









Our Chef Jens Knauthé
and the whole service team
welcomes you to our restaurant „Titschli“.

Enjoy the evening under the motto...





„Gusto presented individually“
We proudly present
a seasonal Swissness kitchen,
paired with one of the best Swiss wine cellars.

For information on allergens in the
individual dishes please contact our service team

STARTERS & SALADS

GRILLED FRENCH SHEEPS CHEESE  	18
served with a peperoni ragout and raw marinated baby spinach	
TOMATO AND BURRATA  	19
Primora tomato, burrata, pesto and rocket salad with a 9 year old balsamic	
NORWEGIAN SALMON TROUT 	25
tatar and gravlax, served with pickled vegetables, pumpernickel and lemon foam	
CARPACCIO OF SWISS BEEF	24
with rocket salad, Tannalp Sbrinz and truffle & lemon dressing	
SWISS LAMB'S LETTUCE	19
with French dressing, free range egg, strips of Swiss bacon and croutons	
THE GREEN FRUTT  	10
with raspberry & walnut, French, or balsamic dressing	
THE COLOURFUL FRUTT 	13
with raspberry & walnut, French, or balsamic dressing	

SOUPS

OBWALDEN BARLEY SOUP	15
with cured meat, vegetable cubes and herbs	
POTATO SOUP 	15
with pork sausage, vegetable cubes and herbs	
GAZPACHO ANDALUZ 	16
with a mosaic of bell peppers and served with garlic bread	
OBWALDEN BEEF STEW  	16
with Sherry, cubes of braised meat, vegetables, and potatoes	

VEGETARIAN MAINS

SOMEN NOODLES & MISO

with marinated Mungo beans, fermented Shiitake mushrooms, Kimchi, coriander and cress salad 25

VEGI BURGER

grilled Rondini slices with marinated dried tomatoes, burrata, cipolotte, rocket salad, yoghurt olive tapenade in a spicy pesto bun, served with fried onion rings and central Swiss fries 29

SPRING GRATIN

oven baked new potatoes, green asparagus, morels, cipolotte, wild garlic and gratinated with Tannalp Sbrinz cheese 31

FISH MAINS

PRAWNS FROM VIETNAM

fried with passion fruit, peanut sauce, marinated vegetable papaya, sautéed baby bell pepper and fried sweet potato 38

PIKE PEARCH FROM ESTONIA

on a creamy champagne cabbage with oven baked new potatoes, jus and Akvavit foam 42

TUNA FROM THE SOUTH WEST PACIFIC

fried pink with cajun pepper, on a creamy salted lemon risotto and rainbow baby carrots 43

MEAT MAINS

FRUTTER BEEF BURGER OF SWISS BEEF

handmade & fried pink with Swiss bacon, "Greyerzer AOP", tomatoes, onions and salad with a Kentucky sauce in a spicy corn bun, served with fried onion rings and central Swiss fries 35

CORN CHICKEN BREAST FROM FRANCE

fried on its skin, with rainbow baby carrots, red wine risotto and Grappa grapes 39

CORDON BLEU OF CENTRAL SWISS VEAL

filled with mountain cheese & ham, served with vegetables and central Swiss fries 44

LAMB FROM NEW ZEALAND

Chops fried pink with green beans in bacon and baked sweet potato 49

ENTRECÔTE DOUBLE OF SWISS BEEF

cooked how you like, with creamy Tessin polenta, truffle risotto, vegetables, hollandaise and jus, served in two courses min. 2 persons 51

DESSERT

DECONSTRUCTED CHEESECAKE

with chocolate Streusel, sour cream, yoghurt ice cream, yoghurt biscuit and blueberries 16

VANILLA CREME BRÛLÉE

with raspberry foam and berries, sorbet and confit of Amalfi lemon 18

FRUTTER MONSTER ROCHER

Chocolate ball filled with full cream Toblerone mousse, Manjari Canache, burnt almonds, biscuit and chocolate ice cream 19

...or ask our service personnel for our „Coupe Ice Cream Menu“

JUMI CHEESE

CHEESE SELECTION

Ca. 140g various hard and soft cheese from the Jumi cheese makers, with Tessin fig mustard, grapes, chutney and pear bread 18

SCHLOSSBERGER „ALT“

Ca. 80g cow milk cheese, with fig apple mustard, fruit and pear bread 8

SPAHN

Ca. 80g cow milk cheese, with truffle honey, fruit and pear bread 11