Alpine Menu

Amuse-Bouches Alpenblick
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Country bread, butter from Nessleren Alp
***

Marinated char
Apple, peas
***

Rock Lobster
Leek Vichyssoise
***

Porcini mushrooms Ravioli
Brown butter sauce
Alpine cheese from Nessleren
***

Saddle of venison
Wild game sauce with peppercorns
Spaetzle, autumn vegetables
***

Swiss Cheese Selection
Schlorzifladen, Belperknolle
***

Autumn dessert
Chestnuts, chocolate and an assortment of plums

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. 45.00*
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!