

SENNsational Summer

Sennhütte in Summer: Experience Nature and Culinary Delights

Blooming Gardens and Homemade Delicacies

One of the highlights of the Sennhütte is its meticulously maintained gardens, which host a wide variety of herbs, vegetables, and alpine plants. These fresh ingredients are directly incorporated into the Sennhütte's kitchen, creating delicious homemade dishes. The herbs from the garden add a special touch to the meals, elevating the culinary experience.

Nature Playground and Family-Friendliness

The Sennhütte is a paradise for families. The spacious nature playground offers children endless opportunities for play and exploration. While the little ones are having fun, parents can relax on the sun terrace or rediscover their inner child. Particularly popular are the weekly bread-baking classes and herb tours, which are not only educational but also great fun for the entire family.

Homemade Schnapps

Another highlight of the Sennhütte is its homemade schnapps, crafted with love and traditional methods. These fine spirits can be enjoyed on the sunny terrace, providing a perfect conclusion to a day of culinary delights. The Arlen schnapps is especially cherished, embodying the alpine traditions of the region.

Nature in Transition Trail: A Treat for Nature Lovers

For nature enthusiasts, the Sennhütte offers the "Nature in Transition Trail," an informative and varied circular path through the stunning landscape. On this trail, visitors learn about the region's flora and fauna and experience firsthand how nature changes with the seasons. The trail not only offers breathtaking views but also features numerous learning stations and resting spots to fully appreciate the beauty of the surroundings.

Weekly Program: Experience and Savor Tradition

The Sennhütte's weekly program includes exciting activities such as bread-baking and herb tours. These programs offer guests the opportunity to learn more about traditional crafts and get hands-on experience. The bread-baking takes place directly at the wood-fired oven, offering insights into the art of baking, while the herb tours introduce participants to the world of local medicinal and culinary plants.