



**SPANNORT**  

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**R E S T A U R A N T**

**MENU**

SPRING 2024

# 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 reinterpretations of traditional methods.

Sincerely yours  
Your SPANNORT Team

Subject to change of vintage for wines.  
Prices are listed in Swiss francs and  
include VAT of 8.1 %.

# DECLARATION

## OUR TRUSTED PARTNERS

Meat	CH - Metzger Gabriel AG, Wolfenschiessen
Fish	CH - Fish farm Gotthard UR / Lostallo GR
Eggs	CH - Silvia Hurschler-Staub, Engelberg
Tofu	CH - Cooperative Tofurei Engel, Widen
Ravioli	CH - Pastarazzi GmbH, Sarnen
Mountain cheese	CH - Chäs im Kloster, 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 / Chrütltanti, Alpnach Dorf

## LOCAL AND REGIONAL

Beef	Switzerland	Veal	Switzerland
Pork	Switzerland	Bread	Central Switzerland
Tofu	Switzerland	Salmon	Switzerland
Egg	Engelberg	Pikeperch	Central Switzerland

## ALLERGIES

Our service staff will gladly provide assistance regarding any ingredients in our dishes that may cause allergies or intolerances. Please don't hesitate to ask us. Our dishes are labeled:



Vegan dish



Lactose-free dish



Gluten-free dish

# SPANNORT VOCABULARY

Apero nuts	Our traditional Apero nuts get a makeover. New combination of sweetness, slight spiciness, and saltiness.
Preserved Fruits	Seasonal fruits preserved in sugar syrup. 1 part water, 1 part sugar, a few spices. The products are suitable for use year-round.
Pickled Vegetables	Sweet and sour pickled vegetables. 1 part water, 1 part vinegar, 1 part sugar. The products are suitable for use year-round.
Bone Marrow	Longitudinally cut beef bones baked in the oven. For the "Bone Marrow Experience," we offer either flaming with Absinthe or White Port through the bone for a small additional charge.
White Tomatoes	Tomato trimmings collected throughout the year and frozen. When needed, we thaw these tomatoes and extract the clear broth from them.
Wild Garlic	The green herb of spring, related to chives, onions, and garlic. Wild garlic is anti-inflammatory and antibacterial, with higher levels of vitamin C.
Wild Garlic Capers	Wild garlic buds cooked in vinegar and then sterilized.
Pizokel	Pizokel are a dough specialty from Graubünden reminiscent of spaetzle. We use classic white flour and a bit of low-fat quark for production.
Okara Balls	Tofu mixture - mixed with spices and herbs, formed into a praline, and then baked until golden brown.
Chocolate Cake	Attention: Secret recipe and it's gluten-free. You'll have to ask the chef personally for the recipe. Go ahead, we're transparent.
Black Nuts	Green-picked walnuts soaked daily for a month and then sterilized with a spiced syrup. An alternative product made from these black nuts can be found on our cart "homemade Noccino."
Chrütlianti	The passionate producer is Andrés mom. She creates wonderful products with all sorts of things from the garden, forest, and meadow.

For further inquiries  
about our delicious  
dishes, please don't  
hesitate to contact us

We're happy to provide information.

# 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



## MARINATED ASPARAGUS

White pickled  
asparagus

CHF 4



## APERITO NUTS

house roasted nuts – driving you nuts

CHF 4



## CHEESE

alpine cheese

CHF 4.5



## SAUSAGE

dried salami

CHF 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,  
beetroot, kernels, strawberries, peas  
and pickled garden radishes

CHF 16



## MARROWBONE | GARLIC | PARSLEY

Baked beef bone marrow  
with garlic  
and parsley

CHF 15

## RAVIOLI | RICOTTA | WILD GARLIC

Ravioli filled with wild garlic  
served with smoked ricotta  
and pickled wild garlic

CHF 18



## RISOTTO | ASPARAGUS | ARUGULA

Risotto  
with white and green asparagus  
and deep-fried arugula

CHF 18

## TOMATO SOUP | BASIL

Homemade white tomato soup  
with basil sorbet

CHF 17

# MAIN COURSE

## MEAT DISHES

### 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 with lemon juice and marinated spare ribs  
with French fries  
and seasonal vegetables

CHF 39

### BEEF GOULASH | SPAETZLE | WILD GARLIC

Beef goulash  
Grandmother's receipt «Mariska»  
with large spaetzle  
and wild garlic

CHF 38

### VEAL RUMP | TAGLIATELLE | MORELS SAUCE

Grilled veal rump steak  
on morels sauce  
served with tagliatelle  
and seasonal vegetables

