

stoos lodge

Restaurant

Hangry? Say no more. Just enjoy!

FOOD & DRINKS

Welcome

Sustainability and regionality are important to us, and we reflect this priority in our menu.

Once you have chosen your food, call our service staff via the order cube. We are happy to accept the order from your table. Soft drinks can be refilled as many times as you wish.

When your food is ready to collect, the order cube will turn white.

Your Stoos Lodge Team

WIFI ACCESS

WiFi: Stoos Lodge

Password: eifachanderscht



 = vegan

 = vegetarian

 = lactose-free

 = gluten-free

All prices are in Swiss Francs incl. VAT.

The law prohibits the sale of spirits, aperitifs, alcopops to under 18s and wine, beer, cider to under 16s.

Meat declaration

Beef, chicken and pork are sourced from Switzerland, with the following exceptions: Tomahawk: Spain, Mussels: France

Allergens

We are happy to provide information about ingredients in our dishes that may cause allergies or intolerances. Please ask our staff for the [allergy menu](#).

STARTERS & SNACKS

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Vegetarian Buffet

Plate  per 100g **5.50**

Large selection of vegetarian and vegan salads and hot dishes from around the world.

Soup of the day **9.00**

Upon request

Starters | Snacks

Homemade garlic bread  **7.50**

Baked Camembert *  **13.00**

Mythen honey | Walnuts |
Cranberry and fig balsamic sauce

Organic buffalo mozzarella  **17.00**

Focaccia with grilled vegetables | Pine nuts |
Olive oil | Balsamic vinegar

Bruschetta  **12.50**

Tomato | Basil | Garlic | Olive oil | Bread

Stuffed portobello-mushroom   **12.00**

Dried tomatoes | Feta cheese | Spinach | Pine nuts

Perfect for sharing

Loaded Fries  **13.50**

Tomatoes | Avocado

Lodge Mezze  **28.50**

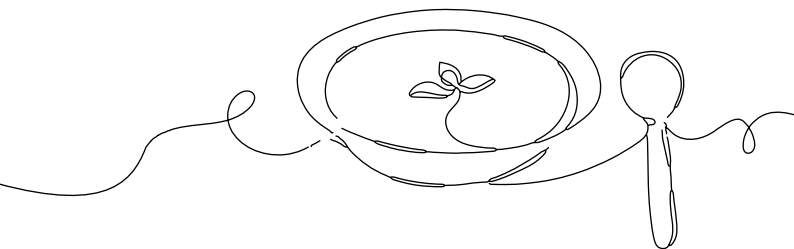
Homemade pita bread | Baba ganush |
Muhammara | Falafel

Truffle focaccia  **26.00**

Focaccia dough with beer | Truffle | Crème fraîche

* from 11.30–14.00 h and 18.00–20.30 h

Buffet & More



MAIN COURSE

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Vegetarian main courses

From 11.30 – 14.00 h and 18.00 – 20.30 h Plant-based, creative, full of flavor. Our vegetarian dishes show how versatile meat-free cuisine can be – simply different.		
Josper Aubergine 	18.00	
Cucumber-dill-yogurt Peanuts Cherry tomatoes Sesame cream		
Grilled sweet potato   	19.50	
Oriental soy yoghurt dip Pomegranate Broccoli Roasted almond silvers		
Big Baked Camembert 	26.00	
Mythen honey Walnuts Cranberry and fig balsamic sauce		
Black Peak Burger 	24.00	
Homemade bun Plant-based patty Peruvian onions Sweet potato chips Herb mayonnaise Side dishes not included		
Lodge Veggiebowl  	24.00	
Buckwheat Chickpeas Mushrooms Onions Cheese		

Typically Schwyz

From 11.30 – 14.00 h and 18.00 – 20.30 h Genuinely regional, genuinely good. All of the «Typically Schwyz» specialities come from a radius of no more than 10 km.		
Lodge Grill Raclette  	18.50	
Alp Tröligen Raclette cheese Potatoes Pickled vegetables		
Gersauer Cheesecake 	16.00	
Based on the original Gersauer recipe Optional with bacon (+ 2.00)		
Organic buffalo sausage	(CH) 180g	21.50
From the farm Deck Stoos herb mustard Lodge fries		

MAIN COURSE

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Josper charcoal grill

Grill from 11.30 – 14.00 h and 18.00 – 20.30 h
The Spanish star among grills brings fire to our kitchen. With temperatures of up to 400°C and real charcoal, the Josper gives food an intense smoky flavor, perfect roasted aromas, and a juicy texture.

