



CABRIO®

Candle Light Dinner on September 19th & 20th, 2025

Williams-salmon-trout fillet
smoked from the family Waser in Beckenried,
served with fennel-apple salad and a bouquet of herbs

Parsnip cream soup with coppa chips

Tender veal roast, slow cooked to perfection
served with a mushroom and Swiss white wine cream sauce

or

Delicious pork ragout from the wooley pig
from Holzen meat in Ennetbürgen,
braised in Swiss full moon beer

served with

Stanser Ofetori with smoked bacon
and seasonal Swiss market vegetables

or your vegetarian choice

Vegetable patty on a tomato sauce,
Stanser Ofetori with smoked bacon
and seasonal Swiss market vegetables

Fluffy prune mousse with hazelnut topping out of Piemont

Subject to change

