

Empathy & Excellence

HOTEL \* \* \* \* \* LUZERN  
SCHWEIZERHOF

# Your Menu Choice

## **Menu**

### ***Where history comes alive***

**Each guest shares some of his or her personality with the Hotel Schweizerhof. Every guest has a bond with the history of others who have stayed here. It means that you, too, may allow yourself to feel a bit like the great thinkers, artists, politicians, athletes, musicians or crowned heads from the past or the present who have graced our premises. Your presence as a guest contributes to this abundant and rich Schweizerhof heritage. And if you are so inclined, why not dine like some of these personalities.....**

**Start in room 170 with Stefan Raab's suggestions.**

Amuse Bouche  
beef steak tatar with regional cheese and focaccia

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**Wilhelm II, Emperor of Germany, savoured this dish on 2 May 1893 out of a 7 course menu in room 143.**

Terrine of guinea fowl with truffle, lettuce and homemade dressing

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**Discover what Champagne has in common with the visit of Queen Elisabeth II and Chef Peter Nöthel in our Deluxe Suite 50.**

Champagne foam soup

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**Discover in room 187 why railway pioneer Alfred Escher was not allowed to eat this delicious main course at the opening ceremony at the Hotel Schweizerhof Luzern on 22<sup>nd</sup> May 1882.**

Beef fillet à la Gotthard  
veal dumpling, champignons, herbs,  
potato celery purée, fresh vegetables

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**The Australian opera singer Nellie Melba was not just staying in room 10, she also sang right next on the terrace of Salon 11 in 1894. And if you would like to discover her connection to peaches and Auguste Escoffier, an icon of the culinary arts, please indulge in her room story.**

Peach mascarpone slice, raspberry biscuit and fresh raspberries

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**Richard Wagner, who accomplished «Tristan und Isolde» in room 7 on 6<sup>th</sup> August 1859 at 4.30 pm, loved this cake, the perfect conclusion after a delicious menu.**

Friandises

5 course menu	CHF 115.00
Menu without soup	CHF 104.00
Menu without starter	CHF 96.00

## Signature Menu

Amuse Bouche  
beef tartar with sesame, coriander, chili and mango chutney

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Smoked and marinated regional trout  
pea, ginger and tomato

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Oxtail soup  
with its filling and vegetable stripes

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Surf and Turf  
Filet of veal with shrimps  
lemongrass risotto and baby vegetables

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Dessert buffet  
and assorted cheese

Friandises

5 course menu	CHF 133.00
Menu without soup	CHF 119.00
Menu without starter	CHF 109.00
Menu with dessert plate instead of buffet	CHF 118.00

## Vegetarian Signature Menu

Amuse Bouche  
Cauliflower taboulé, coriander, chili and mango chutney

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Pea Panna Cotta  
balsamic vegetable, ginger gel and brioche chip

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Miso soup  
vegetable stripes and mushrooms

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Lemongrass risotto  
vegetables in a tempura pastry

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Dessert buffet  
and assorted cheese

Friandises

5 course menu	CHF 97.00
Menu without soup	CHF 84.50
Menu without starter	CHF 76.50
Menu with dessert plate instead of buffet	CHF 82.00

## Spring menu

Roasted asparagus with smoked ham  
tomato and nettle

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Spring onion soup  
smoked trout

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Fried veal kidney  
thyme jus  
fried potatoes, spring vegetables

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Caipirinha mousse  
with strawberry - mint salad

4 course menu  
Menu without soup  
Menu without starter

CHF 103.00  
CHF 87.50  
CHF 79.00

This spring menu is served from April to June.

All prices include VAT.

## Vegetarian spring menu

Roasted asparagus with smoked tofu,  
tomato and nettle

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Spring onion soup  
with quinoa popcorn

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Savoy cabbage stuffed with chickpeas  
fried potatoes and spring vegetables

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Caipirinha mousse  
with strawberry - mint salad

4 course menu  
Menu without soup  
Menu without starter

CHF 67.00  
CHF 55.00  
CHF 51.50

This spring menu is served from April to June.

