



MENÜ KARTE



**IM
ABTEI
HOF** | **GASTWIRTSCHAFT**

HEARTY DISHES FROM THE ABBEY COURTYARD KITCHEN

ABBAY COURTYARD PLATTER **26.00**
with regional cheese and sausage specialties

CHEESE SELECTION (four varieties) **21.00**
with cheese specialties from the Milchmanufaktur

GARLIC & HERB BREAD **11.50**
with garlic butter and herbs

FRENCH FRIES **9.00**



HEARTY DISHES FROM THE ABBEY COURTYARD KITCHEN

ELSÄSSER FLAMMKUCHEN (Flamed Tart) **22.00**

Crispy flatbread dough topped with crème fraiche
bacon lardons and onion

CHEESE FLAMMKUCHEN (Flamed Tart) **24.00**

Crispy flatbread dough topped with Einsiedler mountain cheese
and grilled vegetables

EINSIEDLER MOUNTAIN MILK MOZZARELLA **22.50**

with lentil salad & sun-dried tomatoes

EINSIEDLER CHEESE AND SAUSAGE SALAD **24.00**

with Einsiedler mountain cheese and regional sausage

MIXED LEAF SALAD **11.00**

with roasted seeds

SOUP OF THE DAY **9.00**



HEARTY DISHES FROM THE ABBEY COURTYARD KITCHEN

ABBAY COURTYARD PORK CORDON BLEU **35.00**

made with Einsiedler mountain milk mozzarella and salami,
french fries and vegetables

BEEF ENTRECÔTE **39.00**

with herb butter, french fries and vegetables

PIERRE`S HOUSE CURRY (gluten-free and lactose-free) **29.00**

with chicken strips, vegetables and jasmine rice

PIERRE`S HOUSE CURRY (vegan, gluten-free and lactose-free) **29.00**

with angel-tofu, vegetables and jasmine rice

ORIENTAL LENTIL CURRY (vegan, gluten-free and lactose-free) **29.00**

with vegetables in citrus olive oil and jasmine rice



SWEET TEMPTATIONS

CHOCOLATE TRUFFLE CAKE

topped with vanilla ice cream, whipped cream
and garnished with berries

14.50

SWEET CIDER CREAM

with roasted almonds and caramelised apple cubes

9.00

COUPE DÄNEMARK

with vanilla ice cream, whipped cream, chocolate sauce
and garnished with almonds

13.50

ICED COFFEE

with mocha ice cream, espresso, chocolate sauce
and whipped cream

13.50

FRUIT TART

with whipped cream

7.50

+ 1.50



SWEET TEMPTATIONS

SCOOP OF ICE CREAM VANILLA / MOCHA / STRAWBERRY / CHOCOLATE **4.00**
with whipped cream + 1.50

SCOOP OF SORBET APRICOT / LEMON **4.00**
with whipped cream + 1.50

FRAPPÉ VANILLA / MOCHA / STRAWBERRY / CHOCOLATE **10.00**
made with Einsiedler mountain milk

MILCHMANUFAKTUR ICE CREAM TUB **4.90**
VANILLA / MOCHA / STRAWBERRY / CHOCOLATE /
YOGURT-RASPBERRY / DULCE DI LECHE



HOP & APPLE

RAMSEIER SUURE MOSCHT (Cider) with or without alcohol	4.0 %	49 cl	6.50
SIR ÖPFELOT ORIGINAL Cider from Hof Kappelmatte, Egg	4.5 %	30 cl	6.50
EINSIEDLER LAGER BEER Lager, Panaché or Shandy	4.0 %	20 cl	3.50
		30 cl	4.50
		50 cl	6.00
EINSIEDLER SPECIAL BEER DARK	5.2 %	33 cl	5.00
EINSIEDLER WHEAT BEER	5.4 %	50 cl	7.00
EINSIEDLER NON-ALCOHOLIC	0.0 %	33 cl	5.50



THIRST-QUENCHER

PIERRE`S BERRY ICED TEA

made with love

30 CL 5.50

50 CL 7.00

TABLE WATER FROM THE MONASTERY SPRING

with or without sparkling

30 CL 4.50

50 CL 5.50

OPEN DRINKS

Sinalco Cola, Sinalco Cola Zero, Elmer Citro,
Ramseier apple drink, apple spritzer, Rivella red

