



**SPANNORT**

---

R E S T A U R A N T

# MENU

WINTER 2023/24

# A HEARTFELT WELCOME

Dear guest

We continue to create  
the fairy tale of **SPANNORT RESTAURANT**.  
Certainly, without even knowing  
**the end** of a story –  
the potential is endless.

Unique, regional, seasonal and fresh products.  
Creative, traditional methods newly arranged.

Sincerely yours  
Andre and SPANNORT Team

Subject to change of vintage for wines.  
Prices are listed in Swiss francs and include  
VAT of 7.7 % until December 31, 2023.  
From January 1, 2024, VAT will be  
raised to 8.1 %.

# DECLARATION

## OUR TRUSTED PARTNERS

Meat	CH - Metzger Gabriel AG, Wolfenschiessen
Fish	CH - Fish farm Ennetmoos NW / Gotthard UR
Eggs	CH - Silvia Hurschler-Staub, Engelberg
Potatoes	CH - Sepp Infanger, Engelberg
Tofu	CH - Cooperative Widen Tofurei Engel, Widen
Ravioli	CH - Pastarazzi GmbH, Sarnen
Mountain cheese	CH - Hurschler Molkerei, Engelberg
Goat cheese	CH - Toni Odermatt, Stans
Sourdough bread	CH - Christen Beck, Buochs
Coffee	CH - El Imposible Roasters GmbH, Horw
Tee	CH - My Tea Shop, Engelberg / Chrütlitanti, Alpnach Dorf

## LOCAL AND REGIONAL

Beef	Switzerland	Veal	Switzerland
Pork	Switzerland	Duck	Central Switzerland
Tofu	Switzerland	Pikeperch	Central Switzerland
Egg	Engelberg		

## ALLERGIES

Our service staff will be happy to give assistance regarding ingredients in our dishes that may cause allergies or intolerances. Do not hesitate to ask us.



Vegan



Lactosefree



Glutenfree

# APERITIF

Would you like to start with a delicious aperitif?  
We recommend one, two or three glasses  
of **sparkling** wine in combination with a bite...



## OLIVES

Green Olives  
marinated with herbs

CHF 4



## HUMMUS

Chickpea puree  
with sesame

CHF 4



## APERONUTS

house roasted nuts – driving you nuts

CHF 4



## CHEESE

alpine cheese

CHF 4.5



## SAUSAGE

dried salami

CHF 4.5

DRINK  
OF THE DAY

20 cl  
CHF 10

WE WANT IT ALL.

Full platter

CHF 19

# STARTERS



## SPANNORT SALAD

Mixed green leaf salad with French sauce,  
yellow beetroot, kernels, apple  
and pickled zucchini

CHF 16



## MARROWBONE | GARLIC | PARSLEY

Baked beef bone marrow  
with garlic  
and parsley

CHF 15

## RAVIOLI | BEETROOT

Beetroot ravioli  
with goat cheese  
and marinated beetroot

CHF 18



## RISOTTO | PEARS | BLUE CHEESE

Risotto  
with pears,  
blue cheese  
and walnuts

CHF 18



## CLEAR BROTH | BOILED BEEF | SWEETBREAD

Homemade clear broth  
with boiled beef,  
sweetbread  
and herbs

CHF 18

# MAIN COURSE

## MEAT

### MEATBALLS | POTATOES | GRAVY

Beef meatballs in homemade gravy  
served with mashed potatoes  
and seasonal vegetables

CHF 39

### DUO OF PORK | FRENCH FRIES | ANDRÉS MARINADE

Cordon bleu and marinated spare ribs  
with French fries  
and seasonal vegetables

CHF 39

### BEEF GOULASH | DUMPLINGS

Beef goulash  
Grandmother's receipt «Mariska»  
with sourdough dumplings  
and seasonal vegetables

CHF 39

### VEAL RUMP | SPAETZLE | PEPPER SAUCE

Grilled veal rump steak  
on green pepper sauce  
served with large spaetzle  
and seasonal vegetables

CHF 52

## FISH



### PIKEPERCH | SAUERKRAUT | CHAMPAGNE

Pan-fried pikeperch fillet  
with champagne sauce  
on sauerkraut

CHF 45

# MAIN COURSE

## VEGETARIAN DISHES

Do you prefer a **vegan choice**?