All prices include VAT.

## Summer menu

Regional smoked salmon  
salad from peas, spicy melon chutney, mint

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Curry- coconut soup warm or cold  
with chicken satay

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Fried beef fillet  
pepper sauce  
potatoes soufflé, baby vegetables and herbs

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White peach parfait  
raspberry sauce and Ruby chocolate

4 course menu  
Menu without soup  
Menu without starter

CHF 108.50  
CHF 95.00  
CHF 84.50

This summer menu is served from July to September.

All prices include VAT.

## Vegetarian Summer menu

Grilled avocado and mango  
salad from peas, spicy melon chutney, mint



Curry - coconut soup warm or cold  
with fruits



Fried lentil - quinoa dumpling  
potato soufflé, baby vegetables and herbs



White peach parfait  
raspberry sauce and Ruby chocolate

4 course menu  
Menu without soup  
Menu without starter

CHF 71.00  
CHF 59.00  
CHF 53.50

This summer menu is served from July to September.

All prices include VAT.



## Autumn menu

Lettuce with nut dressing  
marinated mushrooms and hops mountain cheese



Game consommé  
with sherry and spice puff pastry



Veal fillet in a herb coat  
cognac cream sauce  
pretzel dumpling and vegetables



Plum tiramisu with Port wine figs

4 course menu  
Menu without soup  
Menu without starter

CHF 103.00  
CHF 88.50  
CHF 84.00

This autumn menu is served from October to November.

All prices include VAT.

## Vegetarian Autumn menu

Lettuce with nuts dressing  
marinated mushrooms and hops mountain cheese



Pumpkin essence  
with its filling



Togar in a herb coat  
cognac cream sauce  
fried pretzel dumpling with vegetables



Plum tiramisu with Port wine figs

4 course menu  
Menu without soup  
Menu without starter

CHF 73.00  
CHF 59.00  
CHF 55.50

This autumn menu is served from October to November.

All prices include VAT.

## Winter menu

Roast veal in a pepper coat  
beetroot, fig, oranges and cheese from Greyer

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Sweet potato - kafir lime soup  
shrimp cubes

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Regional roast beef  
lemon - orange Hollandaise  
mashed potato with pumpkin, vegetables

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Banana - Stracciatella parfait  
cinnamon and salted caramel

4 course menu  
Menu without soup  
Menu without starter

CHF 110.00  
CHF 95.00  
CHF 86.00

The winter menu is served from December to March.

All prices include VAT.

## Vegetarian Winter menu

Marinated pumpkin  
beetroot, fig, oranges and cheese from Greyer

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Sweet potato – kafir lime soup  
tofu cubes

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Roasted tempeh  
Lemon - orange Hollandaise  
mashed potato with pumpkin, vegetables

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Banana - Stracciatella parfait  
cinnamon and salted caramel

4 course menu  
Menu without soup  
Menu without starter

CHF 71.00  
CHF 58.00  
CHF 55.00

The winter menu is served from December to March.

All prices include VAT.