30 CL 4.50

50 CL 5.50

BOTTLED DRINKS

Sinalco Orange, Rivella blue

33 CL 5.00

BITTER DRINKS

Gents Swiss Roots Bitter und Tonic Water

20 CL 5.50

CHARISMA

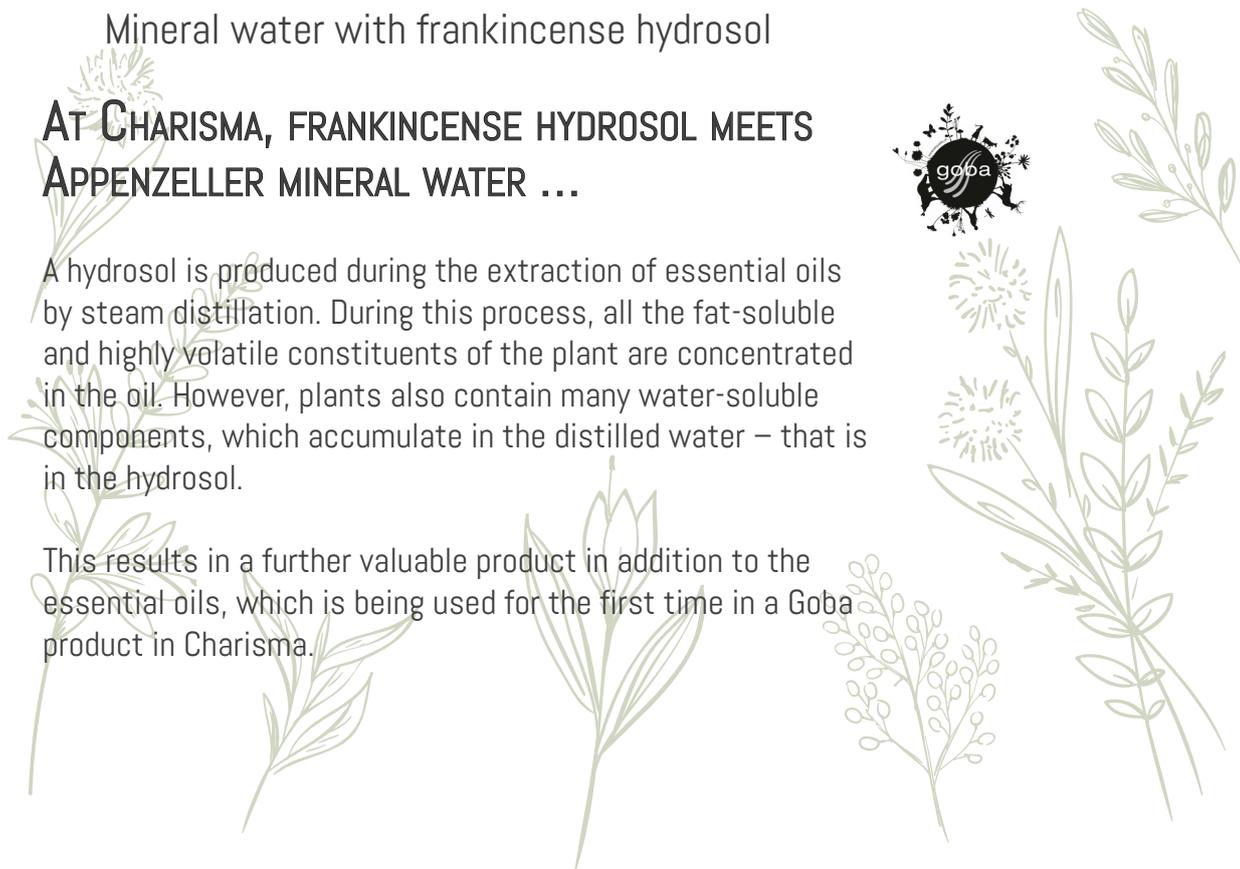
Mineral water with frankincense hydrosol

33 CL 5.00

AT CHARISMA, FRANKINCENSE HYDROSOL MEETS APPENZELLER MINERAL WATER ...

A hydrosol is produced during the extraction of essential oils by steam distillation. During this process, all the fat-soluble and highly volatile constituents of the plant are concentrated in the oil. However, plants also contain many water-soluble components, which accumulate in the distilled water – that is in the hydrosol.

This results in a further valuable product in addition to the essential oils, which is being used for the first time in a Goba product in Charisma.



TO START WITH

APEROL SPRITZ

with Vivus from the Einsiedeln Monastery Winery

13.00

REBELS 0.0% SPRITZ

with Dolce Spritz and Rimuss Bianco Dry

13.00

KLOSTER HUGO

with Vivus from the Einsiedeln Monastery Winery

13.00

HUGO 0.0%

with Rimuss Bianco Dry

13.00

GIN TONIC

with Zurich Dry Gin from Streulis Home Distillery

15.00

REBELS 0.0% TONIC

with Botanical Dry

15.00

NEGRONI

with Gin, Campari and red Wermut

15.00

REBELSGRONI 0.0%

with Botanical Dry and Bitter Aperitivo

15.00

REBELS 0.0%

A rebellion for more choice and better-tasting non-alcoholic drinks – no alcohol, no hangovers, no compromises!

