

Eat, drink.... Valid from July 2009 and enjoy



«Offer the body something pleasurable
so that the soul feels like living in it.»
Winston Churchill

We would like to provide you with some of our culinary proposals. Courses within each suggested menu may be changed and our chef would be delighted to help you plan the menu of your choice.

Please note that these prices are calculated for a minimum of **10 people**.

Information and Reservation

Phone: +41 (0)41 639 50 80
Fax: +41 (0)41 639 50 81
E-Mail: mice@titlis.ch

Coffee Aroma

Coffee & croissants flat rate

Coffee and butter croissants à discrétion 9.50

Coffee & croissants flat rate XL

Coffee, chocolate croissants, nut croissants, butter croissants à discrétion 11.50

Coffee break

Coffee, orange juice, mineral water, butter croissants à discrétion 14.00

Rotegg breakfast

1 bread roll, 1 croissant, bread, butter, jam, honey 14.00
1 glass of orange juice, hot drink of your choice

Gipfelstürmer breakfast

1 bread roll, 1 croissant, bread, butter, jam, honey 19.00
2 fried eggs with bacon or ham
1 glass of orange juice, hot drink of your choice

Rotair breakfast

1 bread roll, 1 croissant, bread, butter, jam, honey 21.00
Small Röstli with fried egg and bacon
1 glass orange juice, hot drink of your choice

Titlis Deluxe breakfast

1 bread roll, 1 croissant, bread, butter, jam, honey 28.00
Smoked salmon with toast
1 glass Prosecco, 1 glass orange juice, hot drink of your choice



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Aperitif – the story

Cold delights

Canapés

Rose from Tete de moine cheese	piece	4.50
Tomato-Mozzarella	piece	4.50
Shrimps with cocktail sauce	piece	4.50
Egg- and asparagus	piece	4.50
Smoked wild salmon	piece	4.50
Salami-Citterio	piece	4.50
Smoked duck breast	piece	5.50

Rustic & local

Mixed puff pastries	4 pieces	4.50
Vegetable sticks with 3 dip sauces	person	5.00
Grissini with smoked ham	4 pieces	7.50
Bruschetta	3 pieces	8.50
Dried Engelberg sausage with farmer's bread	30g	8.50
Gerschnialp Sbrinz cheese	60g	9.50
Fallow deer nibbles, Holzen Butchery Ennetbürgen	50g	12.00
Meat platter with local cheese	person	16.00

Warm treats

Finger food

Chicken wings Provencal	piece	4.50
Sausage roll	piece	4.50
Fried meat balls with spicy dip sauce	piece	4.50
Unterwaldner cheese quiche (3 pieces)	portion	8.50
Mini spring rolls with dip sauce (3 pieces)	portion	8.50
Pizza rolls with different fillings (8 finger snacks)	piece	24.00



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Exciting Aperitif Ideas

Seasonal fruit punch with alcohol

05 litre (approx. 25 portions)	150.00
10 litre (approx. 50 portions)	290.00
15 litre (approx. 75 portions)	420.00
Every further 5 litre	120.00

Seasonal fruit punch non alcoholic

05 litre (approx. 25 portions)	105.00
10 litre (approx. 50 portions)	205.00
15 litre (approx. 75 portions)	300.00
Every further 5 litre	90.00

Additional options

Mineral water	50cl	5.50
Orange juice	100cl	12.00
Freshly squeezed orange juice	100cl	18.00
Service charge for BYO wine	50cl	25.00
Service charge for BYO wine	75cl	30.00

Cauldron with mulled wine or coffee with schnapps

05 litre (approx. 25 portions)	100.00
10 litre (approx. 50 portions)	195.00
15 litre (approx. 75 portions)	290.00
Every further 5 litre	85.00

(* Cauldron available depending on the weather conditions)

Punch

05 litre (approx. 25 portions)	60.00
10 litre (approx. 50 portions)	115.00
15 litre (approx. 75 portions)	170.00
Every further 5 litre	50.00



