

# Guest Chef Menu

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Italian chef Enrico Pivieri arrives on November 16<sup>th</sup> 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 5<sup>th</sup>. 2023.

## **Vitello Tonnato della Tradizione**

Veal, tuna sauce, capers, egg "bottarga"

CHF 27.00

*Gancia Cuvée 36 Mesi*

*Alta Langa Brut*

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## **Tataki di Manzo**

Smoked Roast Beef, Pepperoni Coulis, Rosemary Crumble

CHF 27.00

*Gancia Cuvée 36 Mesi Rosé*

*Alta Langa Brut*

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## **Uovo cremoso**

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

CHF 24.00

with truffle from Lucerne CHF 34.00

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## **Stracotto di Guancia di Manzo**

Braised beef cheek, roasted vegetables, roasted polenta

CHF 46.00

*Gancia Cuvée 60 Mesi*

*Alta Langa Brut Riserva*

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## **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*

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Venison Carpaccio  
Mascarpone cream, beetroot jelly, pumpkin sweet & sour, spring cabbage chips  
*Carpaccio de cerf*  
*Crème de mascarpone, gelée de betterave, potiron sucré & acide, chips de chou plume*  
CHF 29.00

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Pumpkin soup with amaretto foam  
Pumpkin seed brittle, taleggio praline  
*Velouté de potiron avec mousse d'amaretto*  
*Croquant de graines de potiron, taeggiopraline*  
CHF 17.00

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Duo of venison  
Saddle of venison and venison meat ball  
Hazelnut, pizokel, fig red cabbage, chestnuts  
*Duo de gibier*  
*Selle de chevreuil et haché*  
*Noisettes, pizokel, chou rouge aux figues, châtaignes*  
CHF 54.00

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Creme caramel with quince and port wine gel  
*Crème caramel avec coings et gelée de porto*  
CHF 18.00

4 Course Menu CHF 105.00  
3 Course Menu without soup CHF 89.00

## Vegetarian menu / *Menu de saison végétarien*

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Goat cheese creme brulée, hokaido mango chutney  
Homemade sourdough bread, caramelized pecans  
*Crème brûlée de chèvre, chutney de mangue et Hokaido*  
*Pain maison au levain, noix de pécan caramélisées*  
CHF 24.00

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Pumpkin soup with amaretto foam  
Pumpkin seed brittle, taleggio praline  
*Velouté de potiron avec mousse d'amaretto*  
*Croquant de graines de potiron, taleggio praline*  
CHF 17.00

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Porcini ravioli with Parmesan foam  
Cranberry relish, porcini mushrooms, pumpkin and roasted onions  
*Raviolis aux cèpes avec mousse de parmesan*  
*Relish d'airelles, cèpes, potiron et oignons frits*  
CHF 42.00

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Creme caramel with quince and port wine gel  
*Crème caramel avec coings et gelée de porto*  
CHF 18.00

4 Course Menu CHF 88.00  
3 Course Menu without soup CHF 72.00

## 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
Venison Carpaccio with Mascarpone cream Beetroot jelly, pumpkin sweet & sour, spring cabbage chips <i>Carpaccio de cerf avec crème de mascarpone Gelée de betterave, potiron sucré &amp; acide, chips de chou plume</i>	29.00
Goat cheese creme brûlée, hokaido mango chutney Homemade sourdough bread, caramelized pecans <i>Crème brûlée de chèvre, chutney de mangue et Hokaido Pain maison au levain, noix de pécan caramélisées</i>	24.00
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>	
<b>Salad variations – light and healthy</b>	
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

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	CHF
Pumpkin soup with amaretto foam	17.00
Pumpkin seed brittle, taleggio praline	
<i>Velouté de potiron avec mousse d'amaretto</i>	
<i>Croquant de graines de potiron, taleggiopraline</i>	
Beef broth, marrow dumplings, small soup vegetables, chives	18.00
<i>Bouillon de bœuf, quenelles de moelle, petits légumes à potage, ciboulette</i>	

## Vegetarian and Vegan / Végétarien et Végan

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	CHF
<b>Vegan / Végan</b>	

Lentil dal with chickpeas	38.00
Basmati rice and papadam	
<i>Dal de lentilles avec pois chiches, riz basmati et papadam</i>	
Three kinds of hummus	29.00
with pita bread	
<i>Trois sortes de houmous</i>	
<i>avec du pain pita</i>	

### Vegetarian / Végétarien

Herb cheese dumplings	40.00
Mushroom ragout, marinated pumpkin balls, pumpkin seeds	small portion 30.00
<i>Quenelles de fromage aux herbes</i>	
<i>Ragoût de champignons, boules de courge marinées, graines de courge</i>	
Porcini ravioli with Parmesan foam	42.00
Cranberry relish, porcini mushrooms, pumpkin and roasted onions	small portion 32.00
<i>Raviolis aux cèpes avec mousse de parmesan</i>	
<i>Relish d'airelles, cèpes, potiron et oignons frits</i>	
Hazelnut gnocchi with sage butter and hazelnuts	38.00
Brussels sprouts leaves, chestnuts, pear and Lucerne truffle	small portion 28.00
<i>Gnocchi aux noisettes au beurre de sauge</i>	
<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 / *champignons de saison frits* 12.00
  - grilled Swiss chicken breast / *poitrine de poulet suisse grillée* 13.00
  - five fried jumbo shrimps with herbs and garlic 19.00
- Cinq crevettes sautées aux herbes et à l'ail*

## From the water / hors de l'eau

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White plaice fillet	CHF 46.00
Beurre Blanc, potato moussline, 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>	
Duo of pike, lardo, red wine onion and parsnip variation	50.00
<i>Duo de brochets, lardo, oignons au vin rouge et variation de panais</i>	

## From the country / de la terre

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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
Duo of venison, saddle of venison and venison meat ball Hazelnut, pizokel, fig red cabbage, chestnuts <i>Duo de gibier, selle de chevreuil et haché</i> <i>Noisettes, pizokel, chou rouge aux figues, châtaignes</i>	60.00

## The Chateaubriand

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

<b>Châteaubriand with Sauce Béarnaise and vegetables</b>	p.P.	79.00
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Choose your side dishes:

Potato gratin, risotto, French fries, rice, potato gnocchi, tagliatelle

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

Pike: Wild, Netting, Europe

Plaice: Wild, Netting, Holland

Trout roe: aquaculture, Denmark

Hamachi Tuna: Aquaculture, Japan, Northwest Pacific

Char: aquaculture, Römerswil Lucerne

Anchovies: aquaculture, Spain

### 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 Lardo Speck from Italy

We obtain the lamb from Irish species-appropriate husbandry.

It is free from hormonal growth promoters such as antibiotics.

Our venison comes from Austria.

### 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.