



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 Rondorama[®]-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...

Masetto Nero 2019

from the vineyard «Endrizzi»
Italy, SouthTirool / Tretino

Rubin red in color. Elegant, a spicy and complex bouquet, which reminds
you of blueberries, raspberries, coco and vanilla.

A soft, elegant wine with a long finish.
CHF 9.50 pro dl / 150 cl CHF 125.00 per Bottle

Homemade Digestif

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

Candle Light Dinner

Mixed spring salad on a mild wild garlic dressing
topped with smoked goat cheese from «Farm Odermatt» and bread chip

Asparagus soup with strips of smoked, cured ham

Dual Veal

one being a tender roast slow cooked to perfection
and a delicious stew

or

Juicy Pork Roast marinated with apple cider
and served with a tasty dark gravy

served with

Potato dumplings with sage
carrots and roasted cauliflower

your vegetarian choice

Vegetable patties
served with a slightly spicy tomato sauce
served with carrots and roasted cauliflower

Rhubarb compote with strawberry –yogurt ice cream