

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

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

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

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 22nd May 1882.

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

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

Richard Wagner, who accomplished «Tristan und Isolde» in room 7 on 6th 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

Char fillet from the region with wildflower mustard sauce
Spinach cream, spring leek brioche and tomato-cream cheese

White asparagus cream soup with herb cream

Fillet of beef with morel cream sauce
Roman semolina dumplings and seasonal vegetables

Cheesecake
with rhubarb gelée and strawberry sorbet

Friandises

4 course menu	CHF 119.50
Menu without soup	CHF 101.00
Menu without starter	CHF 91.00

This spring menu is served from April to June.

Vegetarian spring menu

Smoked tofu with wildflower mustard sauce
Spinach cream, spring leek brioche and tomato-cream cheese

White asparagus cream soup with herb cream

Mezzaluna Verdura, grilled eggplant stuffed with vegetables and morel cream sauce
Roman semolina dumplings and seasonal vegetables

Cheesecake
with rhubarb gelée and strawberry sorbet

Friandises

4 course menu	CHF 87.00
Menu without soup	CHF 68.50
Menu without starter	CHF 65.50

This spring menu is served from April to June.

Summer menu

Trio of tomato
Yellow tomato mousse, ripe Ramati tomato and tomato chutney
with spicy burrata, basil pesto and mango

Cold melon soup with port wine

Veal kidney cut with thyme jus
Potato-leek gratin and seasonal vegetables

Raspberry parfait
with Maracaibo-mousse and lychee

Friandises

4 course menu
Menu without soup
Menu without starter

CHF 107.00
CHF 92.00
CHF 82.50

This summer menu is served from July to September.

Vegetarian summer menu

Trio of tomato
Yellow tomato mousse, ripe Ramati tomato and tomato chutney
with spicy burrata, basil pesto and mango

Cold melon soup with port wine

Braised Seitan
Potato-leek gratin and seasonal vegetables

Raspberry parfait
with Maracaibo-mousse and lychee

Friandises

4 course menu	CHF 85.50
Menu without soup	CHF 70.50
Menu without starter	CHF 61.00

This summer menu is served from July to September.

Autumn menu

Dried venison meat with variation of pumpkin
Cranberry chutney and chestnut-bread chip

Apple-celery soup with herb cream

Duo of veal
Veal cheeks and round mock with dried plum jus
bread dumpling terrine and seasonal vegetables

Plum parfait with white chocolate mousse and tonka bean

Friandises

4 course menu
Menu without soup
Menu without starter

CHF 114.00
CHF 99.00
CHF 82.50

This autumn menu is served from October to November.

Vegetarian autumn menu

Variation of pumpkin with cranberry chutney
Lettuce and chestnut-bread chip

Apple-celery soup with herb cream

Bread dumplings with mushroom ragout
Seasonal vegetables, sliced hard cheese and nut crumble

Plum parfait with white chocolate mousse and tonka bean

Friandises

4 course menu
Menu without soup
Menu without starter

CHF 72.50
CHF 69.50
CHF 63.00

This autumn menu is served from October to November.

Winter menu

Duo of tartar
Mushroom and veal tartar with potato-leek cream
Crumble and cream cheese

Parsley root soup with thyme cream

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

Banana-Stracciatella parfait
cinnamon and salted caramel

Friandises

4 course menu	CHF 110.00
Menu without soup	CHF 95.00
Menu without starter	CHF 81.50

The winter menu is served from December to March.

Vegetarian Winter menu

Duo of tartar
Mushroom and smoked celery tartar with potato-leek cream
Crumble and cream cheese

Parsley root soup with thyme cream

Savoy cabbage roulades with spinach and pine nuts
Pommes Duchesse and seasonal vegetables

Carrot-spice cake with caramel-nut ice cream

Friandises

4 course menu	CHF 82.50
Menu without soup	CHF 67.50
Menu without starter	CHF 61.00

The winter menu is served from December to March.

Menu list

Starter	CHF
Mixed leaf salad with croutons, sprouts, seeds and Balsamico dressing	14.50
With following suggestions, you can combine the leaf salad:	
	Surcharge
Sliced hard cheese	8.00
Roasted seasonal mushrooms	8.00
Fried prawns (3 pieces) with herb and garlic	11.00
Marinated salmon strips	9.00
 Veal tartar with Tête de Moine cheese, rye malt bread, pickled red onions and herb oil	 28.50
 Soups	
Carrot-ginger soup with herb cream	16.00
Soup from the season menu (Exception asparagus soup CHF 18.50)	15.00
 Fish	
Would you like to have a fish course? We will also be happy to prepare the fish that suits you best.	
 Vegetarian / *Vegan dishes	
Seasonal arancini on vegetable ragout and marinated arugula	36.00
* Edamame-quinoa roasts with side dishes from the menu	34.00
*Okara balls (gluten free) with side dishes from the menu	34.00

Meat	CHF
Fried corn-fed chicken breast	37.00
Veal meat balls	39.00
Veal piccata with fried mushrooms	47.00
Fried veal steak	54.00
Beef goulash	38.00
Regional roast beef with sauce Béarnaise	53.00
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

Desserts	CHF
Chocolate-passionfruit slice with yogurt ice-cream	17.50
Banana-stracciatella parfait with pistachio crumble	14.50
Dessert plate «Schweizerhof Luzern»	17.50
Sorbet variation with fruits (vegan)	16.50
Seasonal tiramisu	16.50
Spring: Rhubarb	
Summer: Raspberry	
Autumn: Chestnut	
Winter: Baileys	
Assorted cheese plate with grapes and nuts and home made fruit bread	18.00
Dessert buffet (minimum of 30 guests)	39.00
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	

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