

WELCOME AT MILCHMANUFAKTUR

Dear guests

A warm welcome to our restaurant in the cheese paradise!
Enjoy delicacies from our very own dairy and other fresh products from the region.

Take a look behind the scenes and watch our cheesemakers at work as they craft fine mountain-milk products and see for yourself how much care and passion goes into making our unique cheeses and dairy products.

Here you will find everything a cheese lovers heart desires - fresh, regional and made with love. In our Regio-Shop, you will discover many other regional delicacies and specialities so that you can continue the enjoyment at home.

We wish you a wonderful time and say „ä Guätä“ -
Enjoy your meal!



„ZMORGÄ“ BREAKFAST

MONDAY TO SATURDAY UNTIL 11:00 AM

„CHÄÄSI ZMORGÄ“ Cheesemaker's Breakfast 21.00

- Einsiedler cheese platter
- Einsiedler mountain milk yogurt
- Bread and a croissant from the local bakery
- Amselspitz jam and butter
- A glass of refreshing Einsiedler Pausegnuss (whey drink)
- A non-alcoholic drink of choice

„METZGER ZMORGÄ“ Butcher's Breakfast 21.00

- Meat platter from Einsiedler butcher
- Einsiedler mountain milk yogurt
- Bread and a croissant from the local bakery
- Amselspitz jam and butter
- A glass of refreshing Einsiedler Pausegnuss (whey drink)
- A non-alcoholic drink of choice

LIGHT BREAKFAST 11.00

- Bread and a croissant from the local bakery
- Amselspitz jam and butter
- A non-alcoholic drink of choice

ADDITIONAL BREAKFAST OFFERS

- Soft-boiled egg + 3.00
- Scrambled or fried egg (plain) + 6.00
- Scrambled or fried egg with bacon or ham + 8.00
- Röstli (pan-fried grated potatoes) with fried egg and bacon + 11.00
- Einsiedler dried meat platter (50 g) + 12.00
- Farmer's smoked bacon platter (50 g) + 10.00

CROISSANT 1.80

- From the bakery Schefer and bakery Schnüriger





Buurä Zmorgä

JEDEN SONNTAG
08:00 UHR BIS 11:00 UHR

Geniessen Sie unseren authentischen „Buurä Zmorgä“
mit regionalen Produkten aus der Region Einsiedeln.
Den Höhepunkt finden Sie an unserem
einzigartigen Käsebuffet.

*Jetzt
reservieren*



SCÄN MII



MID-MORNING SNACK

MONDAY TO SATURDAY UNTIL 10:00 AM

ZNÜNI-HIT LIGHT

9.50

- 1 coffee crème, milk coffee or 3 dl soft drink
- Sandwich of choice
 - with Einsiedler cheese, salami, meatloaf or farmer's ham
- A pair of Vienna sausages or pork sausages

ZNÜNI-HIT LARGE

10.50

- 5 dl soft drink
- Sandwich of choice
 - with Einsiedler cheese, salami, meatloaf or farmer's ham
- A pair of Vienna sausages or pork sausages

ZNÜNI-DELUXE LIGHT

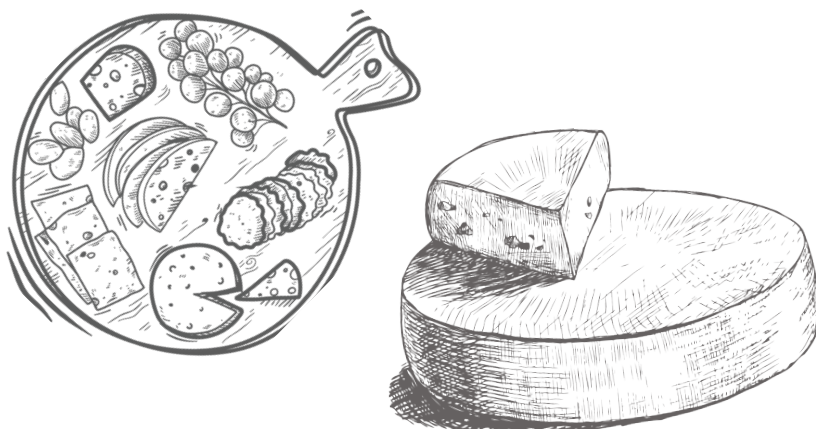
12.50

- 1 coffee crème, milk coffee or 3 dl soft drink
- Sandwich with Einsiedler dried meat
- Farmer's sausage (warm or cold)

