

Wine by the glass

		10 cl	75 cl
White wine			
Switzerland			
Cuvée Madame Rosmarie Mathier AOC Adrian & Diego Mathier, Salgesch	2022	11.00	69.00
France			
Saint-Véran AOP Tradition Domaines des Deux Roches, Davayé	21/22	11.00	72.00
Italy			
Langhe Arneis DOC Roberto Sarotto	2023	9.50	61.00
Austria			
Grüner Veltliner Vinum Optimum Weingut Rabl, Kamptal DAC Reserve	2022	10.00	64.00
Rosé			
Le Pas du Moine Côtes de Provence AOC Château Gassier	2021	11.00	70.00
Red wine			
Switzerland			
Le Rouge Cuvée AOC Luzern Weinbau Ottiger	21/22	12.00	76.00
Italy			
Borgonero Rosso Toscana IGT Borgo Scopeto	2020	10.50	69.00
France			
Château Haut-Beauséjour AOC Cru Bourgeois	2017	13.00	82.00
Spain			
Apóstata Tinto Old Vine Tempranillo VdM Península Vinicultores	2019	10.00	66.00
Sweet wine			
Rosenauer Süsswein Weingut Rosenau, Kastanienbaum	19/20	5cl 12.00	37.5cl 80.00
Alcohol-free			
Sparkling Tea LYSEGRØN, 0% Alk. Copenhagen Sparkling Tea Company, Dänemark		10.50	71.00
Steinbock Selection Dr. Fischer Alkoholfrei Sparkling 0.0% Weingut Dr. Fischer, Deutschland		10.00	69.00

Seasonal menu / *Menu de saison*

Salmon Gravlax pickled with strawberries
with almond cream, tapioca chip and strawberry salad
Saumon Gravlax mariné aux fraises
avec crème d'amandes, chips de tapioca et salade de fraises

or / ou

Strawberry salad with goat cheese espuma,
Radish and Valle Maggia pepper
Salade de fraises à l'espuma de chèvre,
Radis et poivre de Valle Maggia

Cress foam soup
Caviar of the field and mascarpone
Soupe à la mousse de cresson
Caviar des champs et mascarpone

Veal steak with fresh morels,
Pommes Dauphine and grilled green asparagus
Steak de veau aux morilles fraîches,
Pommes à la dauphine et asperges vertes grillées

or / ou

Fried turbot with herb bacon,
Riesling beurre blanc, spring onion and risotto
Turbot poêlé aux lardons aux herbes,
Riesling beurre blanc, oignons nouveaux et risotto

or / ou

Gnocchi with wild garlic, pine nuts,
Grilled vegetables and pepperoni foam
Gnocchis à l'ail des ours, pignons de pin,
Légumes grillés et mousse de pepperoni

Macaron
with rhubarb and elderflower
Macaron à la rhubarbe et à la fleur de sureau

Seasonal menu with Veal steak CHF 98.00
Seasonal menu with Turbot CHF 98.00
Seasonal menu with Gnocchi CHF 85.00

Appetizers / Hors-d'oeuvres

	CHF
Smoked Scottish salmon	32.00
with honey mustard sauce, toast and capers	small portion 25.00
<i>Saumon fumé écossais avec sauce à la moutarde et au miel toast et câpres</i>	
Duo of carrots and grilled asparagus with burrata cream	26.00
Pomegranate seeds and dukkah	
<i>Duo de carottes et asperges grillées à la crème de burrata Graines de grenade et dukkah</i>	
Strawberry salad with goat cheese espuma,	28.00
Radish and Valle Maggia pepper	
<i>Salade de fraises à l'espuma de chèvre, Radis et poivre de Valle Maggia</i>	
Salmon Gravlax pickled with strawberries	32.00
with almond cream, tapioca chip and strawberry salad	
<i>Saumon Gravlax mariné aux fraises avec crème d'amandes, chips de tapioca et salade de fraises</i>	
Swiss beef tartare / Tartare de bœuf suisse	
Egg, homemade herb mayonnaise, herb salad	42.00
Rustic Entlebuch mountain cheese made from mountain milk	small portion 32.00
<i>Œuf, mayonnaise maison aux herbes, salade d'herbes Fromage montagnard rustique de l'Entlebuch au lait de vache de montagne</i>	
Give your tartar an upgrade with whiskey, cognac or truffle oil	+ 6.00
<i>Améliorez votre tartare avec whisky, cognac ou l'huile de truffe</i>	
The tartar will be served with our home-made Focaccia or toast	
<i>Le tartare est servi avec Focaccia fait maison ou pain grillé</i>	
Salad variations – light and healthy	
Colorful asparagus salad with egg, lemon mayonnaise,	19.00
Black sesame, purslane and lemon honey dressing	
<i>Salade d'asperges colorée à l'œuf, mayonnaise au citron, Sésame noir, pourpier et vinaigrette au miel et au citron</i>	
Green salad	16.00
<i>Salade verte</i>	small portion 11.00
Mixed salad	15.00
<i>Salade mixte</i>	small portion 11.00
Caesar salad with fried mushrooms	29.00
lettuce, parmesan chip, croutons and egg	small portion 19.00
<i>Salade César aux champignons frits, laitue, parmesan, croûtons et œuf</i>	
Caesar salad with bacon and grilled chicken breast,	35.00
lettuce, parmesan chip, croutons and egg	small portion 22.00
<i>Salade César au bacon, poitrine de poulet grillée, laitue, parmesan, croûtons et œuf</i>	

