

## Menu proposals

Dear Guest,

We are pleased to offer you a taste of our culinary creations. Unless otherwise noted, our menus are available for groups of 10 or more and can be enjoyed year-round at the Panorama Restaurant Titlis.

Haven't found your perfect menu yet? Our culinary team will be delighted to create a menu tailored to your wishes and to advise you personally. We also offer seasonal specialties made with fresh, regional ingredients.

We look forward to welcoming you to the mountain and treating you to an unforgettable dining experience.




Warm regards from Titlis,

Your Mice & Events Team





## Apero & Snacks

<p><b>Apero «Titlis»</b></p> <p>Alpine style bread   Toasted bread wrapped with bacon Puff pastry with cheese, poppy seeds &amp; paprika  Vegetable sticks with dip    Potato crisps &amp; nuts </p>	12.50
<p><b>Apero «Alpine Snacks»</b></p> <p>Cold cuts from the Engelberg Valley Sbrinz   Engelberg alp cheese  Nuts   Dried fruits    Bread </p>	16.50
<p><b>Apero «Sandwich»</b></p> <p>Sandwiches by the meter   Salami, ham, cheese  Vegetable sticks with dip    Potato crisps &amp; nuts </p>	16.50
<p><b>Apero «Sandwich Deluxe»</b></p> <p>Sandwiches by the meter Tomato-mozzarella    Tuna   Chicken breast "Cocktail" Vegetable sticks with dip    Cchips &amp; nuts </p>	21.50
<p><b>Apero «Elegance»</b></p> <p>Zesty beef tartar toast Salmon tartar and pumpernickel bread Bruschetta with tomatoes  Engelberger cheese quiche  Spring rolls with soy sauce </p>	25.50
<p><b>Apero «Riche» 3020</b></p> <p>Tomato mozzarella salad  Lentil vegetable salad  Sausage cheese salad Carrot ginger soup </p> <p>Shrimps wrapped in potatoes Meatballs with spicy tomato sauce Chicken wings with BBQ sauce Macaroni Alpine style with roasted onions  Mini hot dogs Spring rolls with sweet chilli sauce  Leek quiche </p> <p>Chocolate mousse Panna cotta with fruit sauce Mini layered cream pastry Mini jam filled donuts Fruit salad</p>	55.00

## Starters

<b>Seasonal leaf salad</b> 	11.00
Dressing   Croutons	
<b>Mixed leaf and vegetables salad</b> 	14.00
Cucumber   Carrots   Egg   Dressing	
<b>Tomato mozzarella salad</b> 	15.00
Balsamic vinegar   Olive oil   Basil	
<b>Small beef tartar, mildly spiced</b>	24.00
Pickled vegetables   Capers   Chive mayonnaise   Leek crisp Toast   Butter	

## Soups

<b>Clear vegetable soup</b> 	10.50
Croutons   Chives	
<b>Curry cream soup with coconut milk</b> <small>VEGAN</small>	10.50
Almond slivers	
<b>Carrot ginger soup</b> 	10.50
<b>Vegetarian barley soup</b> 	11.50
<b>Apple celery soup</b> 	12.50
Local cheese   Chives	

## Main Dishes

<b>Pasta with minced beef sauce</b>	21.00
Apple sauce	
<b>Puff pastry filled with veal quenelles creamy sauce</b>	26.00
Mushrooms   Rice   Peas & carrots	
<b>Classic beef lasagna</b>	26.00
Minced meat sauce   Bechamel sauce   Cheese	
<b>Home-made beef meatloaf</b>	32.00
Gravy   Mashed potatoes   Seasonal vegetables	
<b>Sliced chicken or veal "Titlis style"</b>	32.50 / 42.00
Creamy sauce   Noodles   Seasonal vegetables	
<b>Grilled chicken thigh</b>	35.00
Thyme gravy   Country cuts   Tomato	
<b>Sauteed salmon filet</b>	37.00
Potato and leek vegetables	
<b>Pork tenderloin wrapped in bacon, roasted in one piece</b>	39.00
Gravy   Potato gratin   Seasonal vegetables	
<b>Veal steak roasted in one piece</b>	52.00
Thyme gravy   Potato croquettes   Seasonal vegetables	

