



CABRIO®

Candle Light Dinner on September 12th & 13th, 2025

Marinated beet carpaccio with a mustard from Wallis
and roasted walnuts from Stans

Potato-leek cream soup

New York cut beef roast coated with herbs,
slow cooked to perfection,
served with a tasty red wine sauce

or

Pan fried lostallo salmon fillet, garnished with herbs,
presented with a cream sauce and sweet & sour onions

served with

Potato dumplings &
oven baked tomato with cheese on a bed of spinach

or your vegetarian choice

Vegetable strudel on a herb-cream sauce,
potato dumplings &
oven baked tomato with cheese on a bed of spinach

Italian prune-trilogy
delicious mousse & house made cake with fruit stew

Subject to change

