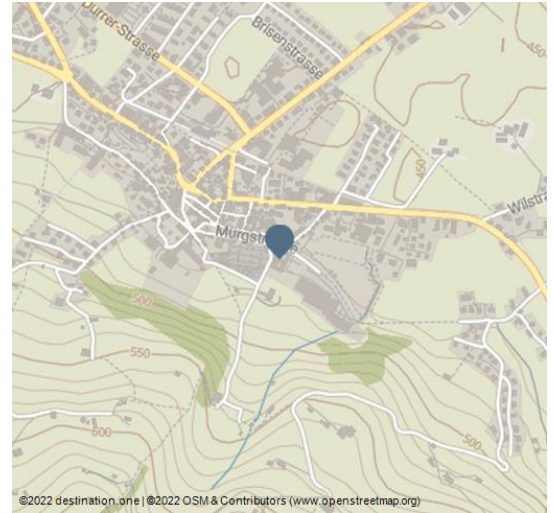




CULINARIUM ALPINUM



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Preserve tradition - experience pleasure - shape a sustainable future

The CULINARIUM ALPINUM provides a home for the culinary heritage of the Alps. In the former Capuchin monastery in Stans in the canton of Nidwalden, everything revolves around the enormous diversity of the Alpine region. Culinary artists and distillers, farmers and butchers, sommeliers and tasters, cheese professionals and master bakers come together here to shape the future of our culinary cultural region. With courses and seminars, products and recipes and with a gastronomy that lives the culinary heritage of the Alps in all its facets.

Regional credibility takes centre stage in the gastronomy of the CULINARIUM ALPINUM. It works primarily with authentic and genuine regional products from Central Switzerland, preferably with products from organic farming, enhanced with products from the culinary Alpine region.

Features:

Ambience

historical

Offers

À la Carte, Menus, Brunch, Lunch, Dinner, Parties/Weddings, Live music, Online reservation possible

Business equipment

Lunch

Products

Own products, Naturally Nidwalden products, regional products

Swisstainable

Swisstainable Engaged

Kitchen Styles:

Contact Person:

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- ✓ Swiss cuisine
- ✓ regional
- ✓ lactose-free
- ✓ vegan
- ✓ vegetarian