ZNÜNI-DELUXE LARGE

13.50

- 5 dl soft drink
- Sandwich with Einsiedler dried meat
- Farmer's sausage (warm or cold)



AFTERNOON SNACK

EINSIEDLER CHEESE PLATTER VIERERLEI	21.00
- With four different house-made cheeses	
GOURMET CHEESE PLATTER	30.00
- With fruit mustard	
- A selection from our extensive cheese counter	
MILCHI PLATTER	24.00
- With Einsiedler cheese and sausage specialties	
AFTERNOON PLATTER (suitable as an aperitif for 2 people)	28.00
- With Einsiedler cheese and meat specialties	
SANDWICHES	8.00
- With cheese, salami, meatloaf or farmer's ham	
SANDWICHES	11.00
- With Einsiedler dried meat	
FARMER'S SAUSAGE (warm or cold) with bread	10.00
VIENNA OR PORK SAUSAGES with bread	8.00
APRICOT, NUT, OR ALMOND PASTRY	4.00
- From the local bakery Schefer	



SALATS AND SOUP

COLOURFUL LEAF SALAD WITH CROUTONS	9.00
- With bacon	11.00
MIXED SALAD	11.00
- As a main course	19.50
EINSIEDLER BSETZISTEIN SALAT	14.00
- As a main course	21.00
- With green salad, Einsiedler cheese, bacon, egg, apples, caramelised walnuts and house dressing	
MOUNTAIN MILK MOZZARELLA WITH TOMATOES	12.00
- As a main course	19.50
EINSIEDLER CHEESE SALAD	16.00
- garnished	22.00
EINSIEDLER SAUSAGE-CHEESE SALAD	18.00
- garnished	24.00
HÜEHNER-HUUFÄ	24.00
- Mixed salad and chicken breast	
SOUP OF THE DAY	9.00



MAIN COURSES

SPICY PORK SAUSAGE 180 G **21.00**
- With Einsiedler smoked raclette and french fries

PORK CORDON BLEU (preparation time: approx. 20 min) **35.00**
- With french fries and vegetables

BREADED OR PLAIN PORK SCHNITZEL **S 21.00**
- with french fries and vegetable **M 26.00**
L 31.00

ÄLPLERSCHNITZEL with french fries **31.00**
- Gratinated with onions, bacon and cheese

BATTERED FISH **29.00**
- With tartar sauce and mixed salad

LENTIL-QUINOA BALLS with yougurt filling **26.00**
- With sweet-chili-sauce and mixed salad

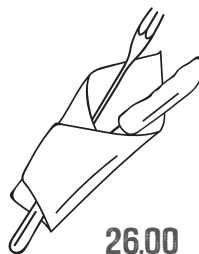
POTATOE-VEGETABLE PAN (gluten free) **22.00**
- With dip

PORTION OF FRENCH FRIES **9.00**

ALL MAIN COURSES CAN ALSO BE ORDERED AS FITNESS PLATE WITH MIXED SALAD.



EINSIEDLER FONDUE



EINSIEDLER MOUNTAIN CHEESE FONDUE (lactose-free) **26.00**

- medium-strength house blend with wine

CHRÜÜTLISCHWUR (from 2 persons) **27.00**

- medium-strength house blend with white soft cheese,
sparkling wine and mountain herbs

CHILI WILLY (from 2 persons) **27.00**

- medium-strength house blend with wine,
chilli flakes and chilli oil

ÄLPLER-FONDUE (ab 2 Personen) **27.00**

- medium-strength house blend with wine,
bacon and fried onions

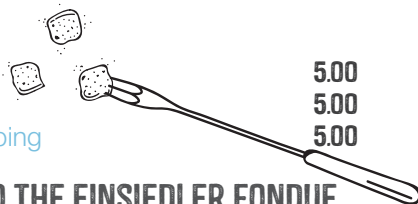
BBQ-FONDUE (ab 2 Personen) **27.00**

- medium-strength house blend with wine,
barbecue-pepper and Jack Daniels-Whisky

We serve bread and pickled apples with our Einsiedeln fondue.

