

Welcome to the Flühmatt Mountain Restaurant!

We are glad to have you as our guest.

Our cozy mountain restaurant is located at an altitude of 1,300 meters above sea level and treats you to a breathtaking view of the mountains and the valley. On our sun terrace and in our small, rustic Engelberg rooms, we serve you traditional Swiss dishes.

We are proud to continue the family business into the 5th generation and are looking forward to welcoming and pampering you at the Flühmatt Mountain Restaurant since May 25, 2025.

Patricia Hurschler and team

You can find us at:
fluehmatt.ch



or on Instagram
[@bergrestaurant_fluehmatt](https://www.instagram.com/bergrestaurant_fluehmatt)

We serve all dishes from 11.00am to 08.00 pm
All prices are in Swiss Francs (CHF) and include taxes

Apéro

Flühmatt Teller 28.00

Bündnerfleisch, Salami, Speck, Wildsalamettli & Käse

Fluehmatt-Style Plate

Air-dried beef from Canton Grison, salami, smoked bacon,
wild game pepperettes, cheese

Bündnerfleisch Teller 27.50

Air-dried beef Plate

Wildsalamettli nach Hausrezept 10.50

House-Specialty Wild Game Pepperettes

Kalte Speisen

Cold Plates

Grüner Blattsalat L V G 8.50

Seasonal Mixed Green Salad

Bunt gemischter Salat L V G 10.50

Vibrant Mixed Garden Salad

Wurst-Salat einfach 14.00

Swiss Sausage Salad

Wurst-Salat garniert 19.50

mit gemischten Salaten

Swiss Sausage and Salad

includes vibrant mixed garden salad

Wurst-Käse-Salat einfach 15.50

Swiss Sausage and Cheese Salad

Wurst-Käse-Salat garniert 21.00
mit gemischten Salaten
Swiss Sausage and Salad
includes vibrant mixed garden salad

Salatschüssel (ab 2 Personen) L V G p.P. 9.50
Bunt gemischter Salat
Large Salad Bowl (minimum 2 people)
Vibrant mixed garden salad with seeds and hardboiled egg

Alle Salate mit Haussauce oder italienischer Salatsauce
All salads served with your choice of in-house dressing or Italian
dressing

Warme Speisen

Warm Plates

Tagessuppe 9.00

Soup of the Day

Älplermagronen mit Apfelmus **V** **23.00**

Hausspezialität

Alpine Macaroni with Appelsause

Macaroni, diced potatoes, two varieties of local alpine cheese, caramalized onions

Käseschnitte **V** **17.50**

Swiss Cheese Toast

Käseschnitte mit zwei Spiegeleiern **V** **20.50**

Swiss Cheese Toast with two Fried Eggs

Rösti mit zwei Spiegeleiern **V G** **19.50**

Roesti with two Fried Eggs

Grated potatoes fried until golden brown

Portion Pommes frites **L V** **9.00**

French Fries

Käse-Fondue Flühmatt (ab 2 Personen) **V** **p.P.27.50**

Hausgemachte Käsemischung mit

Brot & Essiggemüse

Cheese Fondue (Minimum 2 People)

Home recipe, served with bread chunks and pickled vegetables

Hauptspeisen mit Beilagen nach Wahl

Main Courses with a side dish of your choice

Wildbratwurst nach Hausrezept mit Zwiebelsauce House-Specialty Wild Game Sausage Fried and served with Caramelized Onion Sauce	14.50
Bauernbratwurst mit Zwiebelsauce Farmers Sausage Fried and served with Caramelized Onion Sauce	13.00
Schweinskotelett paniert / unpaniert Breaded / unbreaded Pork Chop	17.50
Schweinsschnitzel paniert / unpaniert Breaded / unbreaded Pork Schnitzel	14.00
Pouletbrust Chicken breast	17.00
Flühmatt Cordon Bleu vom Schwein Fluehmatt-Style Pork Cordon Bleu	20.00

Beilagen

Sides

Älplermagronen mit Apfelmus 	15.00
Alpine Macaroni with Appelsause Macaroni, diced potatoes, local alpine cheese, caramalized onions	
Rösti  	10.00
Roesti Grated potatoes fried until golden brown	
Pommes frites  	7.00
French Fries	
Bunt gemischter Salat   	10.50
Vibrant Mixed Garden Salad	

Kindermenüs

(bis 10 Jahre)

For the little Guests

(up to 10 years)

Ein Paar Wienerli mit Pommes frites	11.50
Two Hot Dogs served with French Fries	

Schweinsschnitzeli paniert	13.00
mit Pommes frites	
Breaded Pork Schnitzel served	
with French Fries	

Magronen mit Tomatensauce &	V	11.00
Reibkäse		
Macaroni with Tomatoe Sauce and		
Grated Cheese		

Portion Pommes frites	L V	7.00
French Fries		

Auf Vorbestellung (48 h ab 4 Personen)
Pre-Order (48 hours minimum 4 People)

Fondue Chinoise

p.P. 48.00

Fondue Chinoise

Thinly sliced meats and vegetables cooked in a flavourful broth at your table, served with a selection of dipping sauces and your choice of French fries or rice.

Fondue Bourguignonne

p.P. 48.00

Fondue Bourguignonne

Cubes of meats and vegetables cooked in hot oil at your table, served with a selection of dipping sauces and your choice of French fries or rice.

Tischgrill

p.P. 50.00

Table-Grill

Grill your own selection of meats and melt cheese at your table on a hot grill, complemented by a variety of sauces and French fries.

Raclette



p.P. 27.00

Raclette

Melt your own cheese at your table using a Swiss Raclette Grill, served with hot potatoes and pickled vegetables.

Allergens

For information on allergens in the individual dishes, you can contact our service team, they will be happy to assist you.

Legende: **L** = Lactise-free, **V** = Vegetarian, **G** = Gluten-free

Origin

We place great importance on quality and regionality. Whenever possible, we source our ingredients from local farms and suppliers in the area. Freshness and sustainability are our top priorities so that we can serve you traditional Swiss dishes in the best quality.

Meat: exclusively Swiss meat and Chicken
Metzgerei Gabriel, Wolfenschiessen

Bread: All our bread and baked goods come from
Switzerland or are homemade.

Exceptions are explicitly marked otherwise.