

Experience Culinarium Alpinum cooking, experience and know how



See and feel our world, cooking with regional, pure and whenever possible organic products together with our team.

Please do not hesitate to contact us for an individual offer and program.

We are gladly at your disposal.

All offers including water and apple juice.

Apéro

Create and do your own aperitif – together with our team you make your own regional and seasonal aperitif before you enjoy it afterwards.

1 hour

CHF 750.- flat until 10 Persons
Additional Person each CHF 19.-

Apéro and Schlorzifladen

You start with doing your own regional and seasonal aperitif together with our team and enjoy it, while you bake the classic Schlorzifladen (pie with a topping of cooked, pureed dried pears). Either you take it as a client gift or take it with you for your own.

1 ½ hours

CHF 850.- flat until 10 Persons
Additional Person each CHF 29.-

Apéro and part of the Tavolata Surprise

After your own done aperitif, you will enjoy it, while you cook a regional and seasonal starter and dessert together with our team, for your Tavolata surprise – the diner which you enjoy afterwards in our Restaurant.

1 ½ until 2 hours

Depend on numbers of attendees

CHF 1400.- flat until 10 Persons
additional Person each CHF 95.-
including menu

Complete menu – regional and seasonal

You cook a complete Menu together with our team. We will provide know how, tips and impart you during the preparation of your own menu.

3 until 4 hours

Depend on numbers of attendees

CHF 1800.- flat until 10 Persons

additional Person each CHF 95.-

flat until 10 Persons

Examples:

The brother cock

The centrepiece of the menu is the rooster. The aim of the event is to utilise the whole animal. The rooster is professionally carved and a poultry stock is prepared, which is used several times in the menu.

Old, local grains (spelt, forest rye) are used for the side dishes and tips and tricks for preparing a delicious oven-baked vegetable are revealed.

A tasty vegetable soup is made from the leftovers.

For dessert, you will be introduced to the secrets of baking with farina bona, which is made from roasted and ground corn and originates from the Onsernone Valley..

Poultry and vegetable soup with spelt flatbread

Coq au vin from brother rooster, forest rye risotto and oven vegetables

Farina bona cake with apple compote

Vegetarian and 100% Swiss

You prepare the vegetarian menu yourself from scratch. The vegetable stock used as the basis for the whole menu is made from vegetable waste, which helps to reduce food waste.

Swiss pulses are included in the menu, such as peas, lentils, chickpeas, beans and lupins, as well as old local grains (spelt, perennial rye).

Seasonal and regional products are also incorporated, original garnishes are created and Alpengold Sbrinz is also used.

Pumpkin hummus in baked pumpkin (beetroot hummus depending on the season)

Spiced nuts and seeds

Seed crackers (with spelt flour)

Aperitif plums (made from dried plums with walnuts and hemp seeds)

Caraway pretzels (with our own cumin)

Small salad plate with new inspirations (cauliflower couscous, lentil salad)

Must or Jerusalem artichoke soup with popcorn garnish

Sbrinz quark dumplings on a seasonal vegetable bed with crispy granola and wild rye risotto

For groups of 20 people or more, a group division can be made

This offer can be combined with wild herbs:

Preparation and savouring of a wild herb menu

3 to 4 hours CHF 1800.- flat rate up to 10 persons each additional person CHF 95.-

including menu, exclusively M. Krummenacher

The wild herb walk with Margareta Krummenacher can be booked in advance on request.

Courses with external professionals

Sausages with Patrick Marxer

With Patrick Marxer, they learn what makes a good sausage. You will produce two kilos of sausages yourself and take them home with you.

3 hours

CHF 2400.- flat rate for up to 10 people
each additional person CHF 80.-
maximum 15 people

Wild herbs with Margareta Krummenacher

Collect and learn about wild herbs with the expert and then process them in the company of our kitchen team.

Aperitif and starter

CHF 950.- Flat rate up to 10 persons
3 hours each additional person CHF 95

Can also be booked with preparation and enjoyment of a seasonal menu (page 3)

Rent course kitchen

The fully equipped (cooking and eating utensils, 3 hobs, wok etc.) course kitchen is available for your event. We will be happy to show you round and advise you.

Up to 4 hours

From 4 hours

CHF 500.- flat rate
CHF 700.- flat rate including cleaning,
excluding shopping basket

Guided tours

Monastery tour

On our route through the monastery, we build a bridge from the Capuchin order that once lived here to today's centre of excellence for culinary delights in the Alpine region.

We tell the story of the Capuchin Order and its significance for the region over the years and show you what has become of the monastery, from the Alpsbrinz cellar to the scree, with a short detour into the edible landscape. An entertaining hour through the centuries.

1 ¼ hours

CHF 200 up to 20 persons

CHF 400.- 21 to 40 persons

Out and about in the edible landscape – bookable April to October

Experience the edible landscape with around 200 different types of fruit and berries as well as the herb garden. If possible, we will also show you the monastery hall, the Alpsbrinz cellar and the monastery shop on this tour.

1 ¼ hours

CHF 200 up to 20 persons

CHF 400.- 21 to 40 persons

Bookable in addition to the above tours:

Alpsbrinz tasting

A tasting with different stages of maturity, history and production of the Alpsbrinz..

1 ½ hours

CHF 390.- flat rate up to 10 persons

CHF 13 for each additional person

Extensive Alpsbrinz tasting with cheesemaker

Extensive tasting of various Alpsbrinz maturation stages with must and water, accompanied by an expert from Molli Stans. Detailed history and production of Alpsbrinz with a visit to the Alpsbrinz cellar of the Culinarium Alpinum.

1 ½ hours

CHF 390.- flat rate up to 10 persons

CHF 13 for each additional person

Regional beer variety

Thanks to a hearty aperitif, you will be well prepared for the beer tasting that follows:

1.5 hours – 1 brewery – 7 beers. While the professional brewer introduces you to the secrets of beer brewing and has a lot to tell you about the history of beer and the brewery, you taste, savour and evaluate the different types of beer.

1 ½ hours

CHF 490.- flat rate up to 10 persons

CHF 30.- each additional person

(without savoury aperitif) CHF 390.- Package up to 10 persons

CHF 13.- each additional person

Wine tasting "Old and new"

Get to know 6 wines from our walk-in wine list that you don't come across every day. Peter Durrer will introduce you to the grape varieties, the origin of the wine and the differences.

1 hour

CHF 600.- flat rate up to 7 persons

each additional person CHF 60.-