



CABRIO®



Aperitif and Menu Suggestions 2025





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Welcome to the Stanserhorn!

Experience the gastronomic essence of the Alps on the Stanserhorn!

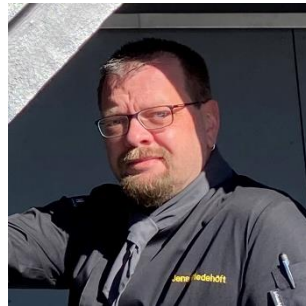
Hand-picked ingredients from Switzerland and the Alpine region
are the soul of our offerings.

Sustainable and regional food culture is our credo
as we conjure up the magic of the Alps on your plate.
We use only Swiss meat and fish from local suppliers.

We are delighted to welcome you to our restaurant!



Fränzi Mohn
Hostess



Jens Wiedehöft
Chef

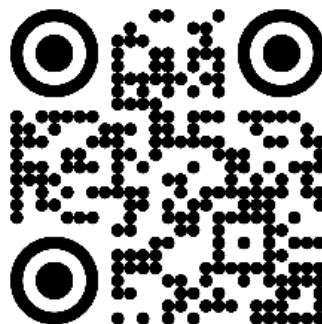


Jeannette Bünter
Deputy hostess



Heidi Lussi
Deputy hostess

Discover our gastro partners:



Aperitif

Fresh & Flavourful

"STANSERHORN" MEAT AND CHEESE PLATTER for 3 persons With various cheeses, air-cured beef, country smoked ham and salami from the region, served with homemade fruit and nut bread	CHF 26.50
✓ AOP Alp Sbrinz cheese pieces 150 g for 5 persons	CHF 15.00
✓ Vegetable sticks with homemade dipping sauce per portion for 3 persons	CHF 9.00
✓ Crostini with herb cream cheese spread each	CHF 3.00
✓ Homemade tomato & mint bruschetta each	CHF 3.50
✓ Tasty "Stanserhorn" cheese bruschetta from the oven each	CHF 4.50
Swiss beef tartare per piece on crusty baguette bread with Alp Sbrinz	CHF 5.50
Smoked Swiss salmon tartare from Waser Lachs, Beckenried each on crusty baguette bread	CHF 6.50

Hot & Homemade

✓ HOMEMADE CHEESE FLAN cut into bite-size pieces and served hot enough, for approx. 10 guests	CHF 31.00
✓ Crispy puff pastry Obwalden Sbrinz cheese sticks – 3 sticks per portion	CHF 4.50
Mini sausage dogs in pastry each	CHF 2.50

✓ vegetarian

 vegan



All prices incl. 8.1% value added tax.





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Our House Speciality



ÄLPLERMAGRONEN IN AN EDELWEISS POT

Älplermagronen made with pasta from Kerns, cream from Stans and cheese from Nidwalden accompanied by Swiss apple puree | Guests can serve themselves at the table

CHF 25.00

ÄLPLERMAGRONEN IN AN EDELWEISS POT

served with half a sausage stretched with apple and herbs
accompanied by Swiss apple puree | Guests can serve themselves at the table

CHF 29.50

Succulent Engelberg roast – lightly smoked roast pork with a rosemary jus

Älplermagronen in an Edelweiss pot | Guests can serve themselves at the table

CHF 32.00



All prices incl. 8.1% value added tax.





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Panoramic Gastro-Map

Soups

- ✓ Strong organic vegetable broth with thin-sliced vegetables and homemade herb pancake strips CHF 8.50
Light cream of potato soup with Nidwalden raw bacon CHF 9.50
- ✓ Cream of tomato soup enhanced with Walden gin and basil foam CHF 9.50
- ✓ Barley soup with Swiss vegetables and herbs from the Bernese Oberland CHF 10.50
with air-cured meat from Nidwalden CHF 11.50

Salads & Cold Starters

- ✓ Iceberg lettuce with herb bread croutons, chopped egg from Barmettler Farm CHF 9.50
- ✓ Mixed leaf salad with diced tomatoes and sprouts CHF 9.50
- ✓ Mixed salad with seeds and Sbrinz cheese shavings CHF 11.50
- ✓ "Caprese" salad: tomatoes with Schangnau buffalo mozzarella and basil pesto CHF 15.50
- Smoked salmon fillet from Waser Lachs, Beckenried CHF 17.50
served with horseradish mousse, onion rings, bread from Christen bakery and butter

The salads come with our freshly made house dressing.



