WINES, TWANN

PERCH FILLETS WITH HOMEMADE TARTARE SAUCE

In the winegrowing village of Twann, Domaine Mürset welcomes groups of 10 to approximately 50 people for a meal featuring specialities from the Lake Biel region. On the menu are perch fillets prepared by Elena, sourced from Lake Biel whenever possible.

The fillets are fried until crispy on the outside and tender on the inside. They are served with homemade tartare sauce, regional potatoes or rice, and tomato salad. Wines from Domaine Mürset complete the meal.

In fine weather, the garden offers a pleasant setting for a relaxed meal. If the weather is less favourable, the heated Trüel-Keller, an authentic wine cellar, provides a cosy alternative.



PRICES

Price
per person CHF 39.-

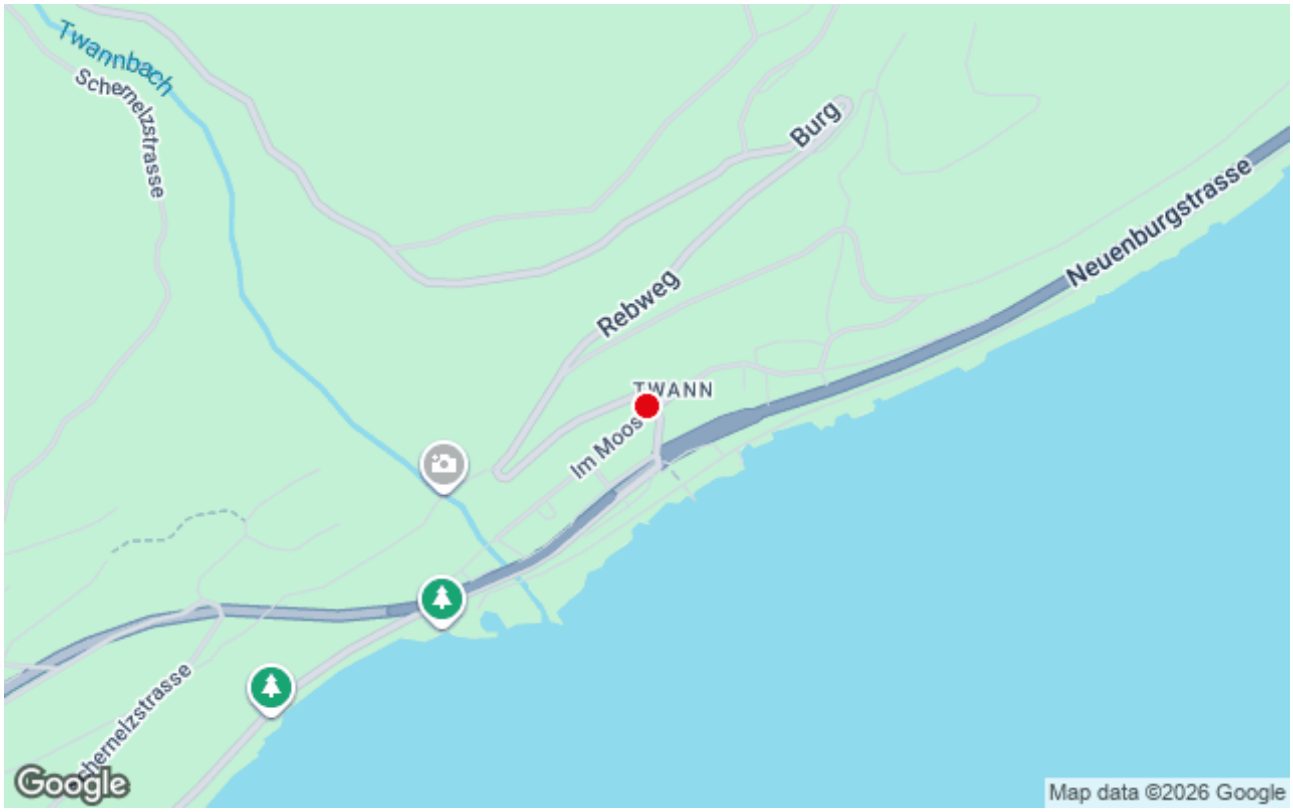
GOOD TO KNOW

- Period: May to December
- 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

Weinbau Domaine Mürset
Moos 28
2513 Twann

+41 79 841 82 86
info@treberwurstessen.ch
muerset-weine.ch



PDF généré le 13.11.2026