

Guest Chef Menu

Italian chef Enrico Pivieri arrives on November 16th from the Piedmontese restaurant "Il Cavallo Scosso" at hotel Schweizerhof Lucerne. The Piedmontese city of Asti and the area surrounding is primarily known as a wine-growing region. However, Asti does not only offer culinary delights from the wine glass: the city offers a wide range of top-class restaurants. Il Cavallo Scosso restaurant is listed in all the main gastronomic guides: Guide Michelin, Gambero Rosso, Golosario Gatti Massobrio, Lonely Planet. Pivieri's cooking style has been described as delicate and elegant, but also original and unconventional. He creates a symbiosis of Monferrato culture and oriental culture that brings tradition and international avant-garde technology into dialogue. The Hotel Schweizerhof Luzern is looking forward to the visit of the Italian master and the exclusive menu, which he brings along with the Piedmontese sparkling wines of the Gancia company from Canelli.

Enjoy the menu in our restaurants until February 5th. 2023.

Vitello Tonnato della Tradizione

Veal, tuna sauce, capers, egg "bottarga"

CHF 27.00

Gancia Cuvée 36 Mesi

Alta Langa Brut

Tataki di Manzo

Smoked Roast Beef, Pepperoni Coulis, Rosemary Crumble

CHF 27.00

Gancia Cuvée 36 Mesi Rosé

Alta Langa Brut

Uovo cremoso

Soft-boiled egg (63°C x 50'), cheese fondue, veal jus

CHF 24.00

with truffle from Lucerne CHF 34.00

Stracotto di Guancia di Manzo

Braised beef cheek, roasted vegetables, roasted polenta

CHF 46.00

Gancia Cuvée 60 Mesi

Alta Langa Brut Riserva

Pillola ai 3 cioccolati

Mousse, crumble, sauce

CHF 17.00

Gancia Cuvée Asti 24 Mesi

Alta Langa

Menu CHF 125.00 per person
CHF 170.00 per person incl. accompanying wine

Seasonal menu / *Menu de saison*

Duck confit
with homemade waffle, carrot duet and soy orange tea
Confit de canard
avec gaufrette maison, duo de carottes et thé à l'orange de soja
CHF 29.00

Lobster Bisque
Vanilla, kaffir lime, mango
Bisque de homard
Vanille, citron kaffir, mangue
CHF 19.00

Beef fillet with pine nut crust
Port wine shallots
Parsley root puree and small vegetables
Filet de bœuf en croûte de pignons
Échalotes au porto
Purée de racines de persil et petits légumes
CHF 63.00

Honey parfait with black walnuts and pear
Parfait au miel avec noix noires et poire
CHF 18.00

4 Course Menu CHF 115.00
3 Course Menu without soup CHF 92.00

Vegetarian menu / *Menu de saison végétarien*

Oven roasted parsnip
Kimchi, tapioca, apple
Panais grillé au four
Kimchi, tapioca, pomme
CHF 25.00

Champagne celery soup
with vanilla and almond
Soupe de céleri et de champagne
à la vanille et aux amandes
CHF 17.00

Nastrini with Lucerne truffle
and variation of leek
Nastrini à la truffe de Lucerne
et variation de poireaux
CHF 40.00

Honey parfait with black walnuts and pear
Parfait au miel avec noix noires et poire
CHF 18.00

4 Course Menu CHF 89.00
3 Course Menu without soup CHF 79.00

Appetizers / hors-d'œuvre

	CHF
Smoked Scottish salmon with honey mustard sauce, toast and capers <i>Saumon fumé écossais avec sauce à la moutarde et au miel toast et câpres</i>	32.00 small portion 25.00
Duck confit with homemade waffle, carrot duet and soy orange tea <i>Confit de canard avec gaufrette maison, duo de carottes et thé à l'orange de soja</i>	29.00
Oven roasted parsnip Kimchi, tapioca, apple <i>Panais grillé au four Kimchi, tapioca, pomme</i>	25.00
Swiss beef tartare with capers, onions, mushrooms and mountain cheese <i>Tartare de bœuf suisse avec câpres, oignons, champignons et fromage de montagne</i>	42.00 small portion 30.00
Give your tartar an upgrade with whiskey, cognac or truffle oil <i>Améliorez votre tartare avec whisky, cognac ou l'huile de truffe</i>	+ 6.00
The tartar will be served with our home made Focaccia or toast <i>Le tartare est servis avec Focaccia fait maison ou pain grillé</i>	
Salad variations – light and healthy	
Green salad <i>Salade verte</i>	16.00 small portion 11.00
Mixed salad <i>Salade mixte</i>	15.00 small portion 11.00
Caesar Salad with lettuce and parmesan filo pastry, croutons and egg <i>Salade César avec pâte filou au parmesan, croûtons et œuf</i>	19.00 small portion 13.00
Lamb's lettuce with pumpkin seed oil dressing, fried bacon and egg <i>Salade de mâche avec vinaigrette à l'huile de pépins de courge, lardons et œufs</i>	19.00
Add your choice of topping for your personal upgrade of your salad:	
• fried seasonal mushrooms / <i>champignons de saison frits</i>	12.00
• grilled Swiss chicken breast / <i>poitrine de poulet suisse grillée</i>	13.00
• five fried jumbo shrimps with herbs and garlic <i>Cinq crevettes sautées aux herbes et à l'ail</i>	19.00

