



# CABRIO®

## Candle Light Dinner on June 1st, 2024

Marinated asparagus from the alpine region  
with smoked, cured ham from Nidwalden

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Leek cream soup served with  
a puff pastry and alpine – cheese stick

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Delicious Swiss veal roast, slow cooked to perfection  
and served with local mushrooms

*or*

A «Zander» Fish filet from Gotthard

*served with*

fried potatoes with alpine chili  
and colourful market vegetables

*vegetarian Menu*

«Brewbee » vegetarian stew with local mushrooms  
fried potatoes with alpine chili  
and colourful market vegetables

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Cheesecake with fruity strawberry – mint stew

Änderungen vorbehalten

