



CABRIO®

Candle Light Dinner on May 2nd , 2026

"Brüggli" salmon trout, smoked by the Waser family in Beckenried,
with cucumber cream cheese mousse and radishes

Beef broth with root vegetables and
strips of homemade wild garlic crêpes

Veal loin from Nidwalden, marinated with apple cider,
served with an Appenzeller whiskey cream sauce

or

Lamb stew with alpine herb jus
with dried prunes

served with

homemade "Spätzli" (dumplings)
and an oven-baked tomato topped with alpine cheese,
served on a bed of spinach

or your vegetarian choice

Tortelli pasta filled with Swiss cheese and pear,
with a basil topping and baked cauliflower

Fruity rhubarb cake with
sour cream ice cream from Dorfplatz 9, Stans

Subject to change

