

Spring Menu of the Alps

Amuse-Bouche Alpenblick

Wood-fired bread and Nettle Alpine butter

Asparagus, morels, prawns

Buttermilk with Chives

Perch fillet with asparagus and wild garlic

Bouillon of smoked Char

Sig.

Alpine Cheese Ravioli from the Nessleren Alp

Peas with brown butter sauce

Lamb variation from the Emmental

Polenta from Belpberg

Variety of Swiss cheeses

Schlorzifladen and Belperknolle

Spring Dessert

Strawberries, rhubarb, white chocolate, carrot, strawberry salad

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.--

Additional Signature Dish CHF 42.00:

Sig.

36-Hour braised young pig's breast from ormalingen

XO sauce and beluga lentils

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!*