Smokey Chicken Leg (CH) **23.00**
Boneless chicken leg | Chimichurri

Lodge Ribs (CH) **28.00**
Pork with Mythen honey herb marinade

Lodge Burger (CH) 180 g **24.00**
Homemade bun | Beef patty larded with cheese and bacon | BBQ sauce | Coleslaw | Pickled cucumber

Pata Negra Iberico Secreto (SP) 250 g **39.50**
Iberico pork shoulder | Chimichurri

Rib Eye (CH) 300 g **52.00**
Café de Paris

Fish of the day **Daily price**
Please check with our service team for the current selection and origin.

Chef’s Crush

Tomahawk Steak (SP) 1 kg **140.00**
Dry Aged | Includes 3 side dishes of your choice. Ideal for 2-3 people. Only available in the evening with advance booking by 14.00 h.

Side dishes

Baked potatoes **5.00**

Lodge fries **8.00**

Risotto **6.00**

Veggies **6.00**

Sweet potato fries **8.00**

Off The Grill

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Pizza vegetariana

La vita è bella – also at 1'300 meters.
Our pizza dough is made fresh every day in our kitchen.
Kneaded by hand, left to rise, and topped with passion.
And then? Heat, roasted aromas, pizza perfection.

Whether classic, vegetarian, or surprisingly different: our pizza is like the lodge itself – uncomplicated, enjoyable, and simply tasty.

Margherita	17.50
Tomato sauce Mozzarella	
Verdure	21.00
Tomato sauce Mozzarella Peppers Zucchini Aubergine Rocket	
Vegan	24.00
Tomato sauce Vegan mozzarella Mushrooms Artichokes Rocket	
Quattro Formaggi	24.00
Tomato sauce Mozzarella Gorgonzola Mountain cheese Parmesan	
Bianca	24.00
Mozzarella Gorgonzola Garlic Walnuts Pomegranate	
Pesto	19.00
Mozzarella Pesto Cherry tomatoes Parmesan	
Caprese	23.00
Tomato sauce Organic buffalo mozzarella Cherry tomatoes Basil	
Funghi	22.00
Tomato sauce Mozzarella Mushrooms	
Valentin	23.00
Tomato sauce Mozzarella Philadelphia Cherry tomatoes Rocket	
Flora	21.00
Tomato sauce Mozzarella Zucchini Corn	
Burrata	25.00
Tomatensauce Mozzarella Burrata Basilikum zweierlei Cherrytomaten	

Changes may result in price surcharges.

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Pizza di carne

Prosciutto 22.00

Tomato sauce | Mozzarella | Ham

Prosciutto e Funghi 23.00

Tomato sauce | Mozzarella | Ham |
Mushrooms

Tonno 22.00

Tomato sauce | Mozzarella | Tuna | Onions

Salame Dolce 23.00

Tomato sauce | Mozzarella | Salami

Capricciosa 24.00

Tomato sauce | Mozzarella | Ham |
Mushrooms | Artichokes

Diavola 24.00

Tomato sauce | Mozzarella | Spicy Salami |
Chili

Philadelphia 25.00

Tomato sauce | Mozzarella | Spicy Salami |
Philadelphia

Parma 25.00

Tomato sauce | Mozzarella | Parma ham |
Mascarpone | Rocket | Parmesan

Lodge 26.00

Tomato sauce | Organic buffalo mozzarella |
Hayflower bacon | Onions

Del Maestro 27.00

Tomatosauce | Mozzarella | Salami |
Ham | Hayflower bacon | Onions

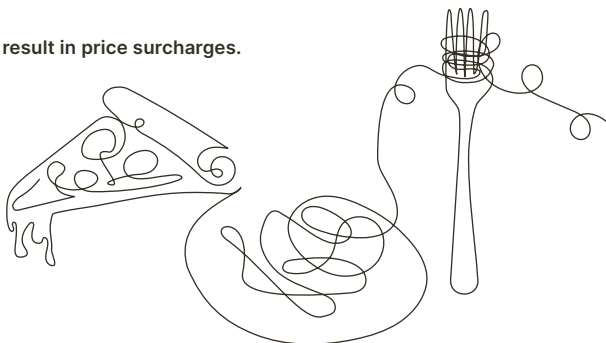
Salmon 26.00

Mozzarella | Philadelphia | Guacamole |
Smoked Salmon

Rustica 26.00

Mozzarella | Salsiccia | Potatos | Brie

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Pizza Time

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Pasta

Truffle	28.00
Stoos Pesto	19.00
All'Arrabbiata	19.00
Carbonara	23.00
Bolognese	22.00
Mussels in white wine sauce (without shell)	26.00

Choose your favourite pasta:

Spaghetti | Penne Rigate

Gluten-free pasta is also available on request. Ordering is subject to waiting times.

