

Dear Guests

Welcome to our Cheese-Paradise Restaurant.

We serve culinary delights made from our own products together with other fresh, regional specialities and ingredients.

Enjoy our traditional cuisine while watching us at work in the Milchmanufaktur processing plant; a truly unique experience!

Many of our hearty meals contain the mountain milk products that you will see being made - everything a cheese lover could wish for!

"à Guetä" and enjoy...!

**The Kitchen is open until:
please ask our service team**



* Please speak to a member of staff if you have any allergies or intolerances, they would be happy to advise you on ingredients before ordering. We only use Swiss meat.

All prices are in Swiss Francs (CHF) and include VAT.

Please note that there is a 2 CHF per setting service charge for any additional guests that join diners but don't purchase food.

Start the day right

Einsiedler Whey-Drink various flavours 5dl PET 5.50

Dairy-Breakfast Monday-Saturday until 11.00 am

...Fresh bread and „gipfeli“-croissant, jam, butter

...Einsiedler yogurt, Einsiedler cheese,

...one hot beverage of your choice 19.–

Butcher's Breakfast selection of meats from the local butcher 19.–

Swiss Buffet Breakfast every Sunday until 11.00 am 29.–

...Children aged 4+ priced according to age per year 2.–

Book your table for the next Swiss Breakfast now.

When ordered with Breakfast option **separately**

Potato Rösti hash brown with fried egg and bacon 10.– 12.–

Scrambled egg plain, with ham or bacon 7.– 9.–

Fried Egg plain, with ham or bacon 7.- 9.-

Dried meat platter 10.– 12.–

Sandwiches and Snacks

Mid-morning snacks Monday-Saturday until 10.00 am	3dl	5dl
...Sandwich and with a coffee or soft drink	9.-	10.-
...Wiener sausages with a coffee or soft drink	9.-	10.-
...Pork sausages with a coffee or soft drink	9.-	10.-
...Bauernschüblig (hot or cold) with a coffee or soft drink	10.50	11.50
Sandwich		
with Einsiedler mountain cheese, ham, salami or meatloaf		7.-
Bread roll		1.20
„Gipfeli“-croissant (various types)		1.50
Nut or almond pastries		3.50

The secret of a good surprise!
"the way to a man's heart is through his stomach"
...the same can be said for women of course!

Surprise your loved one(s) with a „Buure Zmorge“ buffet
breakfast at Milchmanufaktur.
Served every Sunday 8-11 am

Ask the team to make a booking now!



Starters and cold dishes



Saladbowl with Einsiedler Bsetzistein (cheese)

Bacon, egg, apple, walnut and Bsetzistein with house dressing

starter

13.-

main course

19.50

Tomato & Mozzarella Salad

with Einsiedler mozzarella

starter

9.50

main course

17.00

Mixed salad

starter

9.50

main course

18.50

Mixed salad with Einsiedler Cheese

main course

19.00

Mixed leaf Salad

7.-

Sausage&Cheese salad

garnished / plain

19.-/ 14.-

Sausage salad

garnished / plain

19.-/ 14.-

Soup of the day

7.-

yellow beetroot soup



9.-

cheese and meat platters

Cheese platter



Selection of four local Einsiedeln cheeses

18.–

Cheese platter „Gourmet“

Selection of cheese with fruit mustard and chutney

27.–

Add potatoes

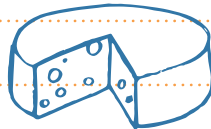
5.–

Meat platter

Selection of local Einsiedeln meats

19.–

Add local Einsiedeln cheese



24.–

„Milchi“-platter

Selection of local Einsiedeln meat and cheese specialities

17.–

Salsiz-platter

finely sliced „Salsiz“-Sausage with Einsiedler Cheese

18.50

Our Secret Ingredient:

We use homemade Milchmanufaktur products,
locally-produced ingredients and regional specialities in all
our dishes. If you like to know where your food comes from
then you've come to the right place!
We believe in the importance of animal welfare and short
transportation distances.