Additional supplements

- with potatoes
- with pickled vegetables
- with 2 cl 2 cl cherry brandy for dipping



5.00
5.00
5.00

THE PERFECT ACCOMPANIMENT TO THE EINSIEDLER FONDUE

PINOT GRIS KLOSTER FAHR

Weinigen - AOC Zürich
Kellerei Kloster Einsiedeln



1 dl CHF 6.50
75 cl CHF 45.00

RACLETTE & CHEESY DELIGHTS

EINSIEDLER RACLETTE for self-melting	28.00
- 4 different types of Raclette cheese, potatoes and pickled vegetable	
EINSIEDLER RACLETTE for self-melting	28.00
- Raclette cheese nature, potatoes and pickled vegetable	
EINSIEDLER CHÄÄSSCHNITTE	21.00
plain raclette cheese on a slice of bread	
- With bacon and fried egg	25.00
WHITE SOFT CHEESE with mixed salad	21.00
- Baked with lingonberries	
HUUSGMACHTÄ CHÄÄS-CHUÄCHÄ - homemade cheese tart	23.00
- With bacon and mixed salad	
EINSIEDLER OFETUURLI (potato dough with Einsiedler cheese)	23.00
- With mixed salad	
RÖSTI-PASTETLI MIT EINSIEDLER RACLETTECHÄÄS	23.00
- With mixed salad	
ÄLPLERMAGRONEN WITH EINSIEDLER CHEESE	
macaroni with Einsiedler cheese and potato pieces	
- With onions, bacon and apple puree	23.00
- With onions and apple puree	21.00



RÖSTI - PAN-FRIED GRATED POTATOES

BUURÄ RÖSTI 26.00
- With Einsiedler cheese, ham, bacon and fried egg

CHÄÄS RÖSTI 22.00
- Gratinated with Einsiedler raclette cheese

EIEI RÖSTI 21.00
- With two fried eggs

ÄLPLER RÖSTI 22.00
- With bacon and fried egg

SCHWINIGÄ RÖSTI 24.00
- With Einsiedler raclette cheese and pork sausage slices

VIERERLEI RÖSTI 22.00
- With four different Einsiedler cheese

GEISSÄ RÖSTI 24.00
- With goat cheese and pear



FOR YOUNG CHEESEMAKERS

EINSIEDLER CHÄÄSSCHNITTE

plain raclette cheese on a slice of bread

- With bacon

9.00

11.00

ÄLPLERMAGRONEN WITH EINSIEDLER CHEESE

macaroni with Einsiedler cheese and potato pieces

- With onions, bacon and apple puree
- With onions and apple puree

9.00

11.00

CHICKEN NUGGETS

- With french fries

11.00

BREADED PORK SCHNITZEL

- With french fries

11.50

PAIR OF VIENNA SAUSAGES

- With french fries

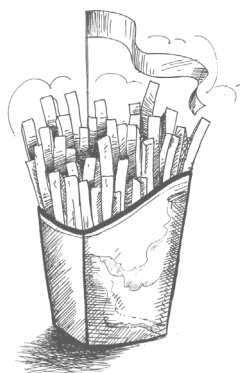
11.50

PORTION OF FRENCH FRIES

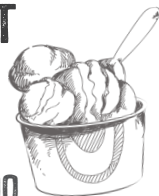
5.00

FROZEN JOGHURT for Self-Garnishing

5.00



FOR THOSE CRAVING SOMETHING SWEET



DESSERT OF THE DAY	5.00
FROZEN JOGHURT for Self-Garnishing	7.00
EINSIEDLER YOGURT CUP - With fruit sauce and whipped cream	8.00
APPLE FRITTERS - With vanilla sauce	12.00
WARM CHOCOLATE CAKE - With vanilla ice cream and whipped cream	12.00
CARAMEL CUP - With whipped cream	9.00
MERINGUE - With cinnamon ice cream, chocolate topping and whipped ice cream	12.00
APPLE STRUDEL - With vanilla sauce	13.50
MILCHI-COUPÉ - With vanilla ice cream, eggnog (liqueur made from cherry brandy, egg and cream) and whipped cream	13.50
HOMEMADE ICED COFFEE WITH WHIPPED CREAM	12.00
- With cherry brandy	13.50
ICE CREAM SCOOPS - Vanilla, mocca, cinnamon, chocolate, yogurt-strawberry - Apricot sorbet (vegan/gluten-free) - With whipped cream	4.00 + 1.50
DESSERT CHEESE PLATTER with fruit mustard - A selection from our extensive cheese counter	22.00

