

# Your Menu Choice

Have you not found your dish or menu?  
Would you like your dishes prepared vegan?  
We are also happy to cater to individual wishes and prepare your favourite dish.

## Menu

### *Where history comes alive*

**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

## Spring menu

Smoked salmon from the region with asparagus and wild garlic



Spring leek cream soup with lemon foam



Veal kidney with morel sauce  
Pommes duchesse and seasonal vegetables



Caipirinha mousse  
with strawberry-mint salad

Friandises

4 course menu  
Menu without soup  
Menu without starter

CHF 103.00  
CHF 90.00  
CHF 78.00

This spring menu is served from April to June.

## Vegetarian spring menu

Smoked tofu with asparagus and wild garlic



Spring leek cream soup with lemon foam



Spring vegetable strudel with morel sauce  
Pommes duchesse and seasonal vegetables



Caipirinha mousse  
with strawberry-mint salad

Friandises

4 course menu	CHF 73.00
Menu without soup	CHF 59.00
Menu without starter	CHF 54.00

This spring menu is served from April to June.

## Summer menu

Smoked ham with ratatouille panna cotta,  
melon and focaccia

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Curry soup warm or cold, with roasted coconut

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Beef fillet cubes with cognac cream sauce  
Thyme potatoes and seasonal vegetables

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White peach parfait  
raspberry sauce and Ruby chocolate

Friandises

4 course menu  
Menu without soup  
Menu without starter

CHF 99.00  
CHF 86.00  
CHF 76.00

This summer menu is served from July to September.

## Vegetarian summer menu

Ratatouille panna cotta with grilled vegetables, melon and focaccia

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Curry soup warm or cold  
with roasted coconut

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Okara balls with soy dip,  
thyme potatoes and seasonal vegetables

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White peach parfait  
raspberry sauce and Ruby chocolate

Friandises

4 course menu	CHF 72.00
Menu without soup	CHF 58.00
Menu without starter	CHF 53.50

This summer menu is served from July to September.

## Autumn menu

Duo of trout from the region  
with beetroot mousse, apple chutney and nut crumble

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Red cabbage soup with apple foam

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Fried fillet of beef with cranberry jus  
Pumpkin-potato gratin and seasonal vegetables

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Chocolate-chestnut slice with marinated plums

Friandises

4 course menu  
Menu without soup  
Menu without starter

CHF 110.50  
CHF 97.00  
CHF 85.00

This autumn menu is served from October to November.

## Vegetarian autumn menu

Two kinds of celery, grilled and lightly smoked  
beetroot, apple chutney and nut crumble



Red cabbage soup with apple foam



Vegetable roulade with cranberry sauce,  
pumpkin-potato gratin and seasonal vegetables



Chocolate-chestnut slice with marinated plums

Friandises

4 course menu  
Menu without soup  
Menu without starter

CHF 74.00  
CHF 60.00  
CHF 55.00

This autumn menu is served from October to November.



## Winter menu

Veal tartar with red onion chutney,  
parsnip puree, butter brioche and leek straw

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Roasted root vegetable soup with rosemary foam

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Fried fillet of beef with red wine jus  
Potato soufflé with winter truffle and seasonal vegetables

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Banana-Stracciatella parfait  
cinnamon and salted caramel

Friandises

4 course menu	CHF 111.00
Menu without soup	CHF 97.00
Menu without starter	CHF 85.00

The winter menu is served from December to March.

## Vegetarian Winter menu

Vegetable tartar with red onion chutney  
Parsnip puree, rye malt bread and leek straw

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Roasted root vegetable soup with rosemary mousse

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Grilled smoked tofu with mushroom sauce  
Potato soufflé with winter truffle and seasonal vegetables

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Banana-Straciatella parfait  
cinnamon and salted caramel

Friandises

4 course menu	CHF 70.00
Menu without soup	CHF 57.00
Menu without starter	CHF 52.00

The winter menu is served from December to March.

## Menu list

### **Starter** CHF

Mixed leaf salad with sprouts, seeds and dressing 13.50

With following suggestions you can combine the leaf salad:

	Surcharge
Spicy hard cheese	4.00
Roasted seasonal mushrooms	6.00
Fried prawns (3 pieces) with herb and garlic	7.00
Marinated salmon strips	6.00

Fried scallops with carrot and pea, dill gel 26.00

### **Soups**

Potato-leek soup cold or warm 12.50  
 with truffle +3.00  
 Soup from the season menu 14.50

### **Fish**

	starter	main course
Fried pike-perch fillet with basil sauce and Mediterranean vegetable	27.00	44.00
Sea Bass fillet with lime sauce and sesame Pak choi	25.00	42.00
Trout fillet from the region with Riesling sauce and vanilla carrots	29.00	46.00

with choosing fish as a main course, we serve a side dish at your choice

### **Vegetarian / \*Vegan dishes**

\*Okara balls with side dishes from the menu 26.00  
 \*Lentil quinoa roasts with side dishes from the menu 26.00  
 \*Potato-cashew balls with side dishes from the menu 26.50

<b>Meat</b>	CHF
Fried corn-fed chicken breast	32.00
Veal meat balls	38.00
Veal piccata with fried mushrooms	44.00
Fried veal steak	49.00
Beef goulash	34.00
Regional roast beef with sauce Béarnaise	49.00
Roast beef fillet	58.00

### Sauces

Cognac cream sauce, red wine sauce, mushroom cream sauce, rosemary sauce, port wine sauce, sauce Béarnaise

**You are welcome to choose one suitable starch and vegetable garnish each yourself**

### Side dishes

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

### Vegetable side dishes

Seasonal mixed vegetables

<b>Desserts</b>	CHF
Litchi-prosecco cream with fruits	12.50
Vanilla-caramel parfait with pecan nuts	14.50
Dessert plate «Schweizerhof Luzern»	16.50
Ovomaltine mousse	16.50
Seasonal tiramisu	14.50
Spring:           Rhubarb	
Summer:         Raspberry	
Autumn:         Chestnut	
Winter:          Baileys	
Assorted cheese plate with grapes and nuts and home made fruit bread	16.00
<b>Dessert buffet</b> (minimum of 30 guests)	36.00
Sweet and fruity delicacies from the buffet	
Mirror plate with exotic fruits	
Cream puff, fruit slices, black forest roll, seasonal fruit cake	
Tiramisù, chocolate and fruit mousse	
Cream caramel, panna cotta with seasonal fruit sauce	
Assorted ice cream and sorbet	
Mixed berry gratin, candy bar	
Assorted cheese, regional and international, with grapes and nuts	
<b>Vegan dessert</b>	
Coconut cake with seasonal sorbet and fresh fruits	13.50

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