Main course

Einsiedler Cheese-Fondue with bread & pickled apples 25.–

...Add potatoes 5.–

...Add Kirsch (Schnapps) 4.–



Raclette portion classic serving

with potatoes, gherkins and pickled onions 19.–

...Choice of cheese: plain, pepper, herbs, smoked, hemp

Raclette portion melt by yourself (Potato and Bread) 25.–

Bacon, 4 sorts of raclette, gherkins and pickled onions

Raclette on bread plain portion 17.–

...with bacon and fried egg 22.–



„Bauernrösti“ with ham, bacon, cheese and fried egg 24.–

„Rösti“ (hash browns)

...with cheese (gratinated) 20.–

...with fried egg 19.–

...with bacon and fried egg 22.–

...with pork sausage and gratinated with raclette cheese 24.–

...with pear and raclette cheese 22.–

...with tomato and mozzarella 22.–

...with „Chatzenstrick“-Cheese (gratinated) & with dried meat 24.–

preparation time 20 min

Housemade pork cordon bleu with Einsiedler cheese

...with vegetables and French fries or mixed salad

33.–

...with vegetables and „Rösti“

36.–



„Älplermagronen“ Cheese macaroni with onion and bacon

19.–

...vegetarische Älplermagronen (ohne Speck)

12.–

„Einsiedler Ofetuurli“ quiche with potato and cheese (vegetarian)

...with mixed salad

19.–

...without salad

12.–

Homemade baked cheese tartlet with bacon

12.–

...with mixed salad

19.–

„Raclette Gummel“ Potatoes stuffed with raclette cheese

with mixed salad

19.–

speciality of the house:

Baked „Wyss Einsiedler“ housmade (soft cheese)

with cranberries and mixed salad

19.–

Battered-fisch (trout) mixed salad and tartare sauce

24.–

Chicken breast with herb butter and mixed salad

24.–

Pork schnitzel (plain or breaded) with French fries and vegetables

26.–

or with mixed salad

26.–

Pork schnitzel with creamsauce with croquettes and vegetables

26.–

Portion of French fries

8.–

Dessert

cheese platter „Dessert“ selection of cheese with mustard	17.-
Frozen Yogurt (with toppings)	
...various toppings available at the buffet	6.50
„Milchi-Coup“ vanilla ice cream, advocaat &	
chocolate sauce, whipped cream	12.-
Homemade iced coffee	12.-
...add Kirsch (Schnapps)	13.-
Homemade ice cream: Rosoli (local liquor), milk, vanilla,	
coffee, chocolate, strawberry	per scoop 3.50
...add whipped cream	1.50
Cherry Coupe with vanilla ice and whipped cream	12.50
Chocolate cake served warm	
with vanilla ice cream and whipped cream	12.-
Fried apple slices with vanillasauce	12.-
Einsiedler yogurt panna cotta with strawberry sauce and	
whipped cream	7.-
Caramel panna cotta with whipped cream	7.-
Ovo chocolate mousse made with ovaltine	8.50
Meringue strawberry- & vanilla ice cream & whipped cream	12.-



Children's Menu

Portion of French fries	5.-
Chicken nuggets or pork schnitzel with French fries	11.50
„Äplermagronen“ Cheese macaroni with onion and bacon	9.-
Mini Raclette on bread	9.-
Pair of wiener with french fries	11.50



Make their day!

Also the smallest Guests are warmly welcome to discover the secret of the Milkprocessing.

From our exhibition ramp, even our youngest visitors can discover the secrets of milk processing.

They can also become farmers and run their own farm in our play corner.

Guided tours for Schools

We offer special tours through the production plant for school groups.

Workshops where every child can make their own „Berg-Chäsli“ cheese are also available.

Contact us for help planning your next trip!

