

Discover our culinary delights

Dear guest,

We would like to offer you an insight into our diverse culinary delights. Unless otherwise stated, this offer is available for groups of 10 persons or more and is available year-round.

Haven't found your perfect menu yet? Together with our culinary team, we happily bring your individual ideas to life and provide you with personal advice. In addition, we delight you with seasonal dishes prepared with great care using fresh, regional ingredients.

We warmly welcome you and look forward to inspiring you with exceptional cuisine high up in the mountains.

Kind regards from TITLIS
Your MICE & Events Team

Aperitif & Snacks

Aperitif «Titlis» 12.50

Alpine bread | Toasted bread wrapped in bacon
Puff pastry sticks | Cheese, poppy seeds, paprika 
Vegetable sticks | Dip sauces 
Chips | Salted peanuts 

Apero «Älpler Brotzeit» 16.50

Meat specialties from the Engelberg Valley
Sbrinz Möckli | Engelberg Alpine cheese 
Nuts | Dried fruits | Bread 

Apero «Focaccia» 12.50

Focaccia in various variations  available on request
4 pieces per person

Apero «Elegance» 25.50

Spicy beef tartare | Toast
Salmon tartare | Pumpernickel
Tomato bruschetta 
Engelberg cheese tart 
Focaccia variation 

Apero «Elegance» Riche 36.50

Vegetable soup
Spicy beef tartare | Toast
Smoked salmon | Pumpernickel
Duck croquettes
Tomato bruschetta 
Engelberg cheese tart 
Focaccia variation 

Popular classics

Classic 1 36.00

Mixed seasonal salad | French or Italian dressing

Spaghetti | Bolognese, Napoli, Pesto

Brownie | Whipped cream

Classic 2 36.00

Mixed seasonal salad | French or Italian dressing

Baked meat loaf | Potato salad

Caramel flan | Whipped cream

Classic 3 36.00

Mixed seasonal salad | French or Italian dressing

Traditional Alpine macaroni | Bacon

Panna cotta | Fruit sauce

Hearty Menus

Hearty 1 52.00

Lamb's lettuce salad | Bacon | Egg | House dressing

Beef patties | Gravy | Mashed potatoes | Seasonal vegetables

Mille-feuille | Vanilla custard

Hearty 2 50.00

Lamb's lettuce salad | Bacon | Egg | House dressing

Swiss Vol-au-vent | Veal quenelles | Sliced chicken | Mushrooms

Cream sauce | Rice | Seasonal vegetables

Mille-feuille | Vanilla custard

Hearty 3 53.00

Lamb's lettuce salad | Bacon | Egg | House dressing

Engelberg pork steak | Potato gratin | Seasonal vegetables

Mille-feuille | Vanilla custard

Gourmet Menus

Gourmet 1

75.00

Carpaccio of three varieties of beetroot
Dallenwil goat cheese | Honey | Walnuts
Sliced veal "Engelberg style" | Spätzle
Crème brûlée

Gourmet 2

85.00

Leaf salad | Figs | Caramelized nuts | Ricotta | Honey
Roasted beef fillet 160 g | Potato gratin | Baby carrots
Warm chocolate cake | Vanilla ice cream

Gourmet 3

69.00

Salmon tartare | Trout roe | Malt crisp
Homemade mushroom ravioli | Beurre blanc
Apple fritters | Vanilla sauce

Seasonal Specials

Summer BBQ experience

79.00

Salad buffet with a variety of leaf and vegetable salads

Croutons and seeds

Choice of French or Italian dressing

Regional meat and sausage specialties

Grilled halloumi cheese

Vegetable skewers

Baked potatoes

Traditional Alpine macaroni

Selection of breads

BBQ sauces

Summer dessert selection

Available for groups of 10 to 100 people

June to September

Winter cheese fondue experience

49.00

Mixed salad served in a bowl

Croutons and Seeds

French or Italian dressing

Central Swiss cheese fondue à discrétion

Bread cubes

Boiled potatoes

Seasonal dessert

Available for groups of 10 to 60 people

October to May

Selection of the wine menu

Champagne & Sparkling wine

Prosecco Extra Dry		75 cl	56.00
Piccini, Prosecco DOC, Veneto, Italy			
Glera			
Franciacorta Golf 1927	N.V.	75 cl	77.00
Barone Pizzine, Franciacorta DOCG, Lombardy, Italy		150 cl	162.00
Chardonnay			
Billecart Salmon Brut, Le Réserve	N.V.	75 cl	91.00
Champagne, France			
Chardonnay, Pinot Noir, Pinot Meunier			

White wine

Quintett Cuvée		75 cl	59.50
Weinbau Ottiger, Kastanienbaum, Lucerne, Switzerland			
Chardonnay, Pinot Gris, Sauvignon Blanc, Viognier, Pinot Blanc			
Sauvignon Blanc		75 cl	66.50
Pirmin Umbricht, Aargau AOC, Switzerland			
Sauvignon Blanc			
Heida Domaine de Crêtes		75 cl	68.00
Domaine des Crêtes, Noes-Sierre, Valais AOC, Switzerland			
Heida			
Bianca Maria		75 cl	60.00
Tenuta Castello di Morcote, Bianco del Ticino DOC, Switzerland			
Merlot, Sauvignon Blanc			
Pinot Grigio		75 cl	52.50
Guerrieri Rizzardi, Pinot Grigio delle Venezie DOC, Italy			
Pinot Grigio			
Juwel Riesling		75 cl	56.00
Juliane Eller, Rheinhessen, Germany			
Riesling			
Mâcon-Villages AOC		75 cl	66.50
Vuillemez Père & Fils, Macon Villages AOC, Bourgogne, France			
Chardonnay			

Selection of the wine menu

Rosé wine

Château Aspras Tomares Ballus	75 cl	56.00
Château Aspras, Côtes de Provence AOC, France		
Grenache, Cinsault		

Red wine

Pinot Noir Le Cruchon	75 cl	59.50
Domaine Henri Cruchon, Vaud AOC BIO, Switzerland		
Pinot Noir		

Vallombrosa Rosso	75 cl	66.50
Tamborini Vini, Ticino DOC, Switzerland		
Merlot		

Fläscher Blauburgunder Steillage	75 cl	80.00
Weingut Hermann, Fläsch, Graubünden AOC, Switzerland		
Pinot Noir		

Mille Rosso	75 cl	49.00
Garibaldi, Toscana IGT, Italy		
Sangiovese, Merlot		

Clinio	75 cl	84.00
Tenuta Fratini, Toscana IGT, Italy		
Cabernet Franc		

I'Giogo	75 cl	70.00
Bruscola, Chianti Classico Riserva DOCG, Italy		
Sangiovese		

Château Haut-Cadet	75 cl	66.50
Château-Cadet Famille Cazes, Saint-Émilion Grand Cru AOC, France		
Merlot, Cabernet Franc, Cabernet Sauvignon		

Upon request, we happily 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.

Good to know

Menu selection

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

Vegetarian dishes

Vegetarian dishes are marked  on the menu.

Menu cards

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

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 happily provide you with the current rates.

Parking

Parking spaces are available directly at the Valley Station; reservations are not required. Please inform us in advance if parking fees should be charged on your master account.

Declaration

Beef Veal Pork Chicken	Switzerland
Sausages	Switzerland
Trout roe	Switzerland

All information is subject to change | July 2026