Rebels 0.0% is a young Swiss company that produces non-alcoholic spirits from organic botanicals and distributes them internationally.



FROM THE MONASTERY CELLAR

VIVUS JUBILÄUM

AOC Zürichsee - Freienbach SZ
Einsiedeln Monastery Winery

12.2 % 10 CL 9.50
 75 CL 58.00

VIVUS ROSÉ EXTRA BRUT

AOC Zürichsee - Freienbach SZ
Einsiedeln Monastery Winery

12.3 % 37.5 CL 31.00

RIMUSS

Bianco Dry - Hallau SH
Rimuss & Strada

0.0 % 10 CL 6.50
 75 CL 34.00

INITIO - MÜLLER-THURGAU

AOC Zürichsee - Freienbach SZ
Einsiedeln Monastery Winery

2025 12.0 % 10 CL 7.00
 75 CL 48.00

PINOT GRIS - KLOSTER FAHR

AOC Zürich - Weiningen ZH
Einsiedeln Monastery Winery

2024 13.2 % 10 CL 7.50
 75 CL 49.00

FEDERWEISSER - PINOT NOIR

Kloster Fahr - AOC Zürich
Einsiedeln Monastery Winery

2024 13.8 % 10 CL 7.00
 75 CL 48.00

RÄUSCHLING

AOC Zürichsee - Freienbach SZ
Einsiedeln Monastery Winery

2024 12.3 % 75 CL 53.00



FROM THE MONASTERY CELLAR

ZWEIGELT - KLOSTER FAHR AOC Zürich - Weiningen ZH Einsiedeln Monastery Winery	2024	12.6 %	10 CL 75 CL	8.00 53.00
PINOT NOIR - KLOSTER FAHR AOC Zürich - Weiningen ZH Einsiedeln Monastery Winery	2023	13.8 %	10 CL 75 CL	7.50 49.00
CUVA - GAMARET & PINOT NOIR AOC Zürichsee - Freienbach SZ Einsiedeln Monastery Winery	2023	15.5 %	75 CL	72.00
KONVENT - PINOT NOIR AOC Zürichsee - Freienbach SZ Einsiedeln Monastery Winery	2023	14.8 %	75 CL	56.00
MERLOT AOC Zürichsee - Freienbach SZ	2022	13.0 %	75 CL	55.00

MARC
Pinot Noir-Trester
Einsiedeln Monastery Winery

40.5 % **2 CL** **9.00**

NUNTIUS
Brandy
Einsiedeln Monastery Winery

41.5 % **2 CL** **9.00**



EINSIEDLEN MONASTERY WINERY

A RICH TRADITION OF WINEGROWING

The monastery's own vineyards cover around 12 hectares and are located in Leutschen (Freienbach, SZ), on the island of Ufnau, in Weiningen and Unterengstringen in the Limmat Valley near Fahr Abbey.

In autumn, the grapes from all four sites are transported to Einsiedeln and pressed here into quality wines. The wines bear the appellations AOC Zürichsee (Leutschen and Ufnau Island) and AOC Zürich (Weiningen and Unterengstringen).

The wines are available from the winerie's online shop and the Regio Shop at the Milchmanufaktur.

Here at the Gastwirtschaft zum Abteihof, we serve exclusively wine from the renowned Kloster Einsiedeln winery, sourced directly from our home region.