COFFEE AND MORE

COFFEE CRÈME, ESPRESSO	4.60
DOUBLE ESPRESSO	6.00
MILK COFFEE, CAPPUCINO with Einsiedler Mountain Milk	5.10
COFFEE with Einsiedler whipped cream	6.50
LATTE MACCHIATO with Einsiedler Mountain Milk	6.00
SIROCCO ORGANIC TEA	5.00
- Black, Fruit, Mint, Ginger-lemon, Verbena, Herbs and Chamomile tea	
FELCHLIN'S CHOCOLATE DREAM	7.50
- With whipped cream	9.00
- With 4 cl UR-ROSOLI Cream Liqueur	12.00
EINSIEDLER MOUNTAIN MILK 3 cl warm or cold	4.00
- With Ovomalting or Chocolate, warm or cold	5.00
MILCHI-HOUSE COFFEE	12.00
- With 4 cl Jeanettes Eggnog (liqueur made from cherry brandy, egg and cream) with whipped cream	
ROSOLI COFFEE	12.00
- With 4 cl UR-ROSOLI Cream Liqueur	
KAFI LUZ	6.00
- With Cherry, Pear and Apple, or Herbal Brandy	
KAFFEE SCHÜMLI	10.00
- With plum liqueur and whipped cream	
CAFFÈ CORRETTO GRAPPA - espresso with Grappa	7.00
ROSOLI-PUNSCH ALKOHLFREI	6.00
- With UR-ROSOLI Liqueur	7.50
AMICERO-PUNSCH ALKOHOLFREI	6.00
- With Rum	7.50

ÄCHT SCHWYZ - GENUSS IM ORIGINAL

Ächt Schwyz zertifiziert kulinarische Produkte und Angebote aus der Region, die für Qualität und Nachhaltigkeit stehen.

Als Mitglied von Ächt Schwyz geniessen Sie traditionelle, regionale und einheimische Küche mit typischen Einsiedler Spezialitäten. Seit der Eröffnung der Milchmanufaktur Einsiedeln im Jahr 2015 beziehen wir unsere Produkte und Zutaten von einheimischen Lieferanten und regionalen Produzenten.

The logo consists of a black rectangle with the words 'ÄCHT' and 'SCHWYZ' in white, stacked vertically. Below the logo is a stylized illustration of two snow-capped mountain peaks in white and light blue.

ÄCHT
SCHWYZ

THIRST QUENCHERS

OPEN DRINKS

WHEY DRINK BERRY	2 DL	3.00
	3 DL	4.50
	5 DL	5.50
TABLE WATER WITH OR WITHOUT CARBONATION, RIVELLA RED, SINALCO COLA, RAMSEIER ICED TEA, RAMSEIER APPLE DRINK, RAMSEIER APPLE SPRITZER, ELMER CITRO	2 DL	3.00
	3 DL	4.50
	5 DL	5.50
	KARAFFE 5 DL	6.00
	KARAFFE 1 L	11.00
EINSIEDLER WATER	2 DL	0.50
	3 DL	1.00
	5 DL	2.00
	KARAFFE 5 DL	2.50
	KARAFFE 1 L	4.00

BOTTLED DRINKS

SINALCO ORANGE, SINALCO COLA ZERO, RIVELLA BLUE	3.3 DL	5.00
FRESHLY PRESSED SWEET APPLE JUICE - from Lützelhof, Pfäffikon/SZ	5 DL	6.00
ORIGINAL ORANGEN CIDRE	5 DL	6.00
SWISS MOUNTAIN SPRING - Classic Tonic Water - Red Berry - Bitter Lemon - Salty Grapefruit	2 DL	5.50



