

Spring menu

Veal carpaccio with quail egg
Sorrel mousse, red rocket salad and fried morels
Carpaccio de veau avec œuf de caille
Mousse d'oseille, roquette rouge et morilles frites
CHF 26.00

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Lemongrass broth with crayfish ravioli and turmeric
Consommé à la citronnelle, raviolis d'écrevisses et curcuma
CHF 16.00

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Lamb entrecôte with elderberry sauce
Spring potatoes and asparagus
Entrecôte d'agneau avec sauce de sureau
Pommes de terre et asperges
CHF 52.00

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Ruby and rhubarb tart with raspberry liqueur
Ruby tartelette avec rhubarbe
Liqueur de framboise
CHF 16.00

4 courses CHF 89.00
3 courses (without soup) CHF 75.00
3 courses (without appetizer) CHF 67.00

Vegetarian menu

Baked mushrooms with kernels
Spring onions, sour cream and marinated rhubarb
Pleurotes du panicaut avec des noyaux
Oignons de printemps, crème sure et rhubarbe marinée
CHF 19.50

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White asparagus cream soup with kaffir lime foam
Velouté d'asperges blanches avec mousse de lime kaffir
CH 14.00

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Specialty from the Veltlin
Buckwheat pizzoccheri with wild garlic sauce
Spring vegetables and fried morels
Spécialité du Veltlin
Pizzoccheri au sarrasin avec sauce à l'ail sauvage
Légumes de printemps et morilles frites
CHF 29.00 / CHF 21.00

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Coconut yoghurt cream with strawberries and hibiscus
Crème de yaourt aux noix de coco avec des fraises et des hibiscus
CHF 14.00

4 courses CHF 63.00
3 courses (without soup) CHF 49.00
3 courses (without appetizer) CHF 44.00

Guest Chef Stefan Beer

The chef from Victoria-Jungfrau Grand Hotel & Spa in Interlaken spoils you from Friday, 22. March 2019 at the Hotel Schweizerhof Luzern.

Stefan Beer, born in the «Bernese alps», has chosen the Victoria-Jungfrau Grand Hotel & Spa in Interlaken after several years of experience in the international luxury hotel industry in metropolises such as Shanghai, Hong Kong, Bangkok, Singapore and Dubai. Stefan Beer offers his guests an emotional cuisine. A kitchen that tells stories, touches and triggers emotions.

You can enjoy the menu until 3. June 2019 in our restaurants gallery and pavilion.
(also available as single courses)

Tartar of the Rubiger salmon trout,
Garden Baveroise, spring tartine
CHF 28.00

Sauvignon Blanc Rosenau AOC
Weinbau Ottiger

Unterseener free range Onsen egg
Nut-butter Espumas, Belper tuber
CHF 19.00

Heidegger Pinot Gris AOC
Schloss Heidegg

Delicacies from Rychengarten beef
with "Chanel No.5" from the Rugen
Böniger wholemeal spätzli, Kirchdorfer vegetables
CHF 48.00

Pinot Noir "B" Rosenau AOC
Weinbau Ottiger

Three kinds of AOP alp cheese from Feuzes Bärgli above Saxeten
CHF 19.00

Sweet surprise from the Bernese Oberland
CHF 16.00

Heidegger Pinot Gris Flétrie
Schloss Heidegg

Menu CHF 125.00
with accompanying wines CHF 38.00

Appetizers

	CHF
The Tradition of smoking salmon from the foot of Mythens	
Smoked Scottish salmon	28.50
with honey mustard sauce, toast and capers small portion	19.00
<i>Saumon fumé écossais avec sauce à la moutarde au miel, toast et câpres</i>	
Noble spring variation	
Veal carpaccio with quail egg, sorrel mousse, red rocket salad and fried morels	26.00
<i>Carpaccio de veau avec œuf de caille, mousse d'oseille, roquette rouge et morilles frites</i>	
Baked mushrooms with kernels	19.50
Spring onions, sour cream and marinated rhubarb	
<i>Pleurotes du panicaut avec des noyaux, Oignons de printemps, crème sure et rhubarbe marinée</i>	
Beef steak tartar	
• Classic with capers, onions and mushrooms	26.50
<i>Classique avec câpres, oignons et champignons</i> small portion	18.00
• Baked with wild garlic butter	28.50
<i>Cuit au four au beurre à l'ail sauvage</i> small portion	19.00
• with quail egg, red arugula and sliced Belper tuber	29.50
<i>avec œuf de caille, roquette rouge et tubercule Belpe</i> small portion	22.00
Give your tartar an upgrade with whiskey, cognac or truffel oil	+ 2.00
All tartars will be served with our home made Focaccia or toast from the Heini bakery	
Salad variations – light and healthy	
Green salad	12.50
<i>Salade verte</i>	
Mixed salad	12.50
<i>Salade mixte</i>	
Salad with grape and cherry tomatoes	18.00
with marinated mozzarella and rocket salad small portion	12.00
<i>Salade de tomates avec mozzarella mariné et salade de roquette</i>	
Caesar Salad with lettuce in parmesan filo pastry, croutons and egg	13.50
<i>César salade en pâte filo au parmesan, croûtons et œuf</i>	
Seasonal lettuce	19.50
Belper tuber, rhubarb chips, orange dressing with Schweizerhof honey	
<i>Laitue saisonnière, Tubercule Belpe, chips de rhubarbe, vinaigrette orange au miel de Schweizerhof</i>	
Add your choice of topping for your personal upgrade of your salad:	
• fried seasonal mushrooms	6.00
• grilled Swiss chicken breast	8.00
• five fried jumbo shrimps with herbs and garlic	10.00
• four fried scallops with Noilly Prat and garlic	12.00