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Meat & Fish

Swiss beef stew in its strong braised sauce
with Kernser mushrooms
accompanied by Ticino polenta CHF 26.50

Roast Swiss breast of chicken
with a sauce of Stans cream, Obwalden cider and organic herbs
served with Kerns pasta CHF 28.50

Succulent Engelberg roast – lightly smoked pork neck roast
with a rosemary jus
served with potato gratin featuring mature cheese CHF 25.50

Braised Swiss free-range beef
with a strong red wine sauce garnished with silver onions, bacon
and mushrooms from Central Switzerland
served with homemade herb-egg spaetzli pasta CHF 27.50

Homemade veal meat loaf
with a mushroom sauce enhanced with Stans cream
served with homemade herb-and-potato purée CHF 29.50

Nidwalden veal cordon bleu
filled with local cheese and air-cured meat
served with french fries CHF 37.00

"Cabrio" puff pastry vol-au-vents
filled with veal, pork, sausage meat and premium mushrooms
served with rice from Piedmont CHF 34.50

Roast Swiss salmon trout fillet with a light dill sauce
served with boiled potatoes CHF 32.50

All main dishes are served with market-fresh vegetables.








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Vegetarian & Vegan

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|---|-----------|
|  Homemade Älplermagronen
accompanied by Swiss apple puree | CHF 25.00 |
|  Vegetable patties with an Obwalden cider cream sauce
served with the side dish, that was chosen for the meat main course | CHF 23.50 |
|  Sweet potato strudel
with a sauce of mushrooms grown in Central Switzerland
served with the side dish, that was chosen for the meat main course | CHF 25.50 |
|  Vegetable strudel
with a sauce of mushrooms grown in Central Switzerland
served with the side dish, that was chosen for the meat main course | CHF 25.50 |
|  Lentil dumplings in a tomato sauce
served with the side dish, that was chosen for the meat main course | CHF 25.50 |

All main dishes are served with market-fresh vegetables.



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Desserts

Small ovomaltine mousse served in a glass CHF 5.50

Seductive chocolate mousse with pear and cream CHF 12.50



High Stem Apple and Pear Sorbet CHF 10.50

Tempting crème brûlée CHF 9.50

Fabulous apple juice cream CHF 9.50

Oven-fresh apple strudel with Stans apples, vanilla ice cream and cream CHF 11.50

Homemade Brownie with Stans walnuts, served with yoghurt ice cream CHF 12.50

Fruit tart decorated with Stans cream CHF 8.50

Cheese platter garnished with homemade fruit-and-nut bread CHF 14.50

Our desserts are served with seasonal berries or fruits.



All prices incl. 8.1% value added tax.



Menu Ideas

Menu 1

CHF 44.50

Mixed leaf salad with diced tomatoes and sprouts

Succulent Engelberg roast – lightly smoked roast pork with a rosemary jus served with potato gratin featuring mature cheese

Fabulous apple juice cream

Menu 2

CHF 49.50

Iceberg lettuce with herb bread croutons, chopped egg from Barmettler Farm

Roast Swiss breast of chicken with a sauce of Stans cream, Obwalden cider and organic herbs served with Kerns pasta

Oven-fresh apple strudel with Stans apples, vanilla ice cream and cream

Menu 3

CHF 47.50

Strong organic vegetable broth with thin-sliced vegetables and homemade herb pancake strips

Swiss beef stew in its strong braised sauce with Kernser mushrooms accompanied by Ticino polenta

Seductive chocolate mousse with pear and cream

Menu 4

CHF 48.50

Cream of tomato soup enhanced with Walden gin and basil foam

Homemade veal meat loaf with a mushroom sauce enhanced with Stans cream served with homemade herb-and-potato purée

Tempting crème brûlée

All main dishes are served with market-fresh vegetables.



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