



# CABRIO®

## Candle Light Dinner on May 30<sup>th</sup> , 2026

Spring salad with smoked goat cheese  
from Toni Odermatt, Stans  
on a wild garlic dressing

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Light pea-mint cream soup  
with a puff pastry stick

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Veal roast marinated with herbs,  
Slow-cooked to perfection with a whisky cream sauce

*or*

"Saltimbocca" of pike-perch fillet  
prepared with sage and smoked, cured country ham  
on a white wine cream sauce

*served with*

Pan-fried potatoes with rosemary and market vegetables

*or your vegetarian choice*

Vegetarian stew on a "Kernser" mushroom cream sauce,  
Pan-fried potatoes with rosemary and market vegetables

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Rhubarb tart with vanilla cream  
and strawberry sorbet

Subject to change

