

# Salads and starters

## Green salad

with sprouts and bread croutons  
on our house dressing

Fr. 10.50  
small Fr. 7.50

## Mixed salad

colourfully decorated on our house dressing

Fr. 13.50  
small Fr. 10.50

## Spring salad

with marinated asparagus, radish, spring onion,  
strawberries and pine nuts with honey vinaigrette

Fr. 15.50

## Asparagus and veal tartare

green asparagus tartare raw marinated with parmesan  
and classic veal tartare served with toast

Fr. 19.50

## House marinated Gotthard zander "Asia Style"

marinated with lime, coriander, green chilli and Siegfried Gin  
served with a wasabi honey cream

Fr. 22.50

## Boiled meat salad

with asparagus, chilli peppers, radishes, gherkins  
and red onions with vegetable vinaigrette

Fr. 18.50

## Delicious Beef steak Tartar

choice out of mild | hot | spicy  
served with toast and butter

starter (100g) Fr. 19.50  
main course (200g) Fr. 32.00

with French Fries

plus Fr. 6.50

## Soups

<b>Green asparagus soup</b> with ricotta herb gnocchi and bread croutons	Fr. 14.50
<b>Ottiger sparkling wine soup</b> with roasted walnuts and beetroot flakes	Fr. 13.50
<b>Clear fish soup</b> with Gotthard zander cubes, wild garlic mousse and vegetable julienne	Fr. 15.50

## Vegetarian

<b>Homemade ravioli</b> filled with spring vegetables and alpine cheese from the region with walnut pesto	Fr. 29.50
	small Fr. 22.50
<b>Wild garlic spätzli with asparagus*</b> cherry tomatoes, shitakee mushrooms and sliced Bleiki Sbrinz	Fr. 28.50
	small Fr. 21.50

\*available vegan without cheese

<b>Green asparagus wrapped in sesame**</b> with sautéed cherry tomatoes and roasted pine nuts with wild garlic pesto sauce and spring potatoes	Fr. 29.50
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\*\*vegan

# Hot stone

**Green salad**  
with sprouts and bread croutons  
on our house dressing



**Swiss beef filet**  
bone-ripened Swiss quality

(300f) Fr. 75.50  
(150g) Fr. 62.50

or

**The mixed stone**  
with beef fillet, veal steak and pork steak  
certainly Swiss quality

(each 100g = 300g) Fr. 69.50  
(each 70g = 210g) Fr. 59.50

or

**Nidwalden veal steak**  
first-class regional

(300g) Fr. 72.50  
(150g) Fr. 59.50



## Dessert plate “Nidwaldnerhof”

Choice of **French Fries**, **potatoe leek gratin**, or **dried tomato risotto** as a side meal

All main courses are served with homemade herb butter, garlic mayonnaise, barbecue sauce and vegetables.

The Hot Stone without salad and dessert costs Fr. 10.00 less.

# Fish

**Homemade regional crispy zander in beer batter**  
with sauce tartar,  
French Fries and spinach

Fr. 36.50  
small Fr. 27.50

**Fried trout fillet from Ennetmoos**  
on herb mushroom sauce  
served with dried tomato risotto and green asparagus

Fr. 34.50  
small Fr. 26.00

**Cisco fillets from Lake Lucerne**  
**Lucerne style**  
with tomatoes and capers  
with pilaf rice and spinach

Fr. 33.50  
small Fr. 25.50

Karl Frank from Ennetbürgen delivers the fish after the catch of the day.

**Gotthard zander fillet**  
in port wine sauce  
served with wild garlic spätzli and vegetables

Fr. 39.50  
small Fr. 29.50

# Meat

**Veal steak from Nidwalden**  
with morel cream sauce  
with Kernser Nüdeli and vegetables

Fr. 46.00  
small Fr. 34.50

**Beef duo**  
Fillet and burger in port wine sauce  
served with spring potatoes and green asparagus

Fr. 51.50  
small Fr. 38.50

**Veal patties**  
braised in red wine  
served with wild garlic spätzli and vegetables

Fr. 44.50  
small Fr. 33.50

**Fillet of lamb**  
stuffed with green asparagus with wild garlic pesto sauce  
served with dried tomato risotto and vegetables

