

## Menu suggestions

### Nidwaldner Apéro

Swiss alpine and Sbrinz Cheese toast  
Homemade sour pickled vegetables  
Ham crumpet  
Nidwaldner alpine cheese with bread

CHF 22.00 per person

### Kloster Apéro

Spelt crêpe filled with smoked fish and cream cheese  
Roasted homemade cloister bread with a seasonal topping  
Bio Swiss corn chips with three different dips  
Stanser cheese pie with yeast dough

CHF 25.00 per person

### Vegetarian Apéro

Bio swiss corn chips, vegetable sticks and falafel with three different dips  
Cheese pieces with homemade cloister bread  
Bulgursalad with parsley  
Regional Crostini (little toasted bread / example: Crostini with tomato and basil or Crostini with pumpkin)

CHF 25.00 per person

### Äs Schäleli

Something to snack  
one of each on a tableau, homemade bread, Linth-corn chips, Salamettli (dried meat)  
and Nidwaldner alpine cheese

1 tableau ideal for 4-5 persons CHF 18.00 per tableau

### Äs Plättli

Meat, dried meat- and cheese selection with homemade cloister bread  
and homemade sour pickled vegetables

1 platter ideal for 4-5 persons CHF 42.00 per platter

### Apéro riche

Meat, dried meat- and cheese selection with Schlorzifladen (pie with a topping of cooked, pureed dried pears) and homemade cloister bread  
Fried chickpeas balls  
Bio Swiss corn chips with three different dips  
Cheesy potatoes  
Meat loaf sandwiches with dark bread, with pickles and mustard  
Swiss alpine and Sbrinz Cheese toast  
Cake of the day

CHF 35.00 per person

### Supplemented with

Beef stew and Linthmais polenta  
Oat burger with herb yogurt

CHF 49.00 per person

### Is your function on a Sunday?

#### Cloister breakfast

Breakfastbuffet until 12.00 pm

CHF 38.00 per person

## Our recommendation

### Tavolata surprise (until 40 persons)

You will enjoy a 4-course Tavolata from our current menu and surprise dishes which the kitchen creates that day

Your wishes can be perfectly included here, whether it may be mainly vegetarian, gluten-free or even just a little more of everything

CHF 72.00 per person

### Tavolata surprise with served main course (until 40 persons)

#### Appetizer Tavolata

with three different starters and soup

#### Main course

Braised beef stew with mushrooms bacon and onions, Linthmais polenta and braised vegetables

or

sauteed and fried Bio mushroom variation with Linthmais polenta and braised vegetables

#### Desserttavolata

Schlorzifladen (pie with a topping of cooked, pureed dried pears) with different aged Alpsbrinz and three different desserts

CHF 58.00 per person

### Tavolata surprise with served main course (from 40 persons)

#### Appetizer Tavolata

Two different starters served on the plate, one starter in the middle of the table to share, Soup served in the cup

#### Main course

Braised beef stew with mushrooms bacon and onions, Linthmais polenta and braised vegetables

or

sauteed and fried Bio mushroom variation with Linthmais polenta and braised vegetables

#### Desserttavolata

Two different desserts served on the plate, Schlorzifladen (pie with a topping of cooked, pureed dried pears) with different aged Alpsbrinz in the middle of the table to share

CHF 58.00 per person

Do you prefer another main course from our plate dishes? It is changeable including the price adaption.

To create your own menu as your wishes, contact us at any time.

