



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 tonights 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...

Langhe Nebbiolo 2019

from the vineyard «Dante Rivetti»
Italy / Piemont

Rubin red in colour with garnet red reflexes.

It`s bouquet is intensiv which shows the character of the « Nebbiolo ».
The Langhe Nebbiolo is very smooth in taste with a long finish...enjoy!

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

Romaine lettuce with strips of fried bacon
on a tasty Sbrinz – cheese, alpine flower and honey dressing,
topped with croutons

Spring leek cream soup with strips of smoked salmon
from Beckenried (Family Waser)

Roast beef coated with alpine herbs and slow cooked to perfection
served on a Swiss Gin – shallot sauce

or

Pan fried Swiss chicken breast on a rosemary sauce

served with

roasted potatoes with rosemary and seasonal vegetables

your vegetarian choice

Tofu – Piccata on a basil sauce
roasted potatoes with alpine chili and seasonal vegetables

Waldmeister – Joghurt – Mousse with fresh strawberries