Soups

	CHF
Hearty and clear	
Clear beef broth with stripes of herb pancakes and vegetables <i>Bouillon de bœuf avec des crêpes aux herbes et des légumes</i>	15.50
Creamy and delicate	
White asparagus cream soup with kaffir lime foam <i>Velouté d'asperges blanches avec mousse de lime kaffir</i>	14.00
Lemongrass broth with crayfish ravioli and turmeric <i>Consommé à la citronnelle, raviolis d'écrevisses et curcuma</i>	16.00

Vegetarian and Vegan

	CHF
Vegetarian	
Potato gnocchi with mascarpone, Sbrinz, seasonal mushrooms and vegetables <i>Gnocchi avec mascarpone, sbrinz, champignons et légumes</i>	24.50
	small portion 16.00
Carnaroli Risotto with goat cream cheese focaccia Spring onions and pine nuts	26.00
	small portion 19.00
<i>Risotto Carnaroli avec focaccia au fromage à la crème de chèvre les oignons de printemps et pignons de pin</i>	
Specialty from the Veltlin	
Buckwheat pizzoccheri with wild garlic sauce, Spring vegetables and fried morels <i>Spécialité du Veltlin</i>	29.00
	small portion 21.00
<i>Pizzoccheri au sarrasin avec sauce à l'ail sauvage, légumes de printemps et morilles frites</i>	
Wild garlic crêpes filled with asparagus and Napfköhler mountain cheese Cress sauce and spinach salad with radishes	26.50
	small portion 18.00
<i>Crêpes à l'ail sauvage fourrées aux asperges et au fromage Napfköhler sauce cresson et salade d'épinards aux radis</i>	
Add your choice of topping for your personal upgrade of your dish:	
• fried seasonal mushrooms	6.00
• grilled Swiss chicken breast	8.00
• five fried jumbo shrimps with herbs and garlic	10.00
• four fried scallops with Noilly Prat and garlic	12.00
Mezze creations	
Hummus, falafel, quinoa tabbouleh, fattoush salad Cacik, avocado and flatbread	39.00
	small portion 26.00
<i>Houmous, falafel, taboulé de quinoa, salade de fattoush Cacik, avocat et pain plat</i>	
Vegan	
Mediterranean vegetables with spring potatoes and herbal pesto <i>Légumes méditerranéens avec pommes de terre et pesto</i>	26.00
	small portion 19.00

Fresh fish

	CHF
From Switzerland	
Perch fillets Lucerne style with fried potatoes and spinach <i>Filets de perche Lucerne Art avec des pommes de terre frites et épinards</i>	44.00
Fried char with bacon cream sauce Creamy cress risotto and market vegetables <i>Char avec sauce à la crème de lard</i> <i>Risotto crémeux au cresson et légumes du marché</i>	34.00
From the sea	
Fried red mullet with Kalamansi foam Almond mashed potatoes and asparagus <i>Sébaste frit à la mousse de Kalamansi</i> <i>Purée de pommes de terre aux amandes et légumes asperges</i>	39.00
Fried giant prawns, saffron orange sauce, tagliatelle and broccoli <i>Crevettes grillées, sauce au safran à l'orange, tagliatelle et brocoli</i>	39.00

Meat pleasures

Traditional «Wienerschnitzel» French fries, green beans, lemon, capers and anchovies <i>Traditionnel «Wiener Schnitzel», frites, haricots verts, citron, câpres et anchois</i>	38.00
Sliced Swiss veal, served in a pan with mushroom sauce, Rösti and market vegetables <i>Tranches de veau suisse, servi dans une casserole</i> <i>avec sauce aux champignons, pommes de terre rissolées et légumes du marché</i>	44.00
Lucerne`s favourite «Chügelipastetli» Stew of veal and pork with cream sauce and mushrooms filled in a puff pastry accompanied by market vegetables <i>Ragoût de veau et de porc à la sauce à la crème et aux champignons</i> <i>rempli dans une pâte feuilletée, légumes du marché</i>	36.00
Lamb entrecôte with elderberry sauce Spring potatoes and asparagus <i>Entrecôte d'agneau avec sauce de sureau, pommes de terre et asperges</i>	52.00

The Chateaubriand

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

Châteaubriand with Béarnaise p.P. 68.00

Choose your side dishes:

Potato gratin, French fries, potato gnocchi, risotto, roast potatoes

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

Collaboration with the La Capriola Foundation

The Hotel Schweizerhof Lucerne offers young people with handicaps 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

Fresh salmon: aquaculture, Norway

Anchovies: aquaculture, Spain

Red mullet: wild catch, France

Char: aquaculture, Römerswil, Switzerland

Egli: aquaculture, Raron VS, Switzerland / Frutigen BE, Switzerland

Scallops: wild catch, Northwest Pacific, MSC Certificate

Crayfish: China, aquaculture

Poultry

Our chicken comes from Switzerland.

Special poultry are sourced from France. Our supplier guarantees their careful processing.

Veal / pork / beef

We source 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.

Lamb

The lambs are from the UK and are free of antibiotics and hormones. Donald Russell is a Scottish traditional butcher and royal purveyor to the Queen of England. The lambs live on open pastures and mountain meadows. Only the best pieces are traditionally ripened for 10 days, a unique cut with thin strips of fat ensures tasty, tender meat of world class.

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

Farmer Sepp Muff from Schwarzenbach in the Michelsamt Lucerne, supplies us with 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.