Drinks

On Tap

Local filtered water sparkling or still	2dl	3.–
Rivella red, Sinalco Cola, Goba Citro, Ice Tea	3dl	4.–
Apple cider (sprakling), Schorle Ramseier	5dl	5.50
	1lt	9.–

By the Bottle

Fresh apple juice Lützelof in Pfäffikon SZ	50cl	6.-
Beckenrieder Orangenmost	50cl	6.-
Flauder Isfee	50cl	5.50
Sinalco orange	33cl	4.50
Sinalco Cola Zero	33cl	4.50
Rivella blau	33cl	4.50
Swiss Tonic Water	20cl	5.-

Non filtered tap water / flavoured syrup (squash)



2dl	free
3dl	1.–
5dl	2.–
1lt	4.–

Coffee and more

Huuskaffee:

„Milchi-Coffee“ with advocaat and whipped cream

8.50

From the “Drei Herzen, Einsiedeln“ roasting house

Coffee served plain or with Einsiedler cream

4.50

Espresso

4.50

Double Espresso

6.–

Coffee with whipped cream

6.–

Coffee with milk

5.–

Latte Macchiato with Einsiedler milk

6.–

Cappuccino with Einsiedler milk

5.–

Tea (Sirocco Bio-Tea)

4.50

Einsiedler milk hot or cold

30cl

3.50

Ovaltine / Caotina chocolate, warm or cold

30cl

5.–

Flavored Milk strawberry or vanilla

30cl

5.–

Einsiedler Whey-Drink plain, or various flavours 5dl

5.50

„Kafi Luz“ (Coffee with pear or plums schnapps or brandy)

5.–

Coretto Grappa

7.–

Aperitifs, Beer & Most

Aperitifs

Aperol Spritz / Campari Spritz / Hugo		8.50
Martini / Campari Soda	4cl	6.-
White wine spritzer sweet or sour		7.-
Pink Gin (Gin with Paes N°2)		12.-
Paes N°1 non alcoholic, Elderflower		7.50
Paes N°2 non alcoholic, chokeberry		7.50

Beer on tap

Einsiedler Lager hell / Panaché Beer	20cl	3.50
	30cl	4.50
	50cl	5.50

Bottled Beers

Einsiedler Lager hell, clip-top bottle	58cl	6.-
Einsiedler Weizenbier (wheat beer)	50cl	6.50
Einsiedler Spezialbier hell (pale beer)	33cl	5.-
Schwyzzer Böckli	33cl	5.50
Einsiedler non-alcoholic	33cl	5.-
Suure Moscht klar Ramseier	50cl	5.50
Suure Moscht non-alcoholic Ramseier	50cl	5.50

Spirits

Residenza, Grappa Kloster Einsiedeln 40% 2cl / 4cl 5.50 / 8.-

From the Paul Wiget Distillery, Steinen

Alte Zwetschge 40% Vol. (Plum) 2cl / 4cl 5.50 / 8.-

Alte Birne 40% Vol. (Pear) 2cl / 4cl 5.50 / 8.-

Honigchrüter 40% Vol. (Honey & Herbs) 2cl / 4cl 4.50 / 8.-

Grappino Barrique 41% Vol. 2cl / 4cl 7.50 / 9.50

Paul Wiget Distillery Sonnenmarke, Steinen

Quince, Gravensteiner, Williams 43% 2cl / 4cl 6.50 / 9.-

Paul Wiget Barrique superior brandies, Steinen

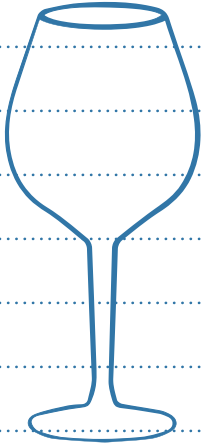
Berner Rosen, Kirsch Nagelfluh 41% 2cl / 4 cl 7.50 / 9.50

Einsiedler Ur-Rosoli 25 % 2cl / 4cl 4.50 / 7.-

Advocaate 13% Vol. 2cl / 4cl 4.50 / 7.-

Heuschnaps 25% Vol. (Hay schnaps) 2cl / 4cl 6.- / 8.50

Appenzeller Alpenbitter 4cl 7.-



We serve swiss wine only!

