WINES, TWANN

MANGAL FEAST

Discover the Mangal, a traditional Eastern European grill used to cook meat skewers over charcoal. The marinated meat is cut into pieces and grilled quickly over high heat, keeping it tender and juicy. Smoke from vine wood gives it a distinctive flavour.

Regional produce also takes centre stage, with Swiss meat, vegetables from the Lake Biel region and wines from the surrounding vineyards. A vegetarian option is also available.

Behind this speciality lies a family story: Elena's brother brought the Mangal from Ukraine, sharing his knowledge and the secrets of this traditional cooking method. An authentic experience combining flavours and conviviality!

PRICES

Price	
Classic option, 200 g per person	CHF 39.-
Classic option, 350 g per person	CHF 44.-
Vegetarian option (advance booking required)	CHF 39.-

GOOD TO KNOW

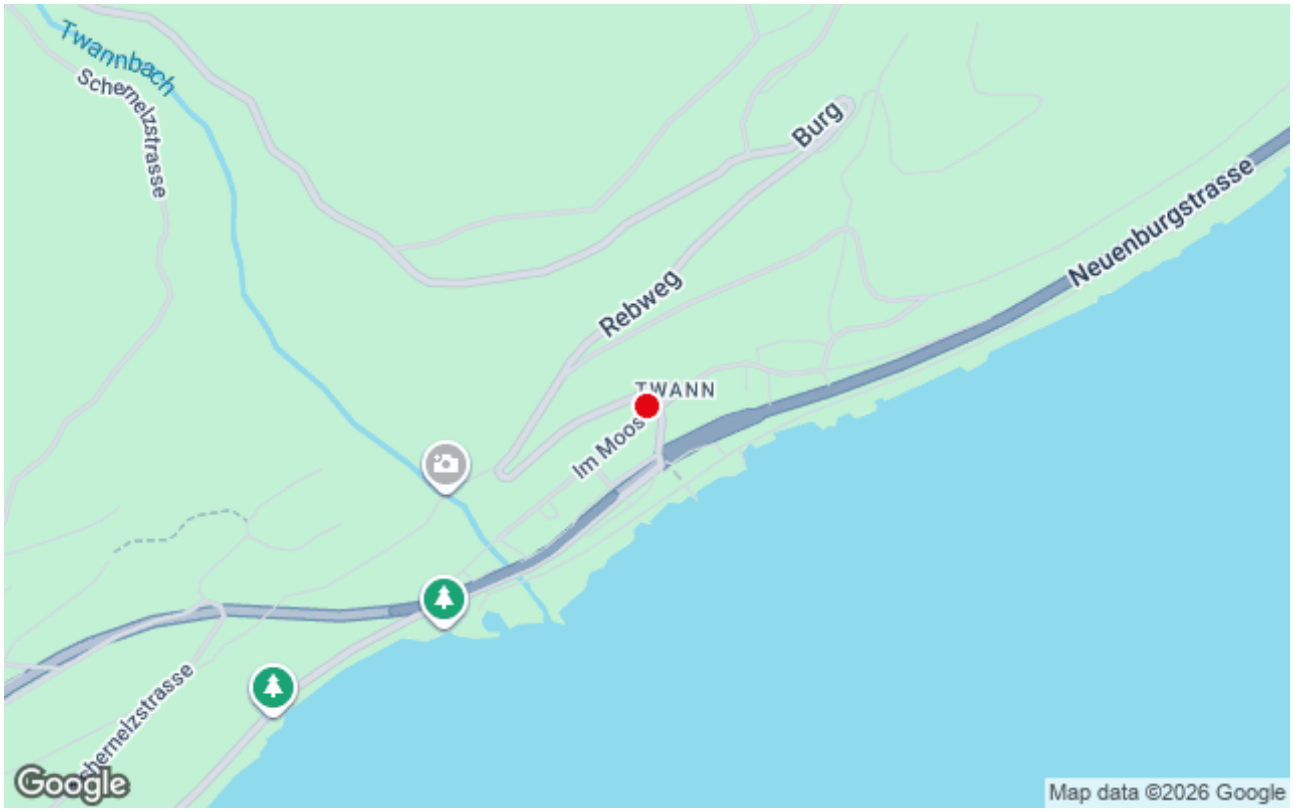
- Group size: 10 to approximately 40 people
- Duration: 3 to 5 hours
- Suitable for: All types of events
- Languages: German, French, English, Ukrainian, Russian
- Access: Twann railway station is accessible by train and also offers parking spaces. Domaine Mürset is a 50-metre walk from the station.



CONTACT

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