

Christmas Menu

Christmas Appetizers

Rösti croquettes with sour cream, cured ham and pickled onions

Blinis with pumpkin

“Stanser Fladen” crème brûlée

Starters

Baked beetroot with blackberries, pickled onions and fresh goat cheese from Stans

Mushroom tartare with egg yolk, caraway bread and pickles

Winter salad

Soup

Celery cream soup with pear, mustard and mountain cheese

Main Course

Veal Duo

Braised veal cheeks and pink roasted loin with red wine sauce, mashed potatoes, pearl onions and root vegetables

Cheese Course

Selection of cheeses with linseed cracker and quince chutney

Desserts

Chocolate & cherry tart

Cinnamon parfait with red wine plums

Hazelnut panna cotta with caramelized hazelnuts

Christmas cookies

Complete Christmas Menu

CHF 95.– per person

excluding beverages

Served on Christmas Eve, Wednesday 24 December 2025 (lunch & dinner)
and Christmas Day, Thursday 25 December 2025 (lunch & dinner)

Christmas Menu

vegetarian

Christmas Appetizers

Rösti croquettes with sour cream and pickled onions

Blinis with pumpkin

“Stanser Fladen” crème brûlée

Starters

Baked beetroot with blackberries, pickled onions and fresh goat cheese from Stans

Organic mushroom tartare with egg yolk, caraway brioche and pickles

Winter salad

Soup

Celery cream soup with pear, mustard and mountain cheese

Main Course

Braised butternut squash and roasted leek heart with red wine sauce, mashed potatoes,
pearl onions and root vegetables

Cheese Course

Selection of cheeses with linseed cracker and quince chutney

Desserts

Chocolate & cherry tart

Cinnamon parfait with red wine plums

Hazelnut panna cotta with caramelized hazelnuts

Christmas cookies

Complete Christmas Menu

CHF 95.– per person

Beverages not included

Served on Christmas Eve, Wednesday 24 December 2025 (lunch & dinner)
and Christmas Day, Thursday 25 December 2025 (lunch & dinner)