



joseph's
casual fine dining

peak events

Celebrate your event at over 3,000 meters above sea level in the TITLIS Tower – a place that combines alpine elegance and culinary excellence. Whether it is a stylish aperitif with delicious bites, an extended apero riche, interactive food stations where freshly prepared delights are created, or a festive seated dinner with a surprise menu: at Joseph's, enjoyment becomes an experience. With culinary expertise from Dietmar Sawyere, our Culinary Advisor, you can expect an event that will inspire all your senses.



apéro

apéro «classic»

35

Angus beef tartare tartlet
Smoked trout | Cream cheese | Rye bread
Alpine salmon tartare cornet | Dill | Mustard
Cheese quiche with monastery cheese
Olives | Sbrinz cheese

apéro «selection»

45

Vitello tonnato tartlet
Aubergine rolls | Chickpeas | Feta cheese
Alpstein duck dumplings | Summer truffle mayonnaise
Cholera pie with local mountain cheese
Veal meatballs | BBQ glaze
Schlössli shrimp | Potato | Harissa mayonnaise

apéro «peak experience»

85

Pike perch ceviche | Buckwheat noodles
Burrata | Tomatoes | Olives | Basil
Summer venison tartare | Onion brioche | Tarragon emulsion
Blini cannelloni | Smoked salmon | Crème fraîche
Katsu sando | Mini Wagyu steak sandwich | BBQ sauce
Alpine macaroni | Summer truffle
Schlössli shrimp | Bisque | Mountain herb salad
Arancini | Mountain cheese | Obwalden saffron
Dark Felchlin chocolate mousse | Raspberries
Coconut cheesecake | Mango | Pistachios | Matcha

food stations

Our Food Stations bring variety and excitement to your event. Whether as an addition to your aperitif or as a stand-alone dinner experience – a selection of stations offers freshly prepared delights served right before your eyes. A culinary highlight that combines diversity with interaction.

in the bamboo basket	30
Steamed and deep-fried dim sum	
Dipping sauces	
your choice of tartare variation	40
Beef Salmon Vegetables	
Traditional side dishes	
kaviari kaviar	75
Caviar selection from Kaviari, Paris	
Blinis Sour cream Mashed Mountain potatoes Herbs	
carving station	64
Beef tenderloin in puff pastry	
Selection of sauces	
from the parmesan wheel	35
Mushroom risotto	
swiss cheese cellar	29
Selection of breads Spices	

seated dinner

Our seated dinner options allow you to create a menu that perfectly suits your preferences. Choose from a variety of courses - from starters and main dishes to desserts - and design an evening meal tailored to your vision. A flexible solution for different tastes and occasions.

cold starters

Alpine salmon | Cucumber | Apple | Horseradish | Dill
White asparagus | Watercress | Quail egg | Dallenwil goat cheese fondue
Summer venison carpaccio | Pickled beetroot | Walnuts | Arugula
Smoked Alpine lake fish | Avocado | Baby field salad | Bergamot | Pine nuts
Vegetable tartare | Alpine herbs and flowers 🌿

warm starters

Creamy spinach polenta | 64° onsen egg | Summer truffle
Lobster Wellington | Sauce Americaine
Brüggli lake char fillet | Malfatti | Vin Jaune Beurre Blanc
Alpine pork dumplings | Fermented cabbage broth
Baby carrots | Labneh | Mountain herb oil | Roasted oats 🌿

main courses

Angus beef tenderloin | Baby leeks | Asparagus | Mountain pepper
Veal tenderloin & cheeks | Porcini mushrooms | Mountain sage
Alpstein chicken | Trevisano | Cured ham | Black salsify | Alpine chimichurri
Suckling pig | Carrots | Pears | Pointed cabbage | Pedro Ximenez sherry
Pointed cabbage roulade | Eggplant | Tomatoes | Shallots | Caraway jus 🌿

desserts

Dark Felchlin chocolate pavé | Mascarpone sabayon
Valais apricots | Champagne jelly | Meringue
Verbena panna cotta | Summer berries | Vanilla
Alpine apple strudel 2.0
Coconut cheesecake | Mango | Pistachios | Matcha 🌿

🌿 vegan



seated dinner

3 course menu	125
4 course menu	150

Includes bread, spread and Engelberg water with or without carbonation

tasting menu

We are delighted to create a tasting menu for your dinner at Joseph's tailored entirely to your wishes and offering maximum flexibility in selecting and combining the courses.

5 course menu	on request
6 course menu	on request

Whenever possible, we source our meat from Swiss butchers. Fish comes from sustainable, certified fisheries, while bread and baked goods are from Switzerland.

All prices are in CHF and include 8.1% VAT.