## Vegetarian & Vegan Main Dishes

<b>Alpine style macaroni &amp; cheese</b> 	24.00
Apple sauce   Roasted onions	
<b>Beetroot falafel</b> <b>VEGAN</b>	28.00
Seasonal vegetables	
<b>Asian style vegetable curry</b> <b>VEGAN</b>	27.00
Coconut milk   Basmati rice	

## Cheese Fondue

### Bowl of mixed salad

Croutons | Kernels | Dressing

### Local cheese fondue

All you can eat | Bread | Potatoes

Vegan fondue upon request **VEGAN**

### Seasonal dessert

Bookable from 10 to 30 guests

49.00

## Fondue Chinoise

### Colorful salad from the bowl

Croutons | Kernels | Dressing

### Thinly sliced meat à discretion

Beef | Pork | Turkey | Lamb

Homemade sauces 

Vegetables | Mushrooms | Fresh fruits 

Rice | French fries 

### Seasonal dessert

Bookable from 30 to 90 guests

72.00

## Pasta Buffet


### Colorful salad from the bowl

Croutons | Kernels | Dressing

### Pasta buffet

Spaghetti | Local twisted macaroni

### Sauces

Minced meat sauce | Tomato sauce  | Carbonara sauce

Parmesan cheese

Bookable from 20 guests

35.00

### Add-ons:

Classic beef lasagna

+ 6.00

Cannelloni stuffed with spinach & ricotta

+ 4.00

Small dessert in a glass

+ 6.00

## Desserts

<b>Small seasonal dessert</b>	6.00
<b>Layered cream pastry</b>	8.50
<b>Caramel flan</b>   Whipped cream	8.00
<b>Fresh fruit salad</b>   Whipped cream	8.00
<b>Fresh fruit salad with lime-sorbet</b>	12.00
<b>Apple cider cream</b>	9.50
<b>Meringue with vanilla ice cream</b>   Whipped cream	9.50
<b>Panna cotta</b>   Berry compote	10.50
<b>White &amp; dark chocolate mousse</b>	13.00

## Dessert Buffet

White & dark chocolate mousse	
Panna cotta with fruit coulis	
Caramel flan	
Fruit cake	
Mini jam filled donuts	
Mini layered cream pastry	
Fruit salad	
Meringues	
Ice cream	
Whipped cream	
 Bookable from 30 guests	 27.50

## Engelberg Cheese Buffet

Grapes	
Nuts	
Bread   fruit bread	
 Bookable from 30 guests	 22.50

## Brunch Buffet

### Bread & Pastry

Variation of bread  
Zopf  
Croissants  
Small selection of sweets

### Meat & Cheese

Meat platter from Central Switzerland  
Cheese selection from the region  
Smoked salmon with horseradish foam

### Eggs

Scrambled eggs  
Fried eggs  
Roasted bacon  
Ham

### Spreads

Butter | margarine  
Nut-nougat spread  
Various jams  
Honey

### Muesli & Co.

Birchermuesli  
Fruit salad  
Muesli | cornflakes  
Yoghurt

### Main Dishes

Sliced veal "Titlis style"  
Small pork & veal sausages  
Chicken skewers  
Macaroni alpine style with apple sauce  
Grilled vegetables

