

## 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 Alpine Lodge Trübsee.

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



### Apero «Titlis»

12.50

Alpine style bread | Toasted bread wrapped with bacon  
Puff pastry with cheese, poppy seeds & bell pepper   
Vegetable sticks with dip  | Potato crisps & nuts 


### Apero «Alpine Snacks»

16.50

Cold cuts from the Engelberg Valley  
Sbrinz | Engelberg alp cheese   
Nuts | Dried fruits | Bread 




### Apero «Focaccia»

12.50

Delightful variation of focaccia upon request, only possible   
4 pieces per person




### Apero «Elegance»

25.50




Zesty beef tartar toast  
Salmon tartar and pumpernickel bread  
Bruschetta with tomatoes   
Engelberger cheese quiche   
Focaccia selection 

### Apero «Riche»





55.00

Marcona almonds   
Marinated olives   
Smoked salmon | Crostini | Horseradish  
Potato crisps'n'dip | White fish roe | Creme fraiche  
Selection of dried meat  
Homemade cheese pie   
Chicken liver mousse | Crostini | Cherries  
Almond cake | Berry compote | Whipped cream  
Variety of pralines  
Bookable from 15 to 150 guests




## Starters

<b>Seasonal leaf salad</b> 	11.00
Dressing   Croutons	
<b>Mixed 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> <small>VEGAN</small> 	10.50
Croutons   Chives	
<b>Apple celery soup</b> 	12.50
Local cheese   Chives	
<b>Seasonal soup</b> 	13.50
Asparagus, wild garlic, pumpkin or whatever the season has to offer	
<b>Mushroom cream soup</b> 	14.50
Croutons   Herb oil	

## Vegetarian & Vegan Main Dishes

<b>Alpine style macaroni &amp; cheese</b> 	24.00
Apple sauce   Roasted onions	
<b>Asian style vegetable curry</b> <small>VEGAN</small> 	27.00
Coconut milk   Basmati rice	
<b>Seasonal risotto</b> 	25.00
Asparagus, wild garlic, pumpkin or whatever the season has to offer	

## 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>Homemade meatloaf</b>	32.00
Gravy   Mashed potatoes   Seasonal vegetables	
<b>Chicken or veal stew</b>	32.50 / 42.00
Creamy sauce   Spaetzli or rösti shavings   Seasonal vegetables	
<b>Sauteed salmon filet</b>	37.00
Creamy leek   Boiled potatoes	
<b>Pork tenderloin roast, wrapped in bacon</b>	39.00
Gravy   Potato gratin   Seasonal vegetables	
<b>Larded pork roast</b>	36.00
Gravy   Mashed potatoes   Seasonal vegetables	
<b>Onglet beef steak roast</b>	48.00
Pepper sauce   Potato gratin   Seasonal vegetables	

## 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>Meringue with vanilla ice cream</b>   Whipped cream	9.50
<b>Apple cider cream</b>	10.50
<b>Panna cotta</b>   Fruit compote	10.50
<b>Toblerone chocolate mousse</b>	13.00
<b>Variation of sweet treats</b> as a sharing plate	18.00

## 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



## Tasting Menu

Upon request, we will be happy to create a customized menu tailored to your budget and perfectly suited to your event.



## 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>Engelberg water</b> (Mountain Lodge Trübsee)	1 Liter	7.50
<b>Selection of soft drinks</b>	0.5 Liter	6.00
<b>Orange juice</b>	1 Liter	12.00
	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
Whitefish roe	Switzerland

All information is subject to change | November 2025