CHF 52

## FISH DISH



### PIKEPERCH | SAFFRON | RICE

Pan-fried swiss pikeperch fillet  
with saffron sauce  
on rice  
and seasonal vegetables

CHF 49

# 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 | MORELS | ASPARAGUS | SPINACH

Homemade large spaetzle  
with morels sauce,  
asparagus, spinach  
and pine nuts

CHF 36



### OKARA | PEAS | HERB OIL

Okara balls with herb oil  
on peas puree  
and seasonal vegetables

CHF 35

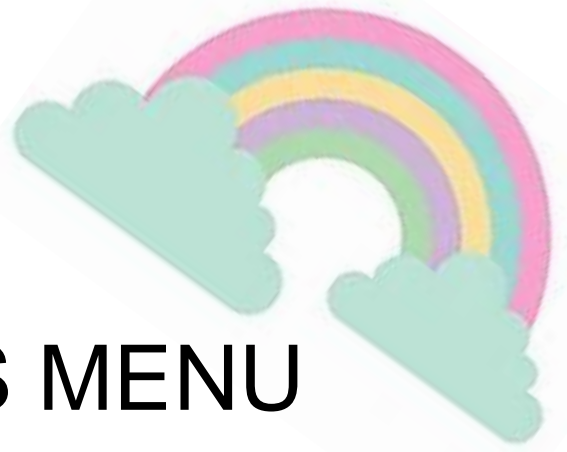
### RAVIOLI | RICOTTA | WILD GARLIC

Ravioli filled with wild garlic  
served with smoked ricotta  
and pickled wild garlic

CHF 34

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





# CHILDRENS 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 / 20



## RISOTTO with alpine cheese

CHF 10 / 18



## VEGGIES with olive oil

CHF 6 / 12



## PORTION OF FRENCH FRIES

CHF 7 / 14



## TAGLIATELLE in tomato sauce

CHF 12 / 20

We offer these dishes in **small** or **ReGULaR** portions.

# DESSERTS



## CHOCOLATE | STRAWBERRIES

Chocolate cake and -mousse  
with marinated strawberries  
and strawberry sorbet

CHF 15

## CRÈME BRÛLÉE | WAFFLE | ORANGE

Homemade crème brûlée  
with a waffle  
and blood orange sorbet

CHF 15

## RHUBARB | VANILLA

Homemade rhubarb pie  
with vanilla ice cream

CHF 15



## AIRY ICED COFFEE

Whipped coffee ice cream  
with or without alcohol

CHF 15 / 12

## CHEESE | FRUIT BREAD | FIG

Andrés 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 🌿 🍫 🌿

Strawberry 🌿 🍫 🌿

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



Sparkling Water	2 dl	3 dl	5 dl	1 l
Tapwater «water for water»	CHF 2.5	CHF 4	CHF 5	CHF 9.5
Apple juice spritzer	CHF 1	CHF 2	CHF 3	CHF 6
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 BEER

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

### NON-ALCOHOLIC APPEL CIDER

Möhl Appel cider	50 cl	CHF 6.5
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Don't wait for the perfect Moment...  
...Create one yourself.

DRINK  
OF THE DAY

20 cl  
CHF 10

# ALKOHOLIC DRINKS

## LOCAL BEER

Depending on your taste, a local beer.  
Before, after, or just in between.

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

## ON TAP

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

## BOTTLED

Erdinger Weissbier	50 cl	CHF	7
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## APPEL CIDER

Möhl Appel cider	50 cl	CHF	6.5
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## 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
Port Wine Tonic	20 cl	CHF	12
Gin Tonic	20 cl	CHF	15
Swiss Negroni	20 cl	CHF	15
Wodka Tonic	20 cl	CHF	15
Moscow Mule	20 cl	CHF	15

SOMETHING  
FROM THE SNAP  
ASSORTMENT

2 cl  
from CHF 9  
to CHF 22

## 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
Twinings		
Earl Grey		
Peppermint		
Rosehip		
Verveine		
Camomille		

### LOCAL HERBAL TEA - ALPNACH DORF

Alpine Herb and Flower Tea – handpicked	30 cl	CHF 7
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#### RECOMMENDED INFUSION 1-3 MINUTES

A colourful mix with alpine flowers, aromatic leaves and herbs.

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

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

Give us a feedback or leave some pictures.



#spannort #restaurantspannort #spannortteam



Restaurant Manager  
André Keller



Chef de Service  
Maria Franz



Head Chef  
Carlos Szentgroti

Coming  
SOON

We are looking for a new  
team member.



Apprentice  
Gian Lippuner