### Drinks

Coffee | tea | milk drinks  
Orange juice | multivitamin juice  
Engelberg water

Bookable from 40 guests

75.00

## Selection of the Wine & Drink Menu

### Champagne & Sparkling Wine

<b>Prosecco Extra Dry</b> Piccini, Prosecco DOC, Veneto, Italy Glera	75 cl	56.00
<b>Franciacorta Golf 1927</b> Barone Pizzine, Franciacorta DOCG, Lombardia, Italy Chardonnay	75 cl 150cl	77.00 162.00
<b>Billecart Salmon Brut, Le Réserve</b> Champagne, France Chardonnay, Pinot Noir, Pinot Meunier	75 cl	91.00

### White Wine

<b>Quintett Cuvée</b> Weinbau Ottiger, Kastanienbaum, Lucerne, Switzerland Chardonnay, Pinot Gris, Sauvignon Blanc, Viognier, Pinot Blanc	75 cl	59.50
<b>Heida Domaine de Crêtes</b> Domaine des Crêtes, Noes-Sierre, Valais AOC, Switzerland Heida	75 cl	68.00
<b>Bianca Maria</b> Tenuta Castello di Morcote, Bianco del Ticino DOC, Switzerland Merlot, Sauvignon Blanc	75 cl	60.00
<b>Pinot Grigio Mezzacorona</b> Castel Firmian, Trentina DOC, Italy Pinot Grigio	75 cl	49.00
<b>VV Riesling</b> Van Volxem, Mosel, Germany Riesling	75 cl	56.00
<b>Mâcon-Villages AOC</b> Vuillemez Père & Fils, Macon Villages AOC, Bourgogne, France Chardonnay	75 cl	66.50

### Rosé Wine

<b>Château Aspras Tomares Ballus</b> Château Aspras, Côtes de Provence AOC, France Grenache, Cinsault	75 cl	56.00
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## Red Wine

<b>Terzett Cuvée</b> Weingut Ottiger, Kastanienbaum, Lucerne, Switzerland Merlot, Pinot Noir, Gamaret	75 cl	63.00
<b>Bella Stasera</b> Urs Hauser, Merlot del Ticino DOC, Switzerland Merlot	75 cl	70.00
<b>Hermann Pinot Noir Le Petit</b> Weingut Hermann, Fläsch, Graubünden AOC, Switzerland Pinot Noir	75 cl	72.00
<b>Mille Rosso</b> Garibaldi, Tuscany IGT, Italy Sangiovese, Merlot	75 cl	49.00
<b>Clinio</b> Tenuta Fratini, Tuscany IGT, Italy Cabernet Franc	75 cl	84.00

Upon request, we are pleased to recommend a curated selection of alcohol-free white, rosé, and sparkling wines. Our exclusive wine and beverage list is available at any time on request.

## Water & Soft Drinks


<b>Knutwiler Mineral Water</b>	1 Liter	9.50
<b>Selection of soft drinks</b>	0.5 Liter	6.00
<b>Orange juice</b>	1 Liter	12.00

## Good to know

### Menu Selection

Please select a uniform menu for your group at least two weeks prior to the event and let us know about any guest intolerances or special requests. Our team is happy to assist with any questions regarding allergens.

### Vegetarian & Vegan Dishes

Vegetarian dishes are marked  on the menu; vegan dishes are labeled **VEGAN**.

### Menu Cards

We are pleased to create complimentary, personalized menu cards for your event. For this, we require your logo (JPEG or PNG format), the desired title, and your preferred language.

### Number of Guests

The number of guests confirmed 48 hours in advance will serve as the minimum basis for billing our gastronomic services.

### Prices

All prices are listed per person or unit, in Swiss francs, and include VAT.

### Cable Car Tickets

Cable car tickets are charged separately. We will be happy to provide you with the current rates.

### Parking

Parking spaces are available directly at the Valley Station; reservations are not possible. Please inform us in advance if parking fees should be included in your final invoice.

### Declaration

Beef   Veal   Pork   Chicken	Switzerland
Sausages	Switzerland
Lamb	New Zealand
Turkey	Italy
Salmon	Norway FAO-27 Northeast Atlantic
Shrimps	Vietnam FAO-71 Pacific Ocean