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Aperitif themes

Sausage & pretzel

Salt pretzel	piece	3.00
Bavarian veal sausage with sweet mustard	piece	5.00
Served with: Eichhof bier – clip-top bottle, 4dl		6.00

Made – to - measure

Sandwich by the meter with different fillings (Salami, cheese, tuna or ham)	person	8.00
Served with: seasonal fruit punch with alcohol	person	6.00

Cheese all around

Gerschnialp Sbrinz cheese (80g) out of the loaf, Local sourdough bred, gherkins and pearl onions	person	14.00
Served with: Le Blanc, Luzerner Cuvée, Kastanienbaum		56.00

Alp snack

Thinly sliced local sausage (30g) with aromatic alpine cheese (60g) from Engelberg, crispy alp bread, nuts, dried fruits	person	16.00
Served with: refreshing local cider, 5dl		6.00

Forza Italia

3 variations of pizza rolls (spinach, ham, mushrooms) garnished with olives and dried tomatoes	person	11.00
Served with: tingly Prosecco		49.00

4 o'clock afternoon tea

Selection of small pastries (donuts, mini cream slices, slices of black forest gateau) English tomato – cucumber sandwiches	person	12.00
Served with: coffee, orange juice and mineral water	person	9.00

Cable car Aperitif

We would be pleased to arrange an aperitif at “Gerschnialp” on the way up to the mountain. After a short stop, the guests can continue their journey to the top with a refilled glass.

Accompanied by staff during the ascent we add the following costs	1 hrs	70.00
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Menu orchestration

The favourite choice

Crispy seasonal leaf salad with sprouts	8.80
Angus beef meatballs with gravy served with mashed potatoes, peas and carrots	19.50
Original „Meiringen chocolate Meringues“ served with whipped cream and farmer’s vanilla ice cream	9.00
Menu	33.60

The good and hearty

Aromatic beef bouillon refined with Sherry and crepe slices	8.50
Pork roast stuffed with dried prunes with richly flavoured red wine gravy, spinach noodles and vegetables	29.00
Small cinnamon dumplings in a cone served with cherry puree and whipped cream	10.50
Menu	43.20

The classic way

Cream of broccoli soup with an aromatic curry topping and roasted almonds	9.50
Grilled Swiss beef steak with tomato-basil coulis crispy onions and port gravy, served with mini Rösti and vegetables	33.00
Cranberry parfait with sugared white wine apple	10.50
Menu	47.70

The local alternative

Engelberger potato soup with croutons, with basil and fresh chives	12.00
Butter fried pork fillet medallions topped with Gerschnialp cheese and Engelberger dried sausage, green beans and rosemary potatoes	34.00
Baked apples in puff pastry on iced vanilla sauce and blueberry compote	11.50
Menu	51.80



Over the Gotthard

Ticino minestrone soup with flakes of alp cheese and basil pesto	9.80
Pork- / veal piccata garnished with fresh champignons and potpourri of yellow and red Cherry Tomatoes served with an aromatic Merlot Sauce, Risotto from the Valle Maggia	29.00 / 36.00
Panna Cotta served with Grappa marinated grape salad	13.00
Menu	46.60 / 52.90

Sporty choice

Beef Bouillon with barley and seasonal vegetable strips	8.50
Crispy backed chicken breast on ratatouille served with fried rice and rosemary jus	32.00
Bifidus yoghurt-mousse with apricot coulis and fresh forest berries	12.00
Menu	47.30

Out of the water

Lamb's lettuce with strips of smoked salmon and garlic-cROUTONS served with pear vinegar and wild garlic - dressing	15.00
Fried samlet on a horseradish-mustard sauce, thyme potatoes, served with a selection of seasonal vegetables	36.00
Fruit platter with two seasonal Mövenpick fruit sorbets	10.50
Menu	55.40

