



CABRIO®

Candle Light Dinner on October 31st & November 01st, 2025

Beet-apple tartare with saffron cream cheese

Tasty pumpkin cream soup with strips of cured, dried beef

Tender veal roast, slow-cooked to perfection on a
cranberry cream sauce and oyster mushrooms

or

Pan fried Swiss trout fillet with a horseradish cream sauce

served with

Duchess potatoes, infused with truffle
and seasonal market vegetables

or your vegetarian choice

Planted vegetarian stew with a Kernser mushroom cream sauce,
Duchess potatoes, infused with truffle
and seasonal market vegetables

Chestnut vermicelli with cherry moonshine, served with
Ostrich-egg meringues and local vanilla ice cream

Subject to change

