

Menu proposals

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.

Signature Menu

Amuse Bouche
Veal tartare with burrata, beech mushrooms and lemon oil

Marinated brook trout from Bremgarten
with brown butter cream and cucumber variations

Champagne foam soup
with scallops and puff pastry

Beef fillet medallion à la Wellington with Béarnaise sauce,
potato soufflé, black truffle and wild broccoli

Espresso tiramisu

Friandises

Signature Menu

CHF 118.00

Menu of the year

Tuna and salmon roulade in rice paper
with avocado cream, pepper drops, cucumber, finger limes and soy gel

White tomato consommé
with truffle sacchetti and basil pearls

Pink roasted veal striploin with honey mustard marinade,
thyme potato galettes and sautéed savoy cabbage

Slice of chocolate pear cream cake
with Baileys cream and caramelised quinoa pop

Friandises

Menu of the year

CHF 104.00

Spring Menu

Tuna tataki with mango and cucumber salsa,
sesame seeds, coriander and light wasabi mayonnaise

or

Baked tofu with mango and cucumber salsa,
sesame seeds, coriander and wasabi mayonnaise

White asparagus cream soup
with asparagus strips

Roasted Iberico pork fillet
with wild garlic butter, parsley root mousseline
and steamed kohlrabi

or

Stuffed courgette with fregola sarda,
artichokes and tomato foam

Rhubarb tartlet with meringue
and fresh strawberries

Spring Menu

CHF 89.00

This menu is served from April to June.

Summer Menu

Vitello tonnato à la Schweizerhof
Pink roasted veal with tuna cream

or

Beluga lentil salad with pickled beetroot,
feta cheese and raspberry vinaigrette

White tomato soup
with basil pearls

Beef tagliata with chimichurri,
peperonata and fried polenta slices

or

Open ravioli with grilled baby vegetables,
ricotta cream and tomato pesto

Lemon mousse with fresh wild berries
and yoghurt crumble

Summer Menu

CHF 89.00

This menu is served from July to September.

Autumn Menu

Butternut squash carpaccio with venison prosciutto,
pumpkin seed vinaigrette and cream cheese pralines

or

Butternut squash carpaccio
with pumpkin seed vinaigrette and cream cheese pralines

Wild mushroom cream soup
with roasted sourdough cubes

Pink roasted lamb rump with rosemary sauce,
bacon and potato gratin and green bean ragout

or

Bread dumpling terrine with cheese espuma,
bean ragout and nut crumble

Slice of chocolate pear cream cake
with caramel ice cream

Autumn Menu

CHF 89.00

This menu is served in October and November.

Winter Menu

Braised heirloom carrot tartare with marinated yellowtail,
orange fillets and marinated baby fennel

or

Miso panna cotta with braised heirloom carrot tartare,
orange fillets and marinated baby fennel

Mushroom consommé
with truffle saccottini

Veal meatloaf with red wine jus,
mashed potatoes and celery, root vegetables and shallots

or

Cauliflower nuggets with smoked almond pesto,
parsnip mousseline and fried shiitake mushrooms

Mandarin nougat cake
with white chocolate ice cream

Winter Menu

CHF 89.00

This menu is served from December to March.

Menu list

Starters	CHF
Seasonal leaf salads with croutons, sprouts, seeds and white balsamic dressing	14.50
Top off your salad and personalise it to your liking:	Aufpreis
Grated mountain cheese	8.00
Roasted seasonal mushrooms	8.00
Smoked salmon	9.00
Three fried king prawns with herbs and garlic	11.00

Veal tartare with Tête de Moine cheese, rye malt bread, pickled red onions and herb oil 28.50

Soups

Carrot and ginger soup with herb cream 16.00
Soup from the seasonal menu 15.00
(except asparagus soup CHF 18.50)

Fish

Would you like fish as a starter or main course? We would be happy to prepare fish tailored to your preferences.

Vegetarian/vegan dishes

Seasonal arancini on vegetable ragout and marinated rocket 36.00
*Edamame quinoa patties with starch side dishes from the menu 34.00
*Okara balls (gluten-free)
with starch side dish from the meat main course 34.00

Meat	CHF
Roasted corn-fed chicken breast	37.00
Veal patties	39.00
Veal piccata with roasted mushrooms	47.00
Roasted veal steak	54.00
Beef goulash	38.00
Roast beef from Central Switzerland with Béarnaise sauce	53.00
Roast beef fillet	58.00

Sauces

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

You are welcome to choose a side dish to accompany the seasonal mixed vegetables.

Side dishes

Potato gratin, fried potatoes, risotto with white wine, Roman gnocchi with thyme, spaetzle, mashed potatoes, potato soufflé

Vegetable side dishes

Seasonal mixed vegetables

Desserts	CHF
Chocolate passion fruit slice with yoghurt ice cream	17.50
Banana stracciatella parfait with pistachio crumble	14.50
'Schweizerhof Luzern' dessert selection	17.50
Sorbet selection with fresh fruit (vegan)	16.50
Seasonal tiramisu	16.50
Spring: Rhubarb	
Summer: Raspberry	
Autumn: Chestnut	
Winter: Baileys	
Cheese platter with grapes and nuts and homemade fruit bread	18.00
Dessert buffet for 30 people or more	39.00
Sweet and fruity delicacies from the buffet	
Mirror plate with exotic fruits	
Filled cream puffs, fruit slices, Black Forest roulade, seasonal sheet cake	
Tiramisu, chocolate and fruit mousse	
Crème caramel, panna cotta with seasonal fruit sauce	
Various ice creams and sorbets	
Wild berry gratin, candy bar	
Regional and international cheese specialities with grapes and nuts, pear bread and fruit bread	

Please note that the dessert buffet can only be ordered for the full number of guests.