



# CABRIO®

## Candle Light Dinner on May 16<sup>th</sup>, 2026

Colorful spring salad with  
wild garlic cream dressing

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Delicious leek cream soup with  
strips of "Brüggli" salmon trout, smoked in Beckenried

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Tender roast beef, slow-cooked to perfection  
in a coat of alpine herbs  
with a red wine shallot sauce

*or*

Pan-fried, juicy Swiss chicken breast  
with basil sauce

*served with*

thyme potatoes,  
oven-baked tomato topped with alpine cheese,  
presented on an asparagus ragout

*or your vegetarian choice*

pan-fried lentil patties on a basil sauce  
thyme potatoes,  
oven baked tomato, topped with alpine cheese,  
presented on an asparagus ragout

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Fluffy yoghurt mousse served with fresh strawberry sour cream – ice cream  
from Dorfplatz 9, Stans

Subject to change

