

Authentic LUCERNE

Our local roots, your culinary highlights!

*Our beautiful building – together with the Chapel Bridge – is photographed thousands of times and is part of Lucerne's **world-famous cityscape**. But we don't want to stop there. We also want to showcase **Lucerne** in **our menu** and offer our guests, both locals and tourists from all over the world, **the best of Lucerne** on their plates and in their glasses!*

*This is only possible with partners who produce their goods to the **highest quality standards** and with a great deal of **passion**:*

Fishery Nils Hofer, Meggen
Wild fish from lake Lucerne

**Achermann Jeremias & Doris,
Rengg (Entlebuch)**
Pasture-raised beef (nose to tail)

Suess Family, Ballwil / LU
Free-range chicken

Betrieb Hirschpark, Littauer Bärig:
Free-range pork, game (nose to tail)

FromSuisse, Emmen:
Cheese, Fondue

**Metzgerei Felder, Ibach/SZ,
Metzgerei Felder, Entlebuch
Mérat AG, Rothenburg**
Traditional charcuterie products

Mundo AG, Rothenburg
Vegetables, dairy products

Pistor AG, Rothenburg
Groceries

Confiserie Bachmann, Luzern:
Croissants

Heini Bäckerei, Luzern:
Bread products

Kreyenbühl Bäckerei, Luzern:
handmade Fritschli Pie

Hochstrasser Kaffee, Littau
Coffee

Lucerne Apéro & Nibbles

Regional delights for sharing and lingering

Our platters are a tribute to local craftsmanship – from the Gerschnialp to the Napf region.

Olives & Sbrinz

Marinated olives | Sbrinz cheese chunks | Sourdough bread
Accompanied by fine balsamic vinegar & rosemary honey

- Lactose-free
21.00



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Lucerne Tapas

Spicy smoked "Chämiwurst" | Marinated olives | Organic nuts

- **Gluten-free** | **Lactose-free**

29.00



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Cheese Platter

A selection of regional treasures: Sbrinz, "Napf Träumli" & Lucerne mountain cheese

Served with homemade pickled vegetables, fruit bread & "Napf Anke" (regional butter)

- **Gluten-free option available**

19.00



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Afternoon Platter (The Classic)

Smoked sausage & smoked ham from Felder butcher (Schwyz)
Mountain cheese from Gerschnialp | Pickled vegetables |
Sourdough bread | "Napf Anke"

32.00



Soups

Minestrone

Summer vegetables | Borlotti Beans | Pesto | Vegetable stock
| Parmesan

14.00



Soups

Watermelon gazpacho

Watermelons | Tomatoes | Cucumbers | Croutons

- Lactose-free

14.00



Cold dishes

Beef tartare

Beef | Capers | Onions | Tomatoes | Toast | Butter

- **Gluten Free** | **Lactose-free**

37.00



Cold dishes

Vegetarian eggplant tartare

Aubergines | Capers | Onions | Tomatoes | Toast | Butter

- **Gluten Free | Lactose-free**

37.00



Cold dishes

Caprese with local Mozzarella cheese

Colored tomatoes | Basil pesto

- **Gluten-free**

29.00



Cold dishes

Ceasar Salat

Lattichsalat | Sbrinz | Hausdressing | Croutons

18.00



Cold dishes

Crisp Leaf Salads

With our signature homemade dressing

- **Gluten-free | Lactose-free**

14.00

Mixed Seasonal Salads

Fresh seasonal salads | Homemade dressing

- **Gluten-free | Lactose-free**

18.00



Vegetarian

Eggplant Cordon Bleu

Eggplant & oyster mushrooms | Mountain cheese | Breading |
Thick fries | Leaf salad

37.00



Vegetarian

Äpler Magronen

Traditional Swiss pasta | Potatoes | Savory mountain cheese |
Cream | Fried onions | Applesauce

