

## **Menu of the senses**

**Greetings from the Alpenblick kitchen**

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**Country bread from the wood stove, alp butter from Nessleren**

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**Trout from Gsteigwiler**

*Pea salad, radish, herb vinaigrette*

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**Sweetbread of veal glazed**

*Mushrooms, fennel*

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**Polenta from Staub Hof Belpberg**

*Lake fish, swiss shrimp*

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**Stuffed morel mushrooms**

*Puree of asparagus, beurre blanc sauce*

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**Saddle of veal**

*Shallot jus, artichoke, onions, potato*

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**Variety of Swiss cheeses**

*Schlorzifladen and Belperknolle*

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**Spring dessert**

*Rhubarb, almond biscuit, white chocolate*

*Strawberry sauce with rosé champagne, white chocolate ice cream*

*We recommend that all guests choose the same menu*

*4-courses CHF 145.--*

*5-courses CHF 165.--*

*6-courses CHF 185.--*

*7-courses CHF 205.--*

***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 recipe,  
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!*