## Vegan menu

Smoked tofu with garden chutney  
Cauliflower - celery taboulé salad



Tomato - broccoli soup  
focaccia chips



Potato - cashew balls  
sweet pumpkin puree and spinach



Coconut cake  
Banana - cocoa ice cream with mango sauce

4 course menu  
Menu without soup  
Menu without starter

CHF 70.00  
CHF 56.00  
CHF 54.00

## Menu list

<b>Starters</b>	CHF
Mixed leaf salad with sprouts, kernel and dressing	13.50
With following suggestions you can combine the leaf salad:	
	Surcharge
Spicy hard cheese, herb dressing	4.00
Roasted seasonal mushrooms	6.00
Spring roll and mango dressing	6.00
Fried prawns (3 pieces) with herb and garlic and sesame wasabi dressing	6.00
Home marinated salmon	10.00
 Giant shrimps with sour cream dip, lime and coriander Grilled melon, marinated feta and Parma ham chips	 28.50
 Smoked salmon with yoghurt - wasabi panna cotta, avocado, lime and cashew nuts	 26.50
 Veal tatar with herbs and VILLA gin, brioche chip, celery and madeira gel	 28.50
 <b>Soups</b>	
Seasonal vegetable cream soup	12.50
Carotte - grapefruit cream soup with pastry	13.50
Minestrone	13.50
Riesling soup with almond foam and smoked salmon strips	14.50

<b>Fish</b>	CHF	
	starter	main course
Fried pike-perch fillet with basil sauce, Mediterranean vegetable	27.00	44.00
Fried sea bass with almond butter, spinach	25.00	42.00
Confirmed trout fillets from the region with lemon sauce and sesame pak choi	29.00	46.00

With choosing fish as a main course, we serve a side dish at your choice (see next page).

<b>Vegetarian dishes</b>	CHF
Potato gnocchi with olives, dried tomato, sliced parmesan and garden rocket	24.50
Oatmeal - vegetable balls with herb cream fraiche and fried potatoes	25.00
Tomato risotto with mozzarella, basil and pepperoni	23.00
Lentil - quinoa dumpling with mushroom cream sauce and tagliatelle	25.50

<b>Vegan dishes</b>	CHF
Pepperoni stuffed with vegetable rice and mushroom ragout	22.50
Tempeh breaded with coconuts, herb couscous and curry sauce	26.50
Ravioli stuffed with chickpeas, lemongrass sauce and market vegetables	26.50

<b>Main dishes</b>	CHF
Fried corn - fed chicken breast	32.00
Corn-fed chicken breast filled with smoked ham and fresh cheese	34.00
Fried pork kidney	35.00
Pork fillet	42.00
Veal meat balls	38.00
Veal piccata with fried mushrooms	44.00
Fried veal steak	49.00
Veal fillet	56.00
Braised beef with bacon, mushrooms and pearl onions	39.00
Regional roast beef with sauce Béarnaise	49.00
Beef fillet	56.00
Duo of veal and beef fillet	56.00
Beef fillet with lobster tail	58.00

### **Sauces**

Marsala sauce, mushroom cream sauce, rosemary sauce, calvados sauce, port wine sauce, sauce Béarnaise, sauce Choron, whisky - cream sauce

### **Side dishes**

Potato gratin, roast potatoes, white wine risotto, roman gnocchi with thyme, spaetzle, polenta with rosemary, mashed potatoes with celery, potato soufflé

### **Vegetable side dishes**

Carrots and broccoli, seasonal mixed vegetables, green beans , mediterranean vegetables

An extra charge of CHF 5.00 will apply by choosing baby vegetables.



<b>Desserts</b>	CHF
Litchi - prosecco cream with fruits	12.50
Vanilla-caramel parfait with macadamia nuts	14.50
Dessert plate «Schweizerhof Luzern»	16.50
Ovomaltine mousse	16.50
Passionfruit cake with solero ice cream and fruits	15.50
Seasonal tiramisu	14.50
Pecan - chocolate brownie	13.50
Mango slice with chia sorbet	14.50
Assorted cheese plate with grapes and nuts and home made fruit bread	13.50
<b>Dessert buffet</b> (minimum of 30 guests)	36.00
Sweet and fruity delicacy mirror platter with exotic fruits cream puff, fruit slices, black forest roll, seasonal fruit cake tiramisù, chocolate and fruit mousse cream caramel, panna cotta with raspberry sauce assorted ice cream and sorbet, mixed berry au gratin, candy bar Assorted cheese, regional and international, with grapes and nuts	

**Kindly note that our buffet can only be ordered for the entire party.**