Fr. 36.00

**Pork steak**  
with homemade herb butter  
served with French Fries and vegetables

Fr. 29.50  
small Fr. 22.50

**Sliced veal liver**  
served with port wine sauce and fresh herbs  
served with crispy «Rösti» potatoes

Fr. 38.50  
small Fr. 28.50

# Sweet dreams

<b>A little sweetie</b> a little sin at the end	Fr.	8.00
<b>Duo of strawberries and rhubarb</b> Cheesecake and sorbet	Fr.	13.50
<b>Lukewarm chocolate cake with a liquid centre of caramel and white praline chocolate</b> with homemade caramel popcorn ice cream and marinated strawberries	Fr.	14.50
<b>Lime cream</b> on crispy crumbles and strawberries with sweet basil	Fr.	13.50
<b>Toblerone chocolate mousse</b> garnished with fruits	Fr.	13.50
	small Fr.	10.50
<b>Dessert variation “Nidwaldnerhof”</b> a sweet surprise	Fr.	15.50
<b>Homemade flan caramel</b> tooooo good to be ordinary	Fr.	9.50
<b>Meringues</b> served with whipped cream	Fr.	9.50
	small Fr.	7.50
<b>Meringues with ice cream</b> served with whipped cream	Fr.	13.50
	small Fr.	10.50
<b>Great Sundae “Nidwaldnerhof”</b> Heaven can wait: ice cream treats for one, two, tree...	Fr.	29.00
<b>Nidwalden cheese</b> Specialties from our region	Fr.	14.50

# Sundaes

All our ice creams are made from Swiss milk.

<b>Romanoff</b>	small	Fr. 10.50	Fr. 13.50
<b>Denmark</b>		Fr. 10.50	Fr. 13.50
<b>Ice cotffee</b>		Fr. 10.50	Fr. 13.50
<b>Pilatus</b> caramel, cinnamon, chocolate		Fr. 10.50	Fr. 13.50
<b>Titlis</b> strawberry, chocolate, pear sorbet		Fr. 10.50	Fr. 13.50
<b>Rigi</b> chocolate, vanilla, strawberry-rhubarb sorbet		Fr. 10.50	Fr. 13.50
<b>Brisen</b> ice coffee, vanilla, cinnamon and egg liqueur		Fr. 10.50	Fr. 13.50
<b>Bürgenstock</b> vanilla, caramel, ice coffee		Fr. 10.50	Fr. 13.50
<b>Grosser Mythen</b> caramel, cinnamon, pear sorbet		Fr. 10.50	Fr. 13.50
<b>Klewen</b> strawberry, vanilla, chocolate		Fr. 10.50	Fr. 13.50

# Sorbets

<b>Pear sorbet</b>	small		
with Vieille Williams liquor		Fr. 10.50	Fr. 13.50
<b>homemade strawberry-rhubarb sorbet</b>			
with strawberry liqueur		Fr. 10.50	Fr. 13.50

# Ice cream flavours

**Ice cream:**  
vanilla, strawberry, ice coffee, cinnamon,  
chocolate, caramel, homemade caramel popcorn

<b>Sorbet:</b>			
pear	per scoop	Fr.	4.00
homemade strawberry-rhubarb	whipped cream +	Fr.	1.50

# We only serve the best regional and seasonal products

**Butcher Gabriel Wolfenschiessen** Gabriel's Swiss beef sirloin, matured on the bone, is up there with the world's best.

**Fishery Seehuisli Ennetbürgen** Karl Frank delivers his whitefish straight to the Nidwaldnerhof by fishing boat.

**Pasta factory Röthlin Kerns** "Kernser Pasta" stands for traditional and high-quality pasta.

**Chäs (cheese) Käslin Beckenried** The name says it all. Hans and Heidi Käslin find and mature the best Alpine cheeses from the region for us.

**Rosli Gander Beckenried** Rosli Gander's fine jams delight our guests at breakfast.

**Urma Asiatische Frisch- und Naturprodukte Stansstad** Urai and Martin Allenspach cultivate their bean sprouts with nothing more than water, air, light, movement and lots of love.

**Forellenzucht Ennetmoos** Whether filleted or smoked, these Fish come locally from Ennetmoos.

**Essigmanufaktur Hitzkirch** For Mathias Brunner, vinegar is not just vinegar, it is his passion.

**Molki Stans** Where high quality milk transforms into delicious delicacies.

**Weinbau Ottiger Kastanienbaum** The young entrepreneurs Kevin Studer and Denis Koch,bring a breath of fresh air to Toni Ottiger's proven and successful business.

**Basis 57** The Gotthard Base Tunnel in Erstfeld supplies perfect mountain water for the zander.

**Brigitta & Charly Burch, Oberriickenbach** Nidwaldner honey, deliciously sweet.

**Rast Kaffee, Ebikon** Family tradition since 1918, in the fourth generation. Where coffee comes alive.

## Origin of meat and fish at Nidwaldnerhof

Beef	Switzerland	Lamb	New Zealand
Veal	Central Switzerland	Trout	Central Switzerland
Offal	Switzerland	Zander	Central Switzerland
Pork	Switzerland	Cisco	Central Switzerland

Dear Nidwaldnerhof guest, if you need information about the allergens in the individual dishes, just ask our team.