

# **Alpine Menu**

## **Amuse-Bouches Alpenblick**

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**Country bread, butter from Nessleren Alp**

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## **Beetroot variation**

*Smoked fish tartare*

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## **Ravioli with alpine cheese**

*Sage butter and jus*

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## **Char with chicorino rosso and green pepper**

*Beurre blanc sauce with Chasselas*

*Pickled turnips*

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## **Lamb loin**

*Jus with sun-dried tomatoes*

*Potato gnocchi*

*Creamed vegetables, spinach, wild garlic and stinging nettle*

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## **Variety of Swiss cheeses**

*Schlorzifladen and Belperknolle*

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## **Chocolate delice**

*Strawberries and rhubarb*

*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*

## ***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!***