APÉRO DRINKS



HOLUNDER-CÜPLI (Elderberry) with Rimuss Dry	7.00
- With Zürichsee Brut	8.50
APÉROL SPRITZ	13.00
AMICERO with Rimuss Dry	10.50
- With Campari and Soda	13.00
- With Zürichsee Brut	13.00
LILLET with Salty Grapefruit	10.50
- With Red Berry	13.00
MARITO with Bitter Lemon	10.50
- With Zürichsee Brut	13.00
WILD RESIE with Classic Tonic Water	10.50
- With Red Berry	13.00
CAMPARI, CYNAR, MARTINI with sparkling water	4 CL 7.00

BEER

EINSIEDLER LAGER OR PANACHÉ on Tap	4.8 %		
- Herrgöttli		2 DL	3.50
- Stange		3 DL	4.50
- Chübel		5 DL	6.00
EINSIEDLER BEER (Bottled)			
- Einsiedler Lager (Light) in a swing-top bottle	4.8 %	58 CL	6.50
- Einsiedler Wheat Beer	5.0 %	50 CL	7.00
- Einsiedler Spezli (Light)	5.2 %	33 CL	5.00
- Einsiedler Lager (dark)	4.8 %	50 CL	6.00

CIDER (MOSCHT)

RAMSEIER SUURE MOSCHT clear	4.0 %	49 CL	6.50
- With or without alcohol			

SPIRITS



EINSIEDLER UR-ROSOLI	25.0 %	4 CL	8.00
EINSIEDLER UR-ROSOLI CREAM LIQUEUR	25.0 %	4 CL	9.00
JEANETTES EGGNOG (Cherry Brandy, Egg and Cream)	14.0 %	4 CL	8.00
HAY SCHNAPPS	25.0 %	4 CL	9.00
DIEZIGEN HONEY-WILLIAMS	33.0 %	4 CL	8.00
DIEZIGEN HONEY-HERBS	33.0 %	4 CL	8.00
FASSBIND Roter SCHWYZER	18.0 %	4 CL	8.00
FASSBIND TRADITION	40.0 %	4 CL	8.00
- Tradition Cherry - Tradition Plum - Tradition Williams			
FASSBIND - LES VIELLES	40.0 %	4 CL	10.00
- Vieil Apricot - Vieille Raspberry - Vieux Cherry - Vieille Pear - Vieille Prune			
RESIDENZA GRAPPA	40.0 %	4 CL	9.00
- Einsiedeln Monastery Winery			
GRAPPA CHIARA VALLOMBROSA MERLOT	43.0 %	4 CL	9.00
- Tamborini Carlo, Lamone			
GRAPPA QUATTROMANI BARRIQUE	43.0 %	4 CL	12.00
- Tamborini Carlo, Lamone			
MARC - PINOT NOIR-TRESTER	40.5 %	4 CL	12.00
- Einsiedeln Monastery Winery			
CONSIGLIO - WINE BITTER	20.0 %	4 CL	9.00
- Einsiedeln Monastery Winery			
TWO RAVENS - SINGLE MALT WHISKY 12Y	43.0 %	4 CL	14.00
- Gebrüder Künin Weinbau - Freienbach SZ			



