



CABRIO®



Aperitif and Menu Suggestions 2026



Welcome to the Stanserhorn!

Experience the gastronomic essence of the Alps on the Stanserhorn!

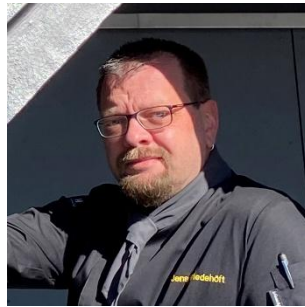
Hand-picked ingredients from Switzerland and the Alpine region are the soul of our offerings.

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

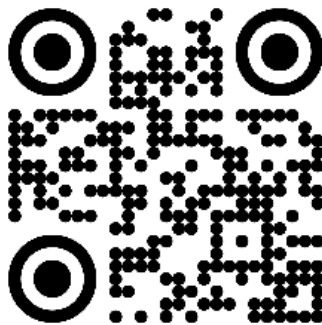


Jens Wiedehöft
Chef



Jeannette Bünter
Deputy hostess

Discover our gastro partners:






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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
✓ Seasonal vegetable soup in an espresso cup (served hot or cold, depending on the weather)	CHF 3.50

Warm & spicy

✓ 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
Marinated veal meatballs each	CHF 3.50
✓ Vegetable & spinach falafel with homemade dip sauce per portion for 5 persons	CHF 22.50

✓ 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 with air-cured meat from Nidwalden CHF 10.50
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 served with horseradish mousse, onion rings, bread from Christen bakery and butter CHF 17.50

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

Grilled Swiss chicken breast roulades stuffed with tomatoes and basil
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 CHF 25.50
served with potato gratin featuring mature cheese

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

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

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

puff pastry vol-au-vents CHF 28.50
filled with veal meatballs and premium mushrooms
served with rice from Piedmont

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

All main dishes are served with market-fresh vegetables.








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Vegetarian & Vegan

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|  Homemade Äplermagronen
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.



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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

Grilled Swiss chicken breast roulades stuffed with tomatoes and basil
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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