Soup / Soupe

Cress foam soup	CHF 16.00
Caviar of the field and mascarpone <i>Soupe à la mousse de cresson, caviar des champs et mascarpone</i>	
White asparagus soup with vanilla foam <i>Soupe d'asperges blanches à la mousse de vanille</i>	16.00

Vegetarian and Vegan / Végétarien et Végan

Vegan / Végan

Gnocchi with wild garlic, pine nuts, Grilled vegetables and pepperoni foam <i>Gnocchis à l'ail des ours, pignons de pin, Légumes grillés et mousse de pepperoni</i>	39.00
Green curry with coconut milk and Thai basil Peas, asparagus, lentils, pak choy, lemongrass, basmati rice and naan bread <i>Curry vert au lait de coco et basilic thaï Petits pois, asperges, lentilles, bok choy, citronnelle, riz basmati et pain naan</i>	40.00

Vegetarian / Végétarien

Wild garlic risotto with spring vegetables and baked spring onion <i>Risotto à l'ail des ours et légumes printaniers et oignon nouveau cuit au four</i>	38.00
White and green asparagus with hollandaise sauce, Fried potatoes and fresh morels <i>Asperges blanches et vertes avec sauce hollandaise, Pommes de terre sautées et morilles fraîches</i>	42.00 small portion 32.00
Spring pie Filled with asparagus-mushroom ragout and colorful vegetables <i>Tarte printanière Rempli de ragoût d'asperges et de champignons et de légumes colorés</i>	42.00

From the water / *hors de l'eau*

<p>«Pilgrims» perch fillets from Ringgenberg with herb hollandaise, Fried potatoes and two types of asparagus <i>Filets de perche à la hollandaise aux herbes,</i> <i>Pommes de terre frites et deux sortes d'asperges</i></p>	<p>CHF 49.00</p>
<p>Swiss alpine pike perch with saffron-orange sauce, Nut butter-celery-mousseline and spring vegetables <i>Sandre alpin suisse, sauce safran-orange,</i> <i>Mousseline de beurre de noix et céleri avec légumes printaniers</i></p>	<p>49.00</p>
<p>Fried turbot with herb bacon, Riesling beurre blanc, spring onion and risotto <i>Turbot poêlé aux lardons aux herbes,</i> <i>Riesling beurre blanc, oignons nouveaux et risotto</i></p>	<p>51.00</p>

From the country / *de la terre*

<p>Veal Cordon Bleu filled with hayflower raw ham and Lucerne mountain cheese served with French fries and market vegetables <i>Cordon Bleu de Veau fourré au jambon cru et au fromage de montagne de Lucerne</i> <i>servi avec frites et légumes du marché</i></p>	<p>49.00</p>
<p>Beef fillet with herb hollandaise, fried potatoes and two types of asparagus <i>Filet de bœuf à la hollandaise aux herbes,</i> <i>Pommes de terre sautées et deux sortes d'asperges</i></p>	<p>59.00</p>
<p>Traditional «Wienerschnitzel» with French fries <i>Traditionnel «Wiener Schnitzel» avec frites</i></p>	<p>48.00 small portion 38.00</p>
<p>Lucerne`s favourite «Chügelipastetli» Stew of veal and pork with creamy mushrooms sauce filled in a puff pastry, vegetables <i>Vol-au-vent avec ragoût de veau et de porc à la sauce à la crème et aux champignons</i> <i>légumes du marché</i></p>	<p>48.00</p>
<p>Beef fillet tips «Stroganoff» with butter tagliatelle and vegetables <i>Pointes de filet de bœuf «Stroganoff»</i> <i>avec tagliatelles au beurre et légumes</i></p>	<p>50.00</p>
<p>Veal steak with fresh morels, Pommes Dauphine and grilled green asparagus <i>Steak de veau aux morilles fraîches,</i> <i>Pommes à la dauphine et asperges vertes grillées</i></p>	<p>58.00</p>

