Polenta from the Belpberg

Conterfilet of beef

Red wine sauce with Merlot

Kohlrabi, shallot confit

Potato mousse

Variety of Swiss cheeses

Schlorzifladen and Belperknolle

Winter dessert

Gingerbread, pineapple, oranges, coconut

We recommend that all guests choose the same menu

4-courses CHF 155.--

5-courses CHF 175.--

6-courses CHF 195.--

7-courses CHF 215.--

Please inform us when ordering if you have any dietary requirements

Apéro Accompaniment

***Alp cheese-mousse with jelly from old vinegar
from Baerg Martis old vinegar, stored in the Mutthorn Hut***

Cheese Sablé from our cows on the Alp Nessleren

Potato-cloud with Gumpiesel sausage from the Hasli Region

***Small pepper meringues with cream cheese
and herbs from the garden***

Pearls of Nessleren alp cheese

*„The Alp Nessleren above Saxeten is not just a childhood dream.
It is an unforgettable childhood, which I was allowed to spend with hay making,
cleaning of the barn and milking with the farmers.
The most beautiful moments of the alp was our break
with homemade Alp cheese and the bread,
which we still produce today from the original receipe,
will never be forgotten.“*

Richard Stöckli

***We still serve to you the Nessleren Alp cheese today!
Escape to the Alp world
and try our Alp cheese!***