



gastronomie

vierwaldstättersee

MEXICAN CRUISE

Beverages

SPECIALS

Frozen Margarita Strawberry		13.50
Frozen Margarita Strawberry (non-alcoholic)		8.50
Tequila Jose Cuervo Especial Silver	2 cl	5.00
Äs Gäächs – Muotathaler Wildiheubeer	33 cl	7.00
Alpine beer BIO	33 cl	7.00

WHITE WINE RECOMMENDATION

Cuvée Blanche	1 dl	7.00
Producer	Gebrüder Kumin, Freienbach	7.5 dl 49.00
Grapes	Blanc de noir, Riesling x Sylvaner, Muscat	
Grauburgunder	1 dl	7.70
Producer	Kilian Hunn, Gottenheim	7.5 dl 54.00
Grapes	Grauburgunder	
Chiar di Luna	7.5 dl	54.00
Producer	Delea Vini, Losone	
Grapes	Merlot	

RED WINE RECOMMENDATION

Diamant Humagne Rouge AOC Wallis	1 dl	7.00
Producer	Caves Saint-Valentin SA, Sion	7.5 dl 52.00
Grapes	Humagne Rouge	
Rioja El Capitán	7.5 dl	54.00
Producer	Bodegas de familia Burgo Vejo, Alfaro	
Grapes	Tempranillo	
Cavalli Tenuta IGT	7.5 dl	75.00
Producer	Roberto and Tommaso Cavalli, Panzano, Chianti	
Grapes	Cabernet Sauvignon, Cabernet franc, Petit Verdot	

Mexican Cruise



Crispy nachos

with guacamole and tomato salsa

—

Colorful mixed salad «Mexican Style»

—

Fajitas from the buffet

with chili con carne, pork, turkey, lamb
or vegetable filling and Mexican side dishes

Crowning glory

DO YOU FANCY SOME SWEETS OR A LIQUOR?

Our staff will come to your table. Find here our daily offer.

Fresh fruit salad		4.50
Coconut ice cream	per scoop	4.50
Mango ice cream	per scoop	4.50

—

Original Tavolago Brände 2 cl 5.00

Chrüter (herbs), Pflümli (plums),
Zwetschgen (plums), Träsch (apple & pears),
Williams (pear) or Kirsch (cherry)

All listed prices are in Swiss Francs (CHF) and include VAT. All meat products are Swiss and our fish and seafood are MSC / ASC  certified. Wine and beer are only served to anyone 16 years or older. Spirits may only be purchased and consumed from 18 years of age. In case you need information on our dishes regarding allergies or intolerances, our staff will inform you with pleasure.