Kids menu

delicacies from the veggie buffet incl. Bread	per 100 g	5.50
Pizza Margherita Tomato sauce Mozzarella		11.00
Pizza Hawaii Tomato sauce Mozzarella Pineapple Ham		14.00
Pizza Salame Dolce Tomato sauce Mozzarella Salami		14.00
Chicken Wings with fries		17.00
Pork escalope breaded with fries		16.00
Kids Burger with fries		16.00
Pasta Napoli		12.00
Pasta Bolognese		14.00
Pasta Carbonara		15.00

ALCOHOLIC DRINKS

	10 cl	75 cl
Sparkling wine		
Prosecco	9.00	55.00
Winery Rechsteiner Veneto		
Champagne	12.00	75.00
Winery Nicolas Feuillatte Champagne		
Urner sparkling wine		85.00
Winery Zum Rosenberg UR		

White wine CH

Sauvignon Blanc AOC	9.30	59.00
Winery Wetzol AG 2023		
Chasselas AOC	7.00	45.00
Winery Pictet-Lullin VD 2024		
Chardonnay AOC	7.20	46.00
Winery Kumin SZ 2024		
Solaris AOC		43.00
Winery Kumin ZH 2024		
Blanc de Noir «Albus» AOC		49.00
Winery Kunz GR 2023		
Riesling-Sylvaner AOC		41.00
Winery Kumin SZ 2023 / 24		
Pinot Gris AOC		59.00
Winery Wolfer TG 2023		

White wine IT

Verdicchio «Casal di Serra»	44.00
Winery Umani Ronchi 2023	

Rose wine

Rosé AOC	50 cl	29.00
In the clay pot Winery Kumin ZH		
Pinot Noir Rosé AOC	9.30	59.00
Winery Wolfer TG 2023		

Subject to vintage changes



Wine & Bubbles

ALCOHOLIC DRINKS

	10cl	75cl
Red wine CH		
Pinot Noir «Selection d’oro» AOC Winery Kumin SZ 2020	9.80	62.00
Cuvée «Wild SCH Wein» Winery Wetzel AR 2021	9.50	60.00
	150 cl	127.00
Merlot Piaz DOC Organic Winery Bianchi TI 2022	12.00	78.00
Clevner Spätlese AOC Winery Kumin SZ 2022		45.00
Gamaret «Cuva Selection» AOC Einsiedeln Abbey Winery SZ 2020		98.00
Pinot Noir & Gamaret «Cuva» AOC Einsiedeln Abbey Winery SZ 2021		75.00
Zweigelt «Kloster Fahr» AOC Einsiedeln Abbey Winery ZH 2022		55.00
Cuvée «Trio Classico» Winery Kumin SG 2022		49.00
Merlot «Ampelio» DOC Winery Crotto Chiodi TI 2018		62.00
Pinot Noir AOC Winery zum Rosenberg UR 2023		85.00
Blauburgunder AOC Winery Kunz GR 2019		62.00
Syrah «Domaine de Diolly» AOC Winery Rouvinez SA VS 2018		79.00
Subject to vintage changes		



ALCOHOLIC DRINKS

10cl75cl

Red wine IT

Barbera «Bansella» DOCG	48.00
Winery Prunotto Piedmont 2021	
Nebbiolo «Bussia» Barolo DOCG	119.00
Winery Prunotto Piedmont 2020	
Cabernet Sauvignon & Franc «Botrosecco» DOC	48.00
Winery Le Mortelle Tuscany 2022	
Cuvée Vino Nobile di Montepulciano DOCG	49.00
Winery Vallocaia Tuscany 2020	
Primitivo «Nepprica» IGT	42.00
Winery Tormaresca Puglia 2024	
Nero d’Avola «Regaleali» DOC	41.00
Winery Tasca Sicily 2022	