31.00



Vegetarian

Homemade tagliolini
Garlic, Oil and Chili Peppers

29.00



Vegetarian

Zucchini - Risotto

Carnaroli-Reis | Butter | Frisch geriebener Parmesan | Joghurt |
Minze

- **Glutenfrei**
26.00



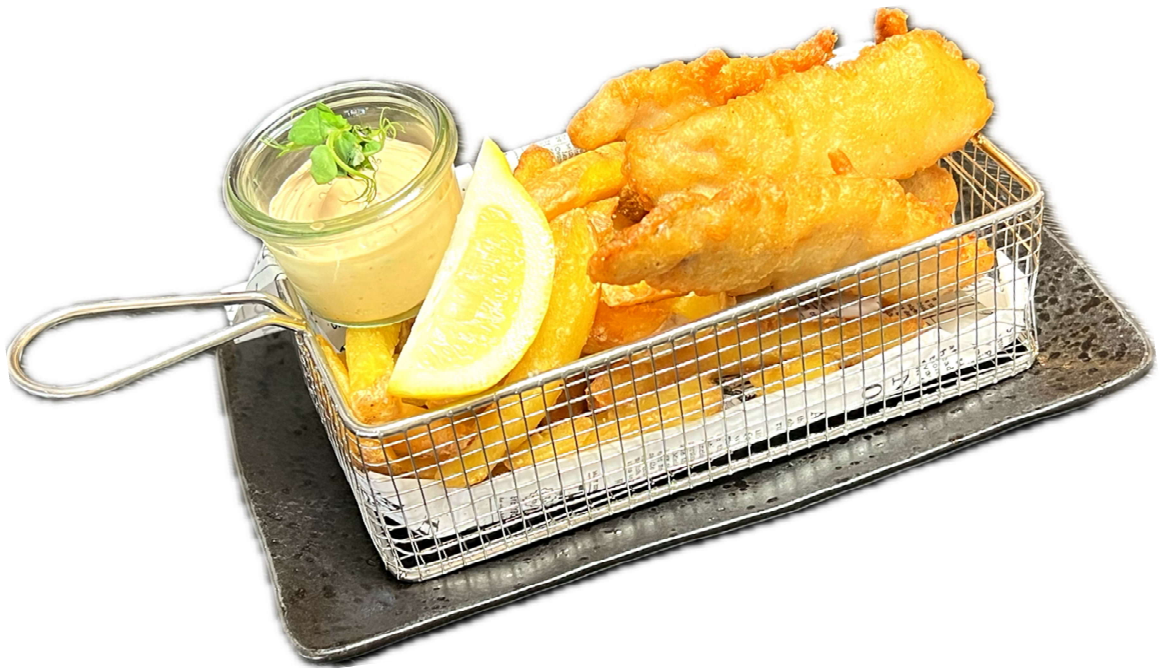
Fish

Fresh from Lake Lucerne – Nils Hofer Fisheries, Meggen

Lake Lucerne Fish Crisps

Albeli (local whitefish) in beer batter | Remoulade sauce | Thick fries

41.00



Fish

Fresh from Lake Lucerne – Nils Hofer Fisheries, Meggen

Whitefish Fillet

Gently cooked Balchen fillet | Ratatouille - Vegetables | White wine sauce

39.00



Meat

Original Lucerne Fritschi Pie

Brioche pâté from Kreyenbühl bakery | Veal & Swiss meatballs |
Mushrooms | Cognac sultanas | Vegetables

- Lactose-free

51.00



Meat

The Legendary Cordon Bleu

Pork schnitzel | Country ham from Felder | Lucerne mountain cheese | Thick fries | Leaf salad

49.00



Meat

Crispy free-range chicken

Free-range chicken grown by the Süess family in Ballwil/LU
Pasture Chicken | Lemon sauce | thick fries

39.00



Meat

Homemade Beef Sausage

Beef sausage | Crispy hash browns (Rösti) | Veal jus | Fried onions

- Lactose-free

36.00



Meat

Sliced Veal Zurich Style

Tender veal | Mushrooms | White wine cream sauce | Crispy Rösti

46.00



Meat

Ribeye Steak

12h sous-vide cooked | Served medium | French fries | Grilled vegetables | Herb butter

- **Gluten-free**
46.00



Meat

Tender pork breast tip

Sous vide cooked and grilled | BBQ Sauce | Potato wedges |
White cabbage salad

- **Gluten Free | Lactose-free**

33.00



Opening hours

Daily from 07.30 to 23.00
Last kitchen order: 9.45 p.m.

All prices in Swiss francs, incl. VAT and taxes