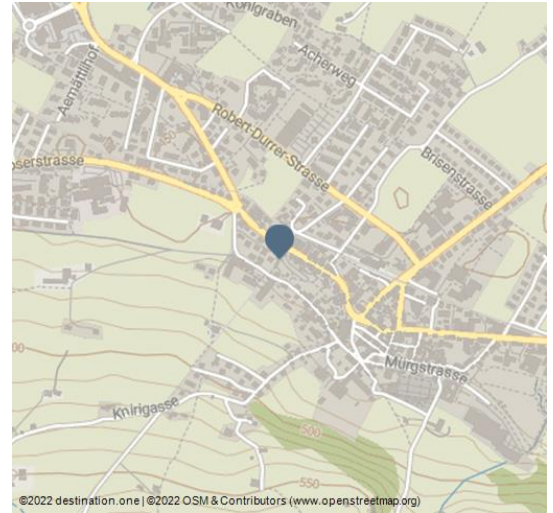




## Cheese & Storys: Käseabend auf dem Stanserhorn



GuideProxy



### Meet the local cheese artisans - dinner with local cheese specialties.

This Saturday evening will be entirely dedicated to cheese and the cheese artisans from the foot of the Stanserhorn: Axel Dippold and Christian Sulzberger from Molki Stans will prepare the matching cheeses and stories to accompany the aperitif.

Of course, the Stanser Fladä from Molki Stans with the pretty Stanserhorn packaging on the Stanserhorn is not to be missed. Simon Zumbühl from Huismatt, Wiesenberg, will be preparing roast cheese on site together with his brother Christian Zumbühl. All the aforementioned cheese-making heroes will be present at a market stall in the revolving restaurant and will be happy to reveal a secret or two about how the good products are made. The food will be freshly prepared at the market stalls in the revolving restaurant and guests can help themselves to whatever they fancy.

The kitchen crew from the revolving restaurant will also provide a delicious white wine soup, mini burgers and mini cordon bleu (both with meat from the Stalder butcher's shop in Ennetbürgen). Finally, there will be a sweet selection of desserts in a glass and delicious cakes.

Drinks will be served. Peter Niederberger from the Kostbar wine shop in Stansstad will also be on hand with fine wines from the Alpine region.

Those who wish can also take the pleasure home with them: CHÄSGSCHICHTEN will be offering a special cheese parcel with fine cheeses from all 3 producers, including a description. The perfect souvenir for those at home. (<https://chaesgschichten.ch/>)

The evening illustrates the "Culinary Essence of the Alps" concept: in the revolving restaurant, the kitchen team conjures up delicious menus

### Venue:

6370 Stans

 [www.stanserhorn.ch/](http://www.stanserhorn.ch/)

### Contact Person:

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Stansstadterstrasse 19  
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<https://s.et4.de/pXywf>

using ingredients from Switzerland and the Alpine region. The hand-picked ingredients are sourced as locally as possible.

Note: This text was translated by machine translation software and not by a human translator. It may contain translation errors.

041 618 80 40

### Booking provider:



[https://s.et4.de/3-b\\_d](https://s.et4.de/3-b_d)

### Price Information:

Dinner: CHF 69.00 per person excl. drinks  
Ascent and descent: CHF 41 / CHF 20.50 with half-fare travelcard  
GA, SBB Day Pass, Swiss Travel Pass, Tell Pass and shareholder tickets are also valid for evening trips.

### Events:

Samstag, 02.11.2024, 18:00 - 23:00 Uhr

### Account Providers:

( <https://booking.cabrio.ch/> )