

Salads and Starters

Green salad

with sprouts and bread croutons
on our house dressing

Fr. 12.50
kl. Portion Fr. 8.50

Mixed salad

with sprouts and bread croutons
on our house dressing

Fr. 14.50
kl. Portion Fr. 11.50

Winter salad with Swiss dried meat

with marinated red cabbage and orange fillets
with pomegranate dressing

Fr. 18.50

Beetroot carpaccio with local goat cheese

with caramelized walnuts and arugula
with honey vinaigrette

Fr. 18.50

Home-cured venison fillet

marinated with soy sauce and green peperoncini
on chickpea salad with pomegranate and coriander

Fr. 19.50

Tartar of smoked Beckenried salmon

with celery, carrots, leeks and avocado
served with toast and butter

Fr. 19.50

The Swiss Alpine salmon is smoked with lots of love, high quality
and fine spices by Waser Räucherlachs in Beckenried.
The Waser taste is unmistakable!

Beef steak Tartar

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

starter (100g) Fr. 20.50
main course (200g) Fr. 32.50

with French Fries

plus Fr. 6.50

Soups

Cheese soup

with Engelberger sausage pieces

Fr. 13.50

Beetroot soup

with walnut mousse

Fr. 15.50

Pot au feu

with boiled meat, carrots, leeks, savoy cabbage and potatoes

Fr. 15.50

Vegetarian and Vegan

Yeast dough pockets

filled with spinach, cream cheese and pine nuts
served on tomato sauce

Fr. 29.50

small Fr. 24.50

Homemade butter dumplings

with Brussels sprouts and colorful carrots
in a mushroom cream sauce

Fr. 29.50

small Fr. 24.50

Savoy cabbage pockets *

filled with tofu and vegetables in pumpkin sauce
served with potato-celery mash

Fr. 29.50

small Fr. 24.50

*vegan

Hot stone

Green salad

with sprouts and bread croutons
on our house dressing

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Swiss beef fillet

first-class regional

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

or

The mixed stone

beef fillet, veal and pork steak
Swiss quality – of course

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

or

Veal steak form Nidwalden

first class regional

(300g) Fr. 72.50
(150g) Fr. 62.50

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Dessert plate Nidwaldnerhof

a sweet surprise...

Choice of **Potatoes gratin, white wine risotto** or **French Fries**

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.

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Fish

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

Our homemade zander crisps may contain fish bones.

Fr. 36.50
small Fr. 27.50

Trout fillet from Ennetmoos
on herb mushroom sauce
served with noodles and vegetable

Fr. 34.50
small Fr. 26.00

Cisco skewers from Lake Lucerne
with peppers and red onions
in a spinach sauce
with butter dumplings and vegetables

Fr. 33.50
small Fr. 25.50

Alpine perch fillet
with balsamic port wine honey jus
served with potato-celery mash
and vegetables

Fr. 39.50
small Fr. 29.50

Meat

Veal steak from Nidwalden

with morel cream sauce
served with noodles and vegetables

Fr. 46.00
small Fr. 34.50

Beef fillet

with balsamic port wine honey jus
served with potato-celery mash and vegetables

Fr. 56.50
small Fr. 42.50

Ossobuco

with white wine risotto
and winter ratatouille

Fr. 42.50

Beef mince patties wrapped in bacon

filled with cream cheese and dried tomatoes
served with butter dumplings and vegetables

Fr. 35.50
small Fr. 25.00

Pork steak

with homemade herb butter
served with French fries and vegetables

Fr. 29.50
small Fr. 24.50

Sliced veal liver

served with port wine sauce and fresh herbs
with crispy potato «Rösti»

Fr. 38.50
small Fr. 28.50

Sweet dreams

A little sweetie

a little sin at the end

Fr. 8.00

Lukewarm chocolate cake with a liquid centre of caramel and white praline chocolate

served with tonka bean ice cream

Fr. 14.50

Cinnamon parfait

served on plum compote

Fr. 14.50

Lemon mousse

on apple compote with ginger crumble

Fr. 13.50

Toblerone chocolate mousse

garnished with fruits

Fr. 13.50

small Fr. 10.50

Dessert variation "Nidwaldnerhof"

a sweet surprise

Fr. 15.50

Caramel flan

tooooo good to be ordinary

Fr. 9.50

Meringues

served with whipped cream

Fr. 9.50

small Fr. 7.50

Meringues with ice cream

served with whipped cream

Fr. 13.50

small Fr. 10.50

Great Sundaes "Nidwaldnerhof"

Heaven can wait: ice cream treats for one, two, three...

Fr. 29.00

Nidwalden cheese

Specialities from our region

Fr. 15.50

Sundaes

All our ice creams are made from Swiss milk.

	small	
Denmark	Fr. 10.50	Fr. 13.50
Ice coffee	Fr. 10.50	Fr. 13.50
Pilatus caramel, cassis, chocolate	Fr. 10.50	Fr. 13.50
Titlis strawberry, chocolate, apple	Fr. 10.50	Fr. 13.50
Rigi chocolate, vanilla, cassis	Fr. 10.50	Fr. 13.50
Brisen ice coffee, vanilla, walnut and egg liqueur	Fr. 10.50	Fr. 13.50
Bürgenstock vanilla, caramel, ice coffee	Fr. 10.50	Fr. 13.50
Grosser Mythen caramel, walnut, apple	Fr. 10.50	Fr. 13.50
Klewen strawberry, vanilla, chocolate	Fr. 10.50	Fr. 13.50

Sorbets

	small	
Apple sorbet with Tells apple liqueur from Zgraggen	Fr. 10.50	Fr. 13.50
Cassis sorbet with regional sparkling wine	Fr. 10.50	Fr. 13.50

Ice cream flavours

Ice cream:
vanilla, strawberry, ice coffee,
chocolate, caramel, walnut, tonka bean

Sorbet:		
apple	per scoop	Fr. 4.00
cassis	whipped cream +	Fr. 1.50

We only serve the best regional and

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.

Trout farming Ennetmoos Whether filleted or smoked, these Fish come locally from Ennetmoos.

AlpenZander Susten the fish lives in the water of a Valais Mountain Spring and comes from Switzerland from the egg to the fillet. 100 % Swiss!

Vinegar factory Hitzkirch for Mathias Brunner, vinegar is not just vinegar, it is his passion.

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

Dairy Stans Where high quality milk transforms into delicious delicacies.

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.

Urma asian fresh and natural products Stansstad Urai and Martin Allenspach cultivate their bean sprouts with nothing more than water, air, light, movement and lots of love.

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

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

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

Origin of meat and fish at Nidwaldnerhof

Beef	Central Switzerland	Zander	Valais
Veal	Central Switzerland	Forelle	Central Switzerland
Offal	Switzerland	Cisco	Central Switzerland
Porc	Switzerland		

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