Clubsandwich with swiss chicken, egg and bacon served with french fries <i>Clubsandwich avec poitrine de poulet suisse, œuf, bacon et des frites</i>	40.00
Swiss beef burger in a brioche bun with kernels Truffle mayo, mountain cheese, cole slaw, arugula, balsamic onions and fries <i>Burger de bœuf suisse, petit brioche avec des grains</i> <i>Mayonnaise aux truffes, fromage de montagne, cole slaw, roquette,</i> <i>oignons balsamiques et pommes frites</i>	42.00
with bacon / avec lard	45.00

The Chateaubriand

Hotel Schweizerhof Lucerne`s signature dish! (Min. 2 persons)

Our tip: The most traditional Châteaubriand in town! Already at the opening ceremony of the Gotthard Railway on May 22, 1882 in the Hotel Schweizerhof Lucerne, this wonderful main course - still as beef fillet à la Godard - was celebrated.

Learn more about it in our book "Where Lucerne makes history(s)" at the history of room 187. Since then, the Châteaubriand is freshly prepared for you and served in our over one hundred year old carriage. An experience of which many personalities such as Stephan Eicher or author Martin Suter (room 126) have already reported enthusiastically.

Châteaubriand with Béarnaise sauce and vegetables served in two courses <i>Châteaubriand</i> <i>à la sauce béarnaise et aux légumes</i> <i>servi en deux plats</i>	p.P. 79.00
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Choose your side dishes:

Potato gratin, risotto, French fries, rice,
tagliatelle, fried potatoes, gnocchi
Gratin de pommes de terre, risotto, pommes frites, riz,
tagliatelle, pommes de terre sautées, gnocchi

Because of our gentle cooking method we ask you to schedule about 45 minutes time.
Thank you

Collaboration with the La Capriola Foundation

The Hotel Schweizerhof Lucerne offers young people with a need for support the opportunity to become qualified professionals. We promote the strengths of these learners, work specifically on their weaknesses and prepare them individually for social integration. Perhaps you will be served by a trainee of the La Capriola foundation. Thank you for your understanding and enjoy your meal.

Where Lucerne eats the most beautiful, freshness and quality are guaranteed.

Where our fresh products come from:

Fish and seafood

Prawns: aquaculture, Vietnam, ASC certificate

Smoked Salmon: aquaculture, Scotland

Anchovies: aquaculture, Spain

Salmon: aquaculture, Label Rouge, Scotland

Turbot: aquaculture, Spain

Perch: aquaculture, Avangard AquaKultur AG «PILIGRIMS», Ringgenberg, Switzerland

Pike perch: aquaculture, Gotthard-Pike perch by Basis 57, Switzerland

Poultry / rabbit

Our chicken comes from Switzerland.

Guinea-fowl, duck liver, special poultry and rabbit are sourced from France.

Our supplier guarantees their careful processing.

Veal / pork / beef

We source beef, veal and pork exclusively from companies in Central Switzerland that have committed themselves to animal welfare. Our master butcher knows all producers personally. The butchery Felder from Schwyz provides us with boned beef from Central Switzerland.

Eggs / cheese

Eggs from Dietschiberg above the city of Lucerne from the chicken mobile of the Schryber family.

In the chicken mobile the chickens live in a species-appropriate attitude.

For our desserts and pasta we use pasteurized egg products.

Our goat, mountain and Alpine cheeses are all sourced from the Bergkäserei Doppleschwand, in the middle of the UNESCO Biosphere Entlebuch.

Vegetables / fruits

We obtain, seasonal fruits and vegetables from regional cultivation.

In addition, we source products from the European area as well as international delicacies.

Truffle

We source truffles from our long-standing suppliers who guarantee the high quality.

Bread

Fine baked goods such as bread rolls, croissants and breads are freshly made every day from the bakeries Heini and Wey Beck Lucerne and at the Beck Barmettler in Stans.



Allergens: Our service team can advise you on food allergies.
if desired, we also cook gluten and lactose free for you.