



SCHLOSS LAUFEN | ERLEBNIS AM RHEINFALL

6-COURSE DINNER PANORAMIC GLASS LIFT

We will be happy to inform you about the menu and
the wine accompaniment on your desired date.

April to October 2026

Pinot Rosé Brut
Weingut CLAUß | Nack

Amuse-Bouche

Saignée
Bechtel Weine | Eglisau

Beef carpaccio
*with coarse mustard-honey vinaigrette
herb cress salad |
shaved Parmesan | crumble*

Pinot Gris
Weingut Florin | Stein am Rhein

Linguine
with truffle sauce

Strada Vin Mousseaux
*Sélection Schloss Laufen am Rheinfall
Rimuss & Strada Wein | Hallau*

Sorbet

Rioja Crianza
Paco García | Murillo de Rio Leza

Medallions of beef entrecôte
*with sauce béarnaise
seasonal accompaniments*

Midas
GVS Weinkellerei | Schaffhausen

Lukewarm chocolate cake
*with a liquid filling
vanilla ice cream | wild berry | caramel*

Wine accompaniment: Selection may vary according to availability.

We adapt our dishes to accommodate intolerances or allergies where possible.
Our staff will gladly inform you about available alternatives.