

The spicy entry

Mai Thai

a tempting Thai cocktail

Fr. 13.00

Banthai Jaan Plao

a bit of everything
to get to know the Thai diversity

Fr. 18.50

Tom Yam Goong

aromatic Thai soup
with prawns, galangal, lemongrass and coriander

Fr. 15.50

Paw Pia Tord

crispy spring rolls filled purely vegetarian
served with sweet chili sauce

Fr. 14.50

Satay Kai

marinated chicken skewers in coconut milk, fish sauce and curry
served with peanut sauce

Fr. 16.50

Yam Nuea

spicy beef salad with fish sauce, palm sugar,
lime juice and shallots
with cucumbers, tomatoes and spring onions

starter Fr. 16.50

main course Fr. 24.00

Som Tam

delicious salad with green papayas,
mango-ginger sauce and cashew nuts
served with prawns

starter Fr. 18.50

main course Fr. 27.00

Tod Man Pla

fried aromatic fish cakes
served with a cucumber-peanut dip

Fr. 14.50

 mild



 hot





 very hot & spicy by request!

The tasty highlight

Gaeng Kheo Wan Gai 	spicy chicken curry with green curry paste, coconut milk, eggplants, basil and kaffir lime leaves one of the most popular dishes in Thailand.	Fr. 34.50
Gaeng Massaman Neua 	a mild curry with beef, potatoes, coconut milk, palm sugar, cardamom, laurels and tamarind paste	Fr. 34.50
Panaeng Kai 	very aromatic Panaeng curry with chicken, chillies, galangal, lemongrass, peanuts, shallots, garlic and kaffir lime leaves	Fr. 34.50
Muu Phad Gratium Prik Thai 	aromatic sliced veal liver with soy sauce, honey, pepper, garlic and coriander	Fr. 34.50
Ca Hap 	spicy zander filet with coconut milk and prawns seasoned with chilli, turmeric and coriander	Fr. 34.50
Kaengphed Ped 	roasted duck breast with red curry pineapple, ginger and cashew nuts	Fr. 34.50

We serve jasmine rice with all dishes.

 mild  hot  very hot & spicy by request!

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

Baked Seelisberg cheese
with winter salad, dried apple and roasted nuts
with honey vinaigrette

Fr. 15.50

Fried Gotthard pike-perch fillet
on creamed sauerkraut with cranberry jus

Fr. 21.50

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

Apple-fennel soup
with sage

Fr. 13.50

Yellow Thai curry soup
with prawn skewers

Fr. 15.50

Jerusalem artichoke and saffron soup
with almond mousse

Fr. 14.50

Vegetarian

Wirz cordon bleu

filled with Seelisberg cheese and dried tomatoes
served with ricotta crust and vegetables

Fr. 29.50

Homemade Dumplings

filled with spinach and feta
with mushroom cream sauce

Fr. 29.50

small Fr. 22.50

Pad Thai *

glass noodles with vegetables, peanuts, coriander,
egg and tofu

Fr. 28.50

kl. Portion Fr. 21.50

*available vegan without egg

Thai curry with pumpkin *

Potatoes, coconut milk, palm sugar, cardamom,
laurel and tamarind paste
served with jasmine rice

Fr. 29.50

*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
Rib eye steak
richly marbled, juicy on the finish

(300g) Fr. 69.50
(200g) Fr. 59.50



Dessert plate “Nidwaldnerhof”

Choice of **French Fries**, **potatoe leek gratin**, or **saffron 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 saffron risotto and vegetables

Fr. 34.50
small Fr. 26.00

Gotthard zander fillet with walnut crust
with honey shallot jus
served with ricotta crust and vegetables

Fr. 39.50
small Fr. 29.50

Meat

Veal steak from Nidwalden
with morel cream sauce
with saffron risotto and vegetables

Fr. 46.00
small Fr. 34.50

Braised beef roulade
filled with bacon, gherkins and carrots
served with ricotta crust and white cabbage

Fr. 39.50

Alpstein duck breast
with honey shallot jus
served with bread dumplings and red cabbage

Fr. 36.50

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

A little sweetie a little sin at the end	Fr.	8.00
Exotic fruit plate with lychee sorbet and passion fruit sauce	Fr.	15.50
Mango and lime shortcake with Thai basil	Fr.	12.50
Lukewarm chocolate cake with a liquid centre of caramel and white praline chocolate served with tonka bean ice cream	Fr.	14.50
Toblerone chocolate mousse garnished with fruits	Fr.	13.50
	small	Fr. 10.50
Dessert variation “Nidwaldnerhof a sweet surprise	Fr.	15.50
Homemade kaffir lime caramel flan different but simply good	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 Sundae “Nidwaldnerhof” Heaven can wait: ice cream treats for one, two, tree...	Fr.	29.00

Sundaes

All our ice creams are made from Swiss milk.

Denmark		small	
	Fr. 10.50	Fr.	13.50
Iced coffee	Fr. 10.50	Fr.	13.50
Pilatus caramel, cinnamon, chocolate	Fr. 10.50	Fr.	13.50
Titlis strawberry, chocolate, cassis	Fr. 10.50	Fr.	13.50
Rigi chocolate, vanilla, blood oranges	Fr. 10.50	Fr.	13.50
Brisen iced coffee, vanilla, cinnamon and egg liqueur	Fr. 10.50	Fr.	13.50
Bürgenstock vanilla, caramel, iced coffee	Fr. 10.50	Fr.	13.50
Grosser Mythen caramel, cinnamon, cassis	Fr. 10.50	Fr.	13.50
Klewen strawberry, vanilla, chocolate	Fr. 10.50	Fr.	13.50

Sorbets

Cassis sorbet		small	
with cassis liqueur	Fr. 10.50	Fr.	13.50
Blood oranges sorbet			
with oranges liqueur from Etter	Fr. 10.50	Fr.	13.50
Litchi sorbet homemade			
with sparkling wine from Ottiger	Fr. 10.50	Fr.	13.50

Ice cream flavours

Ice cream:
vanilla | strawberry | iced coffee
chocolate | caramel | cinnamon

Sorbet:
cassis
blood oranges
litchi homemade

per scoop Fr. 4.00
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, Oberrickenbach 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	Poulet	Switzerland
Veal	Central Switzerland	Trout	Central Switzerland
Offal	Switzerland	Zander	Central Switzerland
Pork	Switzerland	Prawns	Vietnam

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