Green corner

Spaghetti all' Arrabiata with feta cheese with Tapenada of mixed olives	22.00
Cannelloni filled with ricotta cheese and spinach on a light lime sauce served with rocket salad and flakes of Pegorino cheese	21.00
Puff pastry vegetable strudel with morels on a fresh tomato sugo with deep fried basil and pine nuts	21.00



Buffets & Festivals

Pasta – Festival and salad buffet (from 20 people)		32.00
Salads	5 seasonal vegetable salads 2 leafy salads, 2 dressings	
Paste	Spaghetti, Penne Vegetarian Tortellini (Ricotta – Broccoli)	
Sauces	al Basilico, Bolognese, Funghi, all' Arrabiata, Gorgonzola	
Brunch buffet (from 30 people)		43.00
Soup	Bündner barley soup or bouillon with sliced crepes	
Cold selection	Variety of cold meats, air-dried bacon, Salami, farmer's ham, Engelberger sausage	
Fishes	Smoked filet of trout and whitefish, smoked salmon	
Cheese Platter	With a variety of local specialities	
Bread-buffet	Variety of breads and rolls	
Warm selection	Eggs – boiled, scrambled and fries, ham, bacon Chipolata, Rösti, hot Fleischkäse	
Sundries	Kellogg's Corn Flakes, Birchermüesli, fresh fruits, Fruit yogurt, natural yogurt, fresh fruit salad, jam, honey, butter, margarine	
Dessert - buffet	Chocolate mousse, crème brûlée, crème caramel, plum compote, apple strudel with vanilla sauce, fruit flan, cream pastries	
Farmer's buffet (from 30 people)		71.00
Soup	Bündner barley soup or bouillon with sliced crepes	
Cold selection	Variety of cold meats, air-dried meat, cold roast smoked ham, roast beef, farmer's bacon home-made pate loaf, salami, terrine, salami sausage	
Bread	Variety of bread and rolls	
Salad buffet	Tomato, beetroot, potato, celery, white cabbage, Russian salad, carrots, cucumber, leafy salad	
Warm selection	Silverside, loin ribs, bratwurst, hot Fleischkäse bacon, ham in pastry, Äpler Makronen	
Side dishes	Potato gratin, sauerkraut, boiled potatoes green beans	
Dessert - buffet	Fresh fruit salad, meringues, crème brûlée, fresh fruits, fruit flan, cheese platter, whipped cream chocolate cream, apple strudel with vanilla sauce	

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Sweet seductions

Nut croissant	3.50
Chocolate croissant	3.50
Small donut (4pieces per person)	6.00
Selection of cakes without cream	7.50
Selection of cakes with cream	9.00
Engelberger gingerbread without cream	6.50
Engelberger gingerbread with cream	8.00
Mövenpick Raspberry & Strawberry Sorbet with strawberry sauce	8.00
Home-made seasonal fruit flan	8.50
Crème caramel with cream	8.50
Fresh fruit salad	8.50
Original Frutiger chocolate meringues from Meiringen with cream	9.00
Hot apple strudel with warm vanilla sauce	9.50
Mövenpick lemon sorbet with vodka	11.00
Chocolate terrine with hazelnut-croquant and orange segments with rum cream	13.00
Mixed dessert platter with a selection of delicious house pastries	14.00
Strawberry parfait with white Toblerone on rhubarb compote	11.50
Fruit salad with exotic fruits and lemon sorbet	12.50
Warm apple fritters with bourbon vanilla ice cream flavoured with a dash of Calvados	11.00
Tailor-made dessert buffer	from/person. 16.00



Message in a bottle

The following is a small example of our extensive wine selection. We would be happy to put together a quote according to your individual requirements.

