

Alpine Winter Menu

Amuse-Bouches Alpenblick

Country bread, butter from Nessleren Alp

Marinated char, herb panna cotta

Vegetable jus, basil oil

Picke-perch fillet, bouillabaisse

Aioli sauce, kohlrabi

Lukewarm oyster with curry infusion

Fennel, carrot pearls

Cordon bleu of veal loin

Vegetables, potatoes

Variety of Swiss cheeses

Schlorzifladen and Belperknolle

Winter dessert

Gingerbread mousse, marinated citrus fruits

Blood orange sorbet, crumble

*We recommend that all guests choose the same menu
Please inform us when ordering if you have any dietary requirements*

4-courses CHF 155.--

5-courses CHF 175.--

6-courses CHF 195.—

Let yourself be tempted by an additional Signature dish:

**Sig. 36-hour braised suckling pig breast from Ormalingen
and a langostino** Fr. 42.00

Beluga lentils, turmeric sauce

Sig. Potato foam, egg yolk Fr. 39.00
White truffle from Alba

House Aperitif 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 were 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!***