



CABRIO®



Aperitif and Menu Suggestions 2026





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Welcome to the Stanserhorn!

Experience the gastronomic essence of the Alps on the Stanserhorn!

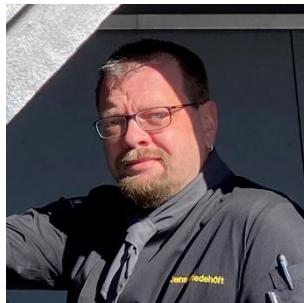
Hand-picked ingredients from Switzerland and the Alpine region
are the soul of our offerings.

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

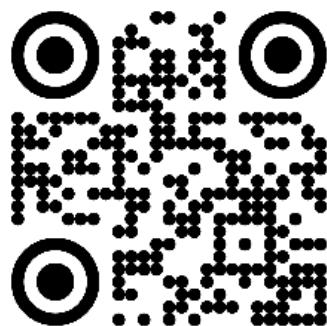


Jens Wiedehöft
Chef



Jeannette Bünter
Deputy hostess

Discover our gastro partners:





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Aperitif

Fresh & Flavourful

"STANSERHORN" MEAT AND CHEESE PLATTER | for 3 persons CHF 26.50
With various cheeses, air-cured beef, country smoked ham and salami from the region,
served with homemade fruit and nut bread

- ✓ 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 CHF 5.50
on crusty baguette bread with Alp Sbrinz
- Smoked Swiss salmon tartare from Waser Lachs, Beckenried | each CHF 6.50
on crusty baguette bread
- ✓ 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 | CHF 31.00
enough, for approx. 10 guests
- ✓ 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.



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.



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

 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.



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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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