



CABRIO®

Candle Light Dinner on June 21st and 22nd, 2024

Colourful summer salad with local asparagus
and Swiss strawberries

Creative pea – mint cream soup
served with a puff pastry stick

Tasty beef rump roast, slow cooked to perfection
presented on a red wine sauce

or

Lostallo salmon filet on a dill cream sauce

served with

potato croquettes with organic mushrooms
Swiss root vegetables and broccoli

vegetarian Menu

Vegetarian Schnitzel filled with Ricotta cheese
and spinach on a delicious tomato – herb sauce
potato croquettes with organic mushrooms
Swiss root vegetables and broccoli

Fluffy Toblerone mousse with seasonal berry stew

Änderungen vorbehalten