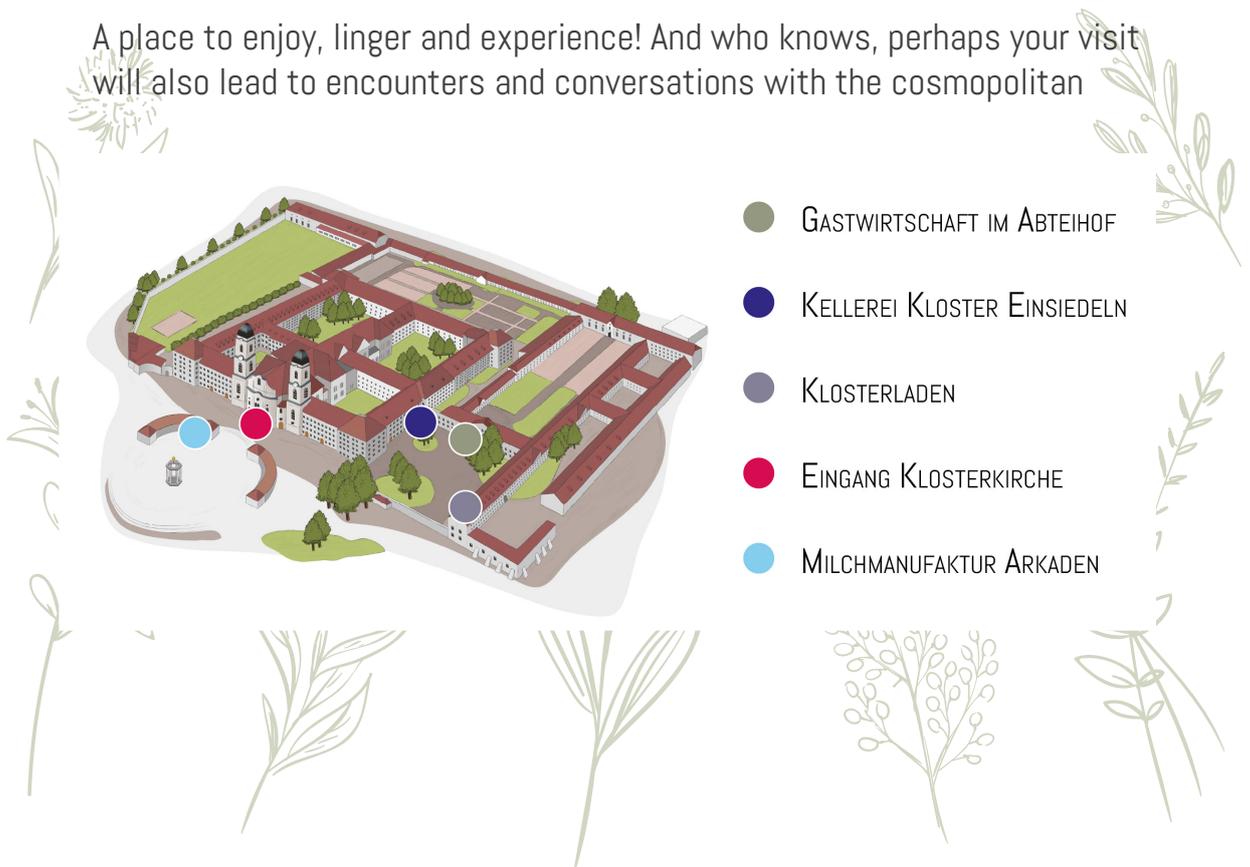
GASTWIRTSCHAFT IM ABTEIHOF

AN IDYLL BEHIND THE MONASTERY WALLS

The Abteihof restaurant is situated behind the monastery walls in an idyllic spot on the way to the Marstall and the Friherrenberg. The restaurant serves as a gathering spot where guests from both nearby and distant locations from across the world come together. Locals, monastery staff, as well as pilgrims and tourists from all over the world gather here to enjoy the fresh mountain air of Einsiedeln and leave the hustle and bustle of everyday life behind.

Look forward to an exciting culinary offering, lovingly prepared in our Abteihof kitchen and enjoy first-class service in the restaurant or let yourself be pampered in the idyllic garden.

A place to enjoy, linger and experience! And who knows, perhaps your visit will also lead to encounters and conversations with the cosmopolitan



MILCHMANUFAKTUR EINSIEDELN

RIGHT IN THE MIDDLE OF IT

When you visit the Einsiedeln Dairy, the 'Milk Experience' becomes visible through the large glass walls offering a view into the modern cheese-making facility. Watch our cheesemakers at work as they have been transforming local mountain milk into first-class dairy and cheese products since 2012.

Enjoy traditional, regional and local cuisine featuring typical Einsiedeln specialities.

Experience the fascinating world of milk processing up close with your group. Combine this exciting experience with breakfast, lunch, a fine dinner or an aperitif in the Milchmanufaktur's restaurant.

Shopping becomes an experience in the Regio Shop. Countless cheese specialities from all over Switzerland will delight every cheese lover and showcase the vast diversity of Switzerland as a land of cheese.





MILCH
MANUFAKTUR
EINSIEDELN



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

OUR SUPPLIERS

Einsiedler Käse und Molkereiprodukte
Milchmanufaktur Einsiedeln AG, Einsiedeln

Fleischspezialitäten
Walhalla DelikatEssen AG, Einsiedeln

Trachslauer Freilandhühner
Kälin Rita und Jürg, Einsiedeln

Brot- und Backwaren
Bäckerei Schefer, Einsiedeln

Schaum-, Weiss- & Rotwein
Kellerei Kloster Einsiedeln, Einsiedeln

Einsiedler Bier
Brauerei Rosengarten AG, Einsiedeln

Kaffee
Drei Herzenkaffee GmbH, Einsiedeln

Süssgetränke und Most
Ramseier Suisse AG, Sursee

Charisma
Goba AG, Appenzell



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.

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.





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