

SNACKS

Colourful vegetables with a chive dip  9

„Obwaldner Platter“ with pickled vegetables 1 portion / each extra portion 24 /15


Tessin style tatar of Bio Suisse beef
medium or spicy with tomato, onions, pickled gherkin, mustard seed, salted lemon,
capers and olive oil, served with toast and butter Starter 24 / Main 32

FRUTTER „CAESAR“ SALAD

Leaf salads, king oyster mushrooms, Tannalp Sbrinz cheese, 
croutons, cresses and caeser dressing 25

...with fried corn fed chicken from France 36

...with Cordon Bleu of Central Swiss veal 41

served with Caesar dressing  

SOUPS

„Obwaldner Barley Soup“ with cured meat, vegetable cubes and herbs 15

„Obwalden beef stew“  
with cubes of braised meet, vegetables and potatoes and herbs 16

FILLED TARTARUGA BREAD



with Milanese Salami 14

with Uristier cheese  15

with cooked beef ham 16

with black smoked farmers bacon 17

WARM DELICACIES

„Stutzers“ pork sausage with homemade potato salad   21

„Frutt Sandwich“ with fried Swiss chicken breast,
fried egg, bacon, tomato and salad, served with Innerschwiizer fries 31

Obwaldner Beef Frutter Burger
handmade & fried pink with Swiss bacon, “Greyerzer AOP” cheese, tomatoes,
onions and salad, with a Kentucky sauce in a spicy corn bun,
served with fried onion rings and Innerschwiizer fries 35

CAKES

Apple cake 8.5

Plum butter crumble 8.5




New York Cream Cheese Cake 7.5

Latte Macchiato slice 7

Almond Honey slice 7

Portion of whipped cream 1.5

For information in regards to allergies in the dishes, please contact a member of our service team.

Vegetarian  Lactose free  Gluten free 

Our prices are in CHF and include 7.7% VAT