Red wine FR

Cuvée «Créature»	55.00
Organic Winery Camille Cayran Rhône Valley 2020	

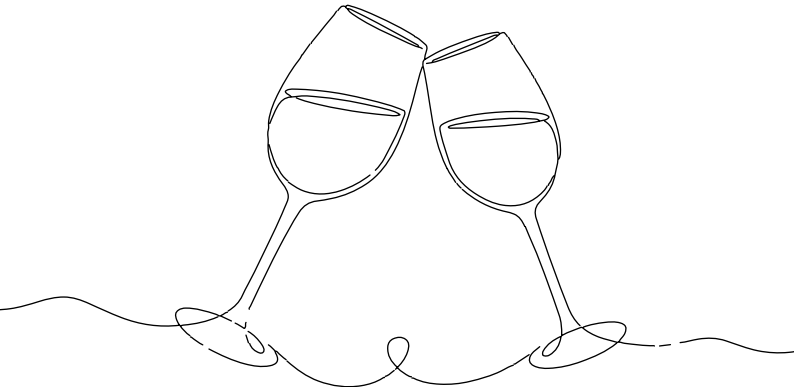
Red wine ES

Tempranillo «Gran Reserva» Crianza	8.90	59.00
Winery Barón de ley Rioja 2017		

Dessert wine

Chardonnay «Royal» AOC	37.5cl	45.00
Winery Kümin SZ 2017		

Subject to vintage changes



ALCOHOLIC DRINKS

Draft beer

Huus Bier Hell & Trüüb	5 %	30 cl	5.00
		50 cl	6.50

Beer bottles

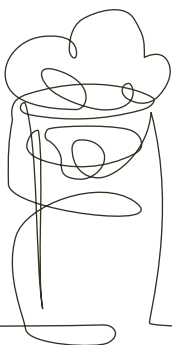
Schwyzer Böckli	6 %	33 cl	5.50
Einsiedler Dunkel	5.2 %	33 cl	5.50
Valaisanne White IPA	6 %	33 cl	6.50
Schneider Weisse	5.4 %	50 cl	6.50
Schneider Weisse Non-alcoholic	0.5 %	50 cl	6.50
Valaisanne non-alcoholic	0 %	33 cl	5.50

Cider

Möhl	4.2 %	50 cl	6.00
Möhl non-alcoholic	0 %	50 cl	6.00

Spritzers

Aperol	11.00
Hugo	11.00
Z'Graggen Wild Aperol	12.50
White wine Spritzer Sweet / Sour	7.00



SOFTDRINKS

On tap incl. free refill

Coca-Cola	5.50
Coca-Cola Zero	5.50
Sprite	5.50
Ice Tea	5.50
Fanta	5.50
Rivella Red	5.50
Apple Spritzer	5.50
Stoos Water	5.50

Refreshing Sodas

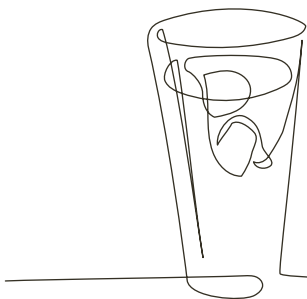
Vivi Lemon & Ginger Organic	33 cl	6.00
Vivi Orange & Ingwer Organic	33 cl	6.00
Zämä Swiss Mountain herbs	33 cl	7.00

Bottles

Rivella Blue	33 cl	5.00
Orange Juice	20 cl	5.00
Tomato Juice	20 cl	6.00
Sanbitter	20 cl	5.00
Crodino Biondo	17.5 cl	5.00

Still & clear

Tap Water	50 cl	2.50
Stoos Water	70 cl	7.00



HOT DRINKS

Tea

Different varieties	4.80
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Coffee & more

Espresso		4.80
Double Espresso		6.00
Coffee with Creme		4.80
Coffee with milk		5.50
Cappuccino		5.50
Babyccino		0.00
Latte Macchiato		5.50
Iced Latte		5.50
Chocolate, Ovomaltine		5.00
Punch		4.80
Apple, orange, rum		
Coffee Schnapps	40 %	6.50
Tea Schnapps	40 %	6.50
Coffee Baileys	17 %	9.50
Irish Coffee	17 %	9.50

Coffee & Tea



WIFI ACCESS

WiFi: Stoos Lodge

Passwort: eifachanderscht



Share your memories

  #stooslodge #eifachanderscht

Stoos Lodge

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