

Winecomedy Cruise

Menu & Wines

Welcome Drink

Ars Vinorum - Harmonie des Blancs

Starter

White tomato soup refined with basil oil

Wine pairing: Zürichsee Vin Mousseux Rosé Sec

Main course

Roasted pork loin stuffed with dates, served with herb jus, two types of zucchini and couscous

or

Falafel skewers with sesame cream sauce served with two types of zucchini and couscous

Wine pairing: Rosenberg Pinot noir 2022

Dessert

Pistachio crème brûlée with sour cherry ice cream

Wine pairing: Royal Süsswein 2017

All wines come from the winery Kümin Freienbach

Our staff will be happy to provide you with allergy information. Our meat and fish are from Switzerland, unless otherwise stated. \odot Vegan