



Welcome to our Candle Light Dinner

We very much look forward to make this a special experience and evening for you !

All the handpicked ingredients from within Switzerland and surrounding Alpine areas are the core of our offering. We pride ourselves to our local eating culture and to bring the magic of the Alps to your plate.

The Stanserhorn-Team  
wishes you a wonderful and unforgettable Evening!

Our tonight's cocktail and wine suggestions...

### «Blackcurrant – Spritz»

Blackcurrant liqueur / Swiss sparkling wine / mineral water  
fresh twig of rosemary  
CHF 9.50

### «Blackcurrant – Spritz» (non alcoholic)

Blackcurrant syrup / non alcoholic sparkling wine / mineral water  
fresh twig of rosemary  
CHF 9.50

Our red wine recommendation...  
from the magnum bottle...

### Valpolicella Ripasso 2019

from the vineyard «La Giaretta »  
Corvina, Rondinella, Molinara IT  
A rich bouquet of cherries, dried fruits and sweet spices.  
On the palate a soft flowing body with delicate fruit,  
ripe prunes, cinnamon with an elegant tannin structure  
together with a long finish.  
CHF 9.50 pro dl / 150 cl CHF 125.00 pro Flasche

### Homemade Digestif

« Bünter Röteli » (home made cherry liqueur)  
2cl CHF 9.50

### Candle Light Dinner

Colourful spring salad on a wild garlic dressing  
wild garlic capers from Stans and strips of cured dried meat

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Carrot soup with sorrel

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Tender veal roast marinated with local apple cider,  
slow cooked to perfection  
served with a whiskey cream sauce

or

Lamb ragout on a alpine herbal sauce  
and Swiss apricots

*served with*

home made « Spätzli » (dumpling)  
baked tomato with Alp Sbrinz cheese

*or your vegetarian choice*

Vegetarian stew on a mushroom cream sauce  
home made « Spätzli » / baked tomato with Alp Sbrinz cheese  
presented on a bed of steamed spinach leaves

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Delicious rhubarb cake with yogurt ice cream