Sparkling wine

Vivus Riesling AOC Zürichsee 75cl/10cl 51.-/7.-

Leutschen Kellerei Kloster Einsiedeln

Vivus Rosé brut AOC Zürichsee 37.5cl 38.-

Leutschen Kellerei Kloster Einsiedeln

Rosé

Zürichsee Rosé Rosé in clay jug 50cl 25.-

Kümin Wein Freienbach

summer wine, harmonious, fruity and refreshing

White wine

Initio Leutschen Kellerei Kloster Einsiedeln 75cl/10cl 39.-/5.50

Müller –Thurgau

Riesling-Sylvaner

Räuschling Leutschen Kellerei Kloster Einsiedeln 75cl/10cl 41.-/6.00

Räuschling

Perfect for Raclette und Fondue

Molignon Wallis A. & D. Mathier 75cl/10cl 39.-/5.50

Chasselas

Fruity, minerally

Federweisser Zürichsee AOC Kümmin Weine 50cl 23.-

Blauburgunder

balanced, very fruity

St. Johann Schwyz AOC Altdorf 75cl 39.-

Chardonnay

rich of honey and pineapple flavours, refreshing

Cuvée 1844 Grüner Veltliner Thurgau R. & K. Lenz 75cl 49.-

Grüner Veltliner

soft acidity, pepper and herbs flavours

Cuvée blanc Madame Rosmarie Wallis A. & D. Mathier 75cl 49.-

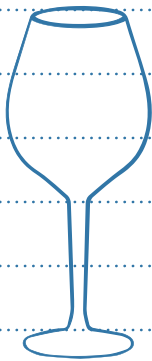
Petite Arvine, Pinot blanc, Pinot gris, Sylvaner;

full bodied

Bianco Rovere Tessin Brivio 75cl 59.-

Merlot

floral-fruity, slightly woody



Redwine

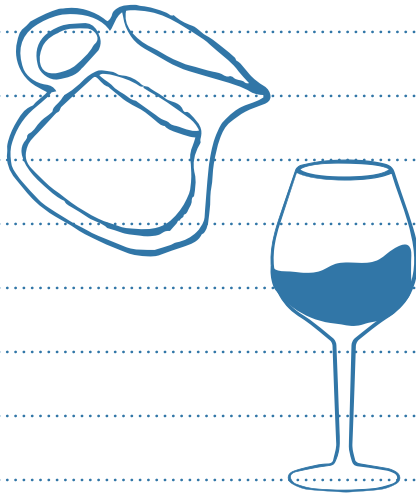
Pinot Noir Leutschen Kellerei Kloster Einsiedeln	75cl/10cl	41.-/6.00
Blauburgunder		
Zweigelt Kloster Fahr Kellerei Kloster Einsiedeln	75cl/10cl	49.-/7.00
Zweigelt		
Riposo Svizzera Assamblage Ostschweiz IGT KÜmin	75cl/10cl	39.-/5.50
Pinot Noir, Cabernet, Regent, Garanoir, Piroso		
Roter Schwyzer Schwyz KÜmin Weine	50cl	19.-
Pinot Noir, Cabernet, Garanoir		
Konvent Leutschen Kellerei Kloster Einsiedeln	75cl	51.-
Pinot Noir 50 jährige Reben		
Cuva Leutschen Kellerei Kloster Einsiedeln	75cl	66.-
Gameret, Pinot noir		
Trio Classico Ostschweiz KÜmin Weine	75cl	48.-
Pinot Noir, Cabernet, Diolinoir		

dessert wine

Prima alba Leutschen Kellerei Kloster Einsiedeln 50cl 49.-

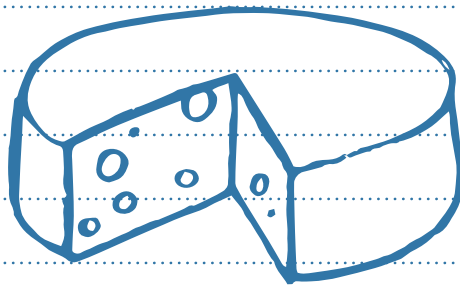
Solaris

ripe fruits with honey flavour, enjoy with our cheese platter „Gourmet“



Experience an insight into the world of the modern cheese dairy. There is so much to enjoy for every cheese lover!

Experience how we make first class products out of the tastiest mountain milk during a guided tour or even try to make your own cheese!



Please contact our team for questions and bookings:
info@milchmanufaktur.ch or phone 055 412 68 83.
(please make sure to make your booking at least 2 weeks in advance.)



scan code to check our website!