Please let us know.

We will be happy to assist you  
**directly** at the table about **OUR current variety**.

### SPAETZLE | SPINACH | NUTS | MUSHROOMS

Homemade large spaetzle  
with spinach,  
mushrooms and nuts

CHF 35



### OKARA | CARROTS | HERB OIL

Okara balls with herb oil  
on carrot puree  
and seasonal vegetables

CHF 35

### RAVIOLI | BEETROOT

Beetroot-ravioli  
with goat cheese  
and marinated beetroot

CHF 34

Sometimes I wish  
I was skinnier  
But then I remember – food is  
**freakin good!**



# CHILDREN'S MENU

Red and yellow and **pink** and green  
orange and **purple** and blue  
I can sing a rainbow  
sing a rainbow,  
sing a rainbow **too**.



**CHICKEN NUGGETS**  
and French fries

CHF 12.5



**RISOTTO**  
with alpine cheese

CHF 10



**VEGGIES**  
in olive oil

CHF 6

**RAVIOLI**  
with beetroot

CHF 12.5



**TAGLIATELLE**  
in tomato sauce

CHF 12



# DESSERTS



## CHOCOLATE | PEARS

Chocolate cake and -mousse  
with marinated pears  
and pears sorbet

CHF 15



## HOT BERRY

Vanilla ice cream with hot berry sauce  
with roasted almonds  
and whipped cream

CHF 15

## MILLE FEUILLE | RICE

Homemade puff pastry cake  
with marinated apples  
and rice ice cream

CHF 15



## AIRY ICE COFFEE

Whipped coffee ice cream  
with or without alcohol

CHF 15 / 12

## CHEESE | FRUIT BREAD | FIG


Chefs cheese platter  
served with fruit bread  
and fig mustard

small or regular portion

CHF 15 / 22

# ICE CREAM

Chocolate 

Snickers  

Vanilla 

Mocca 

## SORBETS

Blood orange   

Pear   

Lemon   

Mango   

CHF 4.5 per scoop

CHF 1.5 portion whipped cream

CHF 4.5 dash of «schnapps»

## SURPRISE YOURSELF

Ice cream surprise

CHF 3.5 per scoop

The best comes at the end:  
As **long as** cocoa beans grow on trees,  
Chocolate is clearly a **fruit**.

Desserts have fewer vitamins,  
that's why you should eat a **lot** of it.  
Don't you think so?



Water shortage, water quality and water supply have an **existential impact** on the lives of billions of people. At the same time, we leave **our water footprint** as consumers everywhere as water is being transported around the world, physically and virtually. This can have **devastating impacts** on local water systems. Due to this, our knowledge and use of water will be of **crucial importance for future** generations.

We charge a small fee for our tap water because we are committed to providing the highest quality and purity of ingredients. Our water is regularly tested and treated to ensure it meets the highest standards. We offer our guests only the best quality and are proud to do so even with our water.

# BEVERAGES

## NON-ALCOHOLIC DRINKS

### BOTTLES

Coca Cola	33 cl	CHF 5
Coca Cola Zero	33 cl	CHF 5
Rivella red	33 cl	CHF 5
Rivella blue non sugar	33 cl	CHF 5
Bitter Lemon	20 cl	CHF 4
Tonic	20 cl	CHF 4
Ginger Beer	20 cl	CHF 4
Beckenrieder Orangenmost	49 cl	CHF 7
local orange cider		
Zämä	33 cl	CHF 7
local herbal lemonade		
Lurisia Chinotto	27 cl	CHF 6
Tomato juice	20 cl	CHF 5

### BY THE GLASS



	2 dl	3 dl	5 dl	1 l
Sparkling Water	CHF 2.5	CHF 4	CHF 5	CHF 9.5
Tapwater «water for water»	CHF 1	CHF 2	CHF 3	CHF 6
Apple juice spritzer	CHF 3	CHF 5	CHF 7	CHF 12.5
Housemade Ice tea	CHF 3	CHF 5	CHF 7	CHF 12.5
Housemade Lemonade	CHF 3	CHF 5	CHF 7	CHF 12.5
Orange juice	CHF 3	CHF 5	CHF 7	CHF 12.5
«may I have some sirup, please»	CHF 1.5	CHF 2.5	CHF 3.5	CHF 5.5

## NON-ALCOHOLIC WINE

We serve a non-alcoholic wine from a company in Berlin/Germany called «Kolonne 0». Because it doesn't need to be alcoholic to be enjoyable. The team from Kolonne 0 is very dedicated to their quality. Grape to bottled product, they are involved with their winemakers every step of the way. The result is a tasty, delicious and enjoyable Sparkling Rose, crisp Riesling and interesting Red «Cuvee No2».