Soups / Soupe

Champagne celery soup with vanilla and almond <i>Soupe de céleri et de champagne à la vanille et aux amandes</i>	CHF 17.00
Lobster Bisque, vanilla, kaffir lime, mango <i>Bisque de homard, vanille, citron kaffir, mangue</i>	18.00

Vegetarian and Vegan / Végétarien et Végan

Vegan / Végan	CHF
Lentil dal with chickpeas Basmati rice and papadam <i>Dal de lentilles avec pois chiches, riz basmati et papadam</i>	38.00

Vegetarian / Végétarien

Herb cheese dumplings	40.00
Mushroom ragout, marinated pumpkin balls, pumpkin seeds <i>Quenelles de fromage aux herbes</i>	small portion 30.00
<i>Ragoût de champignons, boules de courge marinées, graines de courge</i>	
Nastrini with Lucerne truffle and variation of leek	40.00
<i>Nastrini à la truffe de Lucerne et variation de poireaux</i>	small portion 30.00
Hazelnut gnocchi with sage butter and hazelnuts	43.00
Brussels sprout leaves, chestnuts, pear and Lucerne truffle <i>Gnocchi aux noisettes au beurre de sauge</i>	small portion 33.00
<i>Noisettes, feuilles de choux de Bruxelles, marrons, poire et truffe de Lucerne</i>	
Add your choice of topping for your personal upgrade of your dish:	
• fried seasonal mushrooms / <i>champignons de saison frits</i>	12.00
• grilled Swiss chicken breast / <i>poitrine de poulet suisse grillée</i>	13.00
• five fried jumbo shrimps with herbs and garlic <i>Cinq crevettes sautées aux herbes et à l'ail</i>	19.00

From the water / hors de l'eau

White plaice fillet	CHF 46.00
Beurre Blanc, potato mousseline, citrus fruits, Flower Sprouts <i>Filet de limande blanche</i> <i>Beurre Blanc, mousseline de pommes de terre, agrumes, flower sprouts</i>	
Pan fried prawns	48.00
Risotto with roasted garlic, spicy cauliflower and pesto <i>Crevettes grillées</i> <i>Risotto à l'ail grillé, chou-fleur piquant et pesto</i>	

From the country / de la terre

Traditional «Wienerschnitzel»	CHF 50.00
French fries, glazed carrots, lemon, capers and anchovies <i>Traditionnel «Wiener Schnitzel», frites, carottes, citron, câpres et anchois</i>	small portion 40.00
Lucerne`s favourite «Chügelipastetli» Stew of veal and pork with creamy mushrooms sauce filled in a puff pastry, market vegetables <i>Vol-au-vent avec ragoût de veau et de porc à la sauce à la crème et aux champignons légumes du marché</i>	45.00
Beef fillet with pine nut crust Port wine shallots, parsley root puree and small vegetables <i>Filet de bœuf en croûte de pignons</i> <i>Échalotes au porto, purée de racines de persil et petits légumes</i>	63.00

The Chateaubriand

Hotel Schweizerhof Lucerne`s signature dish! (Min. 2 persons) served in two courses

Châteaubriand with Sauce Béarnaise and vegetables p.P. 79.00

Choose your side dishes:

Potato gratin, risotto, French fries, rice, hazelnut 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
Plaice: Wild, Netting, Holland
Anchovies: aquaculture, Spain
Ponzu sauce: Japan

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 / lamb

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.

We obtain the lamb from Irish species-appropriate husbandry.
It is free from hormonal growth promoters such as antibiotics.

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.

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.