NON-ALCOHOLIC MEAL COMPANIONS

SANSBULLE BLANC

Mammern, TG
Tröpfel GmbH

0.0 % 10 CL 6.00
50 CL 29.00

SANSBULLE ROUGE

Mammern, TG
Tröpfel GmbH

0.0 % 10 CL 6.00
50 CL 29.00

SPARKLING WINE

ZÜRICHSEE VIN MOUSSEUX BRUT

Pinot Noir - AOC Zürichsee
Gebrüder Kümín Weinbau Freienbach

12.3 % 10 CL 8.00
75 CL 51.00

VIVUS EXTRA DRY

Riesling - AOC Zürichsee
Einsiedeln Monastery Winery

11.5 % 75 CL 58.00

RIMUSS BIANCO DRY

Hallau SH
Rimuss Kellerei AG

0.0 % 10 CL 6.50
75 CL 34.00

ROSÉ

WEINSIEDLER

Weissherbst Cuvée - VdP Suisse
Robert Irsslinger - Wangen SZ

12.3 % 10 CL 6.50
75 CL 45.00

WHITE WINES



WEINSIEDLER SAUVIGNON BLANC	12.0 %	10 CL	7.00
AOC St. Gallen Robert Irsslinger - Wangen SZ		75 CL	48.00
INITIO	11.3 %	10 CL	7.00
Müller-Thurgau - AOC Zürichsee Einsiedeln Monastery Winery		75 CL	48.00
PINOT GRIS KLOSTER FAHR	13.6 %	10 CL	6.50
Weiningen - AOC Zürich Einsiedeln Monastery Winery		75 CL	45.00
FEDERWEISSER	12.5 %	50 CL	28.00
Blauburgunder - AOC Zürichsee Gebrüder Kümmin Weinbau Freienbach			
RÄUSCHLING	12.5 %	75 CL	53.00
AOC Zürichsee Einsiedeln Monastery Winery			
ST. JOHANN	12.8 %	75 CL	43.00
Chardonnay - Schwyz AOC Gebrüder Kümmin Weinbau Freienbach			
CUVÉE MADAME ROSMARIE	13.5 %	75 CL	56.00
Petite Arvine, Pinot blanc, Pinot gris, Sylvaner und Pâïen A. & D. Mathier Nouveau Salquenen			



RED WINES

WEINSIEDLER CADO

Cabernet Dorsa und Dornfelder
VdP Suisse
Robert Irsslinger - Wangen SZ

13.5 %	10 CL	6.50
	75 CL	45.00

ZWEIGELT KLOSTER FAHR

Weinigen ZH - AOC Zürich
Einsiedeln Monastery Winery

13.2 %	10 CL	8.00
	75 CL	53.00

RIPOSO

Pinot noir, Cabernet Soyhières,
Regent, Garanoir und Piroso
IGT Svizzera
Gebrüder Kümmin Weinbau Freienbach

13.0 %	10 CL	6.50
	75 CL	45.00



RED WINES

KONVENT 14.8 % 75 CL 56.00

Pinot Noir - AOC Zürichsee
Einsiedeln Monastery Winery

CUVA 15.5 % 75 CL 72.00

Gamaret, Pinot Noir - AOC Zürichsee
Einsiedeln Monastery Winery

TRIO CLASSICO 13.3 % 75 CL 49.00

Pinot noir, Cabernet Soyhières und
Diolinoir
Gebrüder Kumin Weinbau Freienbach

CUVÉE MADAME ROSMARIE 14.0 % 75 CL 56.00

Syrah, Pinot Noir, Merlot und
Cabernet Sauvignon
A. & D. Mathier Nouveau Salquenen

RARUM 14.2 % 75 CL 69.00

Pinot Noir - AOC Aargau
Nauer Weine Bremgarten

DUE AMICI 13.0 % 75 CL 62.00

Merlot - DOC Ticino
Guido Brivio





Event Location

MAN SOLL DIE FESTE FEIERN WIE SIE FALLEN

Für Firmen, Gruppen und Vereine bieten wir einzigartige Erlebnisse rund um den Käse. Werdet selbst zum Käser, entdeckt das traditionelle Handwerk und genießt anschliessend einen feinen Apéro oder ein Essen mit regionalen Spezialitäten.

Ob Teamevent, Vereinsausflug oder Familienfeier,
bei uns wird jeder Anlass zum Erlebnis!

Jetzt anfragen &
Erlebnis planen →



SCÄN MII

INFORMATION

Alcohol is not served to guests under 16 years old. Spirits, alcopops and other distilled beverages are not served to guests under 18 years old.

We use only Swiss meat and fish.

All of our bread and baked goods come from Switzerland, except for those explicitly labelled otherwise.

For information on ingredients and allergens in our dishes please ask our staff.

All prices are in Swiss Francs (CHF) and include VAT. Prices are subject to change.

The full terms and conditions can be found on our website.

When a new document is issued, all previous versions become invalid.



MILCH
MANUFAKTUR
EINSIEDELN

MILCHMANUFAKTUR EINSIEDELN AG

ALPSTRASSE 6

8840 EINSIEDELN