### Gschwelti Delüx

Different potato variety

Cow quark and goat quark with herbs

Five different regional cheese

Five different regional meat specialties

Seasonal salad with nuts

Three different seasonal vegetable salads

Boiled bio eggs

miscellaneous sweets

CHF 54.00 per person

## Do you prefer it classical?

### Plate dishes

Salad from our farmers	CHF 9.50
Mixed vegetable salad	CHF 12.50
Beetroot salad with goat cream cheese	CHF 16.00
Marinated beetroot with Stanser Fladen-cream (soft cheese with cow raw milk) and sweet sour apples	CHF 16.50
Stanser cheese pie with salad	CHF 17.00
Vegetable tartar with sour cream and salad	CHF 17.00
Soup of the day	CHF 9.50
Beef bouillon with pancake strips and herbs	CHF 11.50
Cider soup with dried meat and dried pears	CHF 12.00
Barley soup with bacon and vegetables	CHF 12.00
Braised meat roulade with mashed potatoes and vegetables	CHF 32.00
Meat loaf with jus of herb, fried potatoes and oven vegetables	CHF 32.00
Sausage meat and veal balls and in a puff pastry basket with bio mushrooms and vegetables	CHF 35.00
Pork loin with mustard jus, mashed potatoes and vegetables	CHF 36.00
Braised beef stew with mushrooms bacon and onions, Linthmais polenta and braised vegetables	CHF 36.00
Meat burger (pork) with jus of herbs, Linthmais polenta and vegetables	CHF 37.00
Whitefish from the lake of lucerne with white wine sauce, boiled potatoes and vegetables	CHF 39.00
Nidwaldner veal fricasse with mashed potatoes and celery and vegetables	CHF 45.00
Veal roast with creamy mushroom sauce, homemade spaetzle and vegetables	CHF 47.00
Beef entrecôte with herb pesto, fried potatoes and vegetables	CHF 62.00
Grain burger with crème fraiche and sauteed vegetables	CHF 29.50
Alpsbrinz cheese cream with oven vegetables and fried potatoes	CHF 29.00
Two poached bio eggs with vegetarian jus, mashed potatoes and vegetables	CHF 31.00
Sauteed and fried Bio mushroom variation with Linthmais polenta and braised vegetables	CHF 34.00
Rey risotto with fried bio champions and Stanser Fladen (soft cheese)	CHF 34.50
Gingerbread with cream	CHF 10.50
Yoghurt flan with fruit compote	CHF 11.00
Chocolate mousse	CHF 11.00
Schlorzifladen (pie with a topping of cooked, pureed dried pears) with different aged Alpsbrinz	CHF 13.50
Seasonal fruit pie with vanille sauce	CHF 13.50
Cholermuäs – traditional dessert with strips of pancakes, icing sugar, fruit compot and homemade ice cream	CHF 13.50
Quark dumplings with fruit compote and ice cream	CHF 15.50

## Menu suggestions for festive functions

### Tavolata surprise with served main course and Dessertbuffet

#### Appetizer Tavolata

Vegetable tartar with herb dip and blinis (small pancakes) with smoked fish served on the plate, salad from our farmers in the middle of the table to share

Mushroom essence with dried meat and pancake strips served in a cup

#### Main course

Roasted beef Entrecôte (one piece) with jus, homemade spaetzle oven vegetables with Alpsbrinz cheese cream in the middle of the table to share

or

Roasted veal (one piece) with jus and potato au gratin oven vegetables with Alpsbrinz cheese cream in the middle of the table to share

or

Rey risotto with fried bio mushrooms and Stanser Fladen (soft cheese) oven vegetables with Alpsbrinz cheese cream in the middle of the table to share

#### Dessertbuffet

Chocolate mousse, cake of nuts and coffee, tiny cream slices, three tastes homemade ice cream, fresh fruits and berries, local cheese variation with Schlorzifladen (pie with a topping of cooked, pureed dried pears)

Menu with meat CHF 95.00 per person

Vegetarian Menu CHF 85.00 per person

Do you prefer another main course from our plate dishes? It is changeable including the price adaption.

To create your own menu as your wishes, contact us at any time.

### Grill Menu

different regional meat specialties

(sausages, Steak (pork), breast)

Grilled vegetables, Corn chips with three different dips

Potatoes with different herb quark (Cow and coat)

Saladbuffet

Local cheese variation (four)

Schlorzifladen (pie with a topping of cooked, pureed dried pears), cake of nuts and coffee, cream caramel and three tastes homemade ice cream

CHF 68.00 per person

We source fruit and vegetables directly from our farmers. The selection varies depending on the harvest. We only use Swiss meat and fish. We provide information about allergens and intolerances. All prices including VAT 8.1%

