



CABRIO®

Candle Light Dinner of 25 May 2024

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

or 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

Subject to change without notice

