



CABRIO®

Candle Light Dinner of 18 May 2024

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

or your vegetarian choice

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

Waldmeister – Joghurt – Mousse with fresh strawberries

Subject to change without notice