Sparkling wine / Champagne

Prosecco Spumante	49.00
Champagne Laurent Perrier Brut	74.00

White wine 75cl

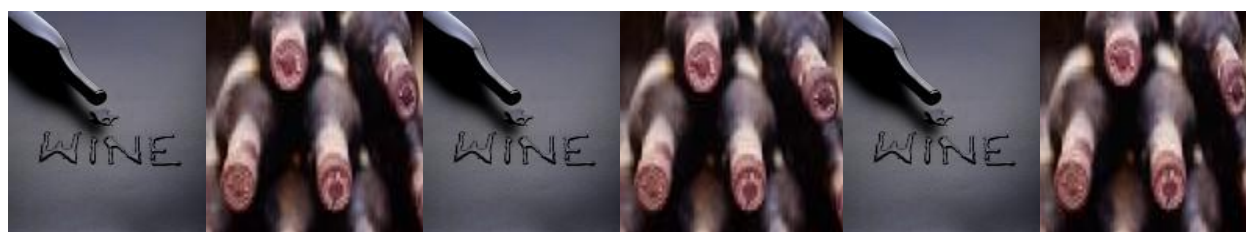
Swiss	Yvorne Chant de Resses, VD	45.50
	Rosenuer Riesling & Sylvaner LU	45.50
Italian	Roero Arneis DOC, Az. Agricola Portinale, Piemont	46.00

Rosé wine 75cl

Swiss	Oeil de Perdrix „Château d'Auvernier“, Th. Grosjean	47.00
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Red wine 75cl

Swiss	Maienfelder Blauburgunder, Von Salis, Maienfeld	52.50
	Roncaia, Merlot del Ticino, Vinattieri, Ligornetto	52.50
	Humagne Rouge, Cave Fin Bec, Sion	59.50
	Unicus, Weinbau Hartmann, Remigen	61.00
Italian	Salice Salentino, DOC Riserva Puteus, Emilia Romagna	48.00
	Campofiorin, Rosso del Veronese IGT, MASI	49.50
	Chianti Classico DOC, Borgo Scopeto, Toscana	49.50
	Summus, Castello Banfi, Montalcino, Toscana	96.00
Austrian	Blauer Zweigelt, Rudolf Rabel, Langenlois, Kamptal	42.00
Spanish	Rioja LAN Crianza, Bodegas Lan, Rioja	46.50
Australian	Rosemout Estate, Shiraz/Cab.Sauvignon, Hunter Valley	45.00



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Digestive

Grappa di Brunello, Paesanella	40%	2cl	7.50
Grappa di Moscato, Paesanella	40%	2cl	7.50
Cognac Rémy Martin VSOP	40%	2cl	8.00
La vieille Prune, Morin	40%	2cl	7.00
Calvados, Morin	40%	2cl	6.50
Kirsch of black cherries, Dettling	40%	2cl	7.00
Williams, La Valadière	40%	2cl	6.50

We would be happy to prepare a drinks trolley in accordance with your requirements.

Warm drinks

Coffee / Espresso	4.20
Latte Macchiato	5.20
Cappuccino	5.20
Double Espresso	6.00
Coffee with whipped cream	5.70
Various teas	4.20

Warm drinks with alcohol

Kafi Schnapps (Träsch, Plums, Herbs)	5.70
Coretto Grappa	6.00
Mulled wine	7.00
Coffee with plum liqueur and whipped cream	7.80
Coffee with Baileys and whipped cream	7.80

Minerals, soft drinks and juices

Mineral water with / without gas	5dl	5.50
Coca Cola, Cola light, Cola zero, Fanta, Sprite, Ice Tea, Rivella red, blue, green, apple spritzer	PET 5dl	5.50
Schweppes Bitter Lemon, Tonic	2dl	5.00
Michel Orange, Bodyguard, Grapefruit, Tomato	2dl	5.50
Orange juice	Litre	12.00
Freshly squeezed orange juice	Litre	18.00

Beer / Cider

Eichhof Braugold	3dl	5.00
Eichhof Bügelbräu	4dl	6.00
Eichhof Lager	5,8dl	6.50
Eichhof Klosterbräu	5dl	6.50
Erdinger Weissbier	5dl	7.50
Clausthaler (alcohol free)	3,3dl	5.00
Migi Most clear / cloudy (apple cider)	5dl	6.00

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