A careful process per vacuum, vaporizes the alcohol and leaves a maximum of 0.3% alcohol level.

Don't wait for the perfect Moment...  
...Create one yourself.

# ALCOHOLIC DRINKS

## LOCAL BEER

Various flavors

Geronimo Bräu	33 cl	CHF	6
Ponäly Bier	33 cl	CHF	6

## ON TAP

Appenzeller Quöllfrisch lager	2 dl		3 dl	5 dl		
	CHF	3.5	CHF	4.5	CHF	7

## BOTTLED

Erdinger Weissbier	50 cl	CHF	7
--------------------	-------	-----	---

## NON-ALCOHOLIC BEER

Erdinger Weissbier	50 cl	CHF	7
Appenzeller Leermond lager	33 cl	CHF	5

## APPEL CIDER

Möhl Appel cider	50 cl	CHF	6.5
alcoholic and non-alcoholic			

## SPIRITS

Pastis 51 45%	4 cl	CHF	7
Jsotta Vermouth Bianco 17%	4 cl	CHF	7
Jsotta Vermouth Rosso 17%	4 cl	CHF	7
Appenzeller Alpenbitter 29%	2 cl	CHF	5
	4 cl	CHF	8
Campari Bitter 23%	4 cl	CHF	7
Aperol Aperitivo 11%	4 cl	CHF	7
Cynar Bitter 16.5%	4 cl	CHF	7
Gin 43%	2 cl	CHF	8
Wodka 40%	2 cl	CHF	8



## LONGDRINKS

Aperol Sprizz	20 cl	CHF	10.50
Hugo	20 cl	CHF	10.50
Cynar Orange	20 cl	CHF	9.50
Campari Orange	20 cl	CHF	9.50
Jsotta Tonic	20 cl	CHF	9.50
Gin Tonic	20 cl	CHF	15
Swiss Negroni	20 cl	CHF	15
Wodka Lemon	20 cl	CHF	15
Wodka Tonic	20 cl	CHF	15
Moscow Mule	20 cl	CHF	15



## HOT BEVERAGES

### COFFEE

Espresso	CHF 4
Espresso Macchiato	CHF 5
Doppio Espresso	CHF 6
Black Coffee or with cream	CHF 5
Coffee Latte	CHF 5.5
Cappuccino	CHF 5.5
Latte Macchiato	CHF 6
Coretto Grappa	CHF 6.5

### MILKDRINKS

Hot Chocolate	CHF 5
with whipped cream	CHF 6.5
Ovomaltine	CHF 5
with whipped cream	CHF 6.5

### COFFEE SCHNAPS - SWISSNESS

Chrüter / herbs	CHF 6
Williams / pear	CHF 6
Zwetschgen / plum	CHF 6
Obstbrand / fruit brandy	CHF 6
Kirsch / cherry	CHF 6
with whipped cream	CHF 7.50

All brandys are available as a «Tea Schnapps»

### TEA

Pot of tea	30 cl	CHF 5
Twinnings		
Earl Grey		
Peppermint		
Rosehip		
Verveine		
Camomille		

For the complete tea selection, please see the german menu or ask us.

### LOCAL HERBAL TEA - ALPNACH DORF

Alpine Herb and Flower Tea – handpicked	30 cl	CHF 7
---	-------	-------

RECOMMENDED INFUSION 1-3 MINUTES  
A colourful mix with alpine flowers, aromatic leaves and herbs.

THANK YOU very much  
for your visit.  
We appreciate **you**.

Give us a feedback or leave some pictures.



#spannort #restaurantspannort #spannortteam



Gastgeber  
André Keller



Chef de Service  
Maria Franz



Küchenchef  
Carlos Szentgroti

Coming  
SOON

Künstler  
Alvaro Morcillo Espina



Lernender  
Gian Lippuner

