

Authentic LUCERNE

Our local roots, your culinary highlights!

*Our beautiful building – together with the Chapel Bridge – is photographed thousands of times and is part of Lucerne's **world-famous cityscape**. But we don't want to stop there. We also want to showcase **Lucerne** in **our menu** and offer our guests, both locals and tourists from all over the world, **the best of Lucerne** on their plates and in their glasses!*

*This is only possible with partners who produce their goods to the **highest quality standards** and with a great deal of **passion**:*

Fishery Nils Hofer, Meggen

Wild fish from lake Lucerne

**Achermann Jeremias & Doris,
Rengg (Entlebuch)**

Pasture-raised beef (nose to tail)

Betrieb Hirschpark, Littauer Bärig:

Free-range pork, game (nose to tail)

FromSuisse, Emmen:

Cheese, Fondue

**Metzgerei Felder, Ibach/SZ,
Metzgerei Felder, Entlebuch
Mérat AG, Rothenburg**

Traditional charcuterie products

Mundo AG, Rothenburg

Vegetables, dairy products

Pistor AG, Rothenburg

Groceries

Confiserie Bachmann, Luzern:

Croissants

Heini Bäckerei, Luzern:

Bread products

Kreyenbühl Bäckerei, Luzern:

handmade Fritschli Pie

Hochstrasser Kaffee, Littau

Coffee

Lucerne Apéro & Nibbles

Regional delights for sharing and lingering

Our platters are a tribute to local craftsmanship – from the Gerschnialp to the Napf region.

Olives & Sbrinz

Marinated olives | Sbrinz cheese chunks | Sourdough bread
Accompanied by fine balsamic vinegar & rosemary honey

- **Lactose-free**
CHF 21.00



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Lucerne Tapas

Spicy smoked "Chämiwurst" | Marinated olives | Organic nuts

- **Gluten-free** | **Lactose-free**
CHF 29.00



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Cheese Platter

A selection of regional treasures: Sbrinz, "Napf Träumli" & Lucerne mountain cheese

Served with homemade pickled vegetables, fruit bread & "Napf Anke" (regional butter)

- **Gluten-free option available**
CHF 19.00



Lucerne Apéro & Nibbles

Regional delights for sharing and lingering

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Afternoon Platter (The Classic)

Smoked sausage & smoked ham from Felder butcher (Schwyz)
Mountain cheese from Gerschnialp | Pickled vegetables |
Sourdough bread | "Napf Anke"

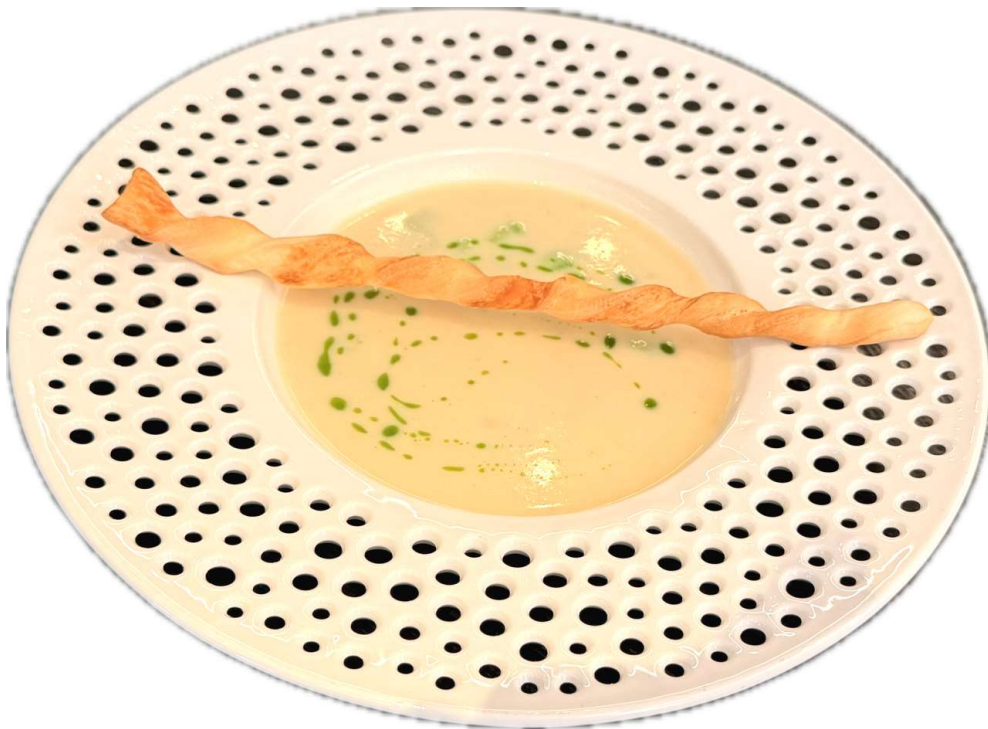
CHF 32.00



Soups

Asparagus cream soup
wild garlic oil | Grissini

- **Gluten-free possible**
CHF 16.00



Soups

Meatball Soup

Homemade broth | Cream | Market vegetables | Tender meatballs

- **Gluten-free**
CHF 16.00



Starters

Crisp Leaf Salads

With our signature homemade dressing

- **Gluten-free | Lactose-free**
CHF 14.00

Mixed Seasonal Salads

Fresh seasonal salads | Homemade dressing

- **Gluten-free | Lactose-free**
CHF 18.00



Starters

Green and white asparagus salad
Elderflower Vinegar | Spring Herbs

- **Gluten-free | Lactose-free**
CHF 22.00



Starters

Warm Spring Quiche

Shortcrust pastry crust | Asparagus | Liaison

CHF 19.00



Vegetarian

Äpler Magronen

Traditional Swiss pasta | Potatoes | Savory mountain cheese |
Cream | Fried onions | Applesauce

CHF 31.00



Vegetarian

Eggplant Cordon Bleu

Eggplant & oyster mushrooms | Mountain cheese | Breading |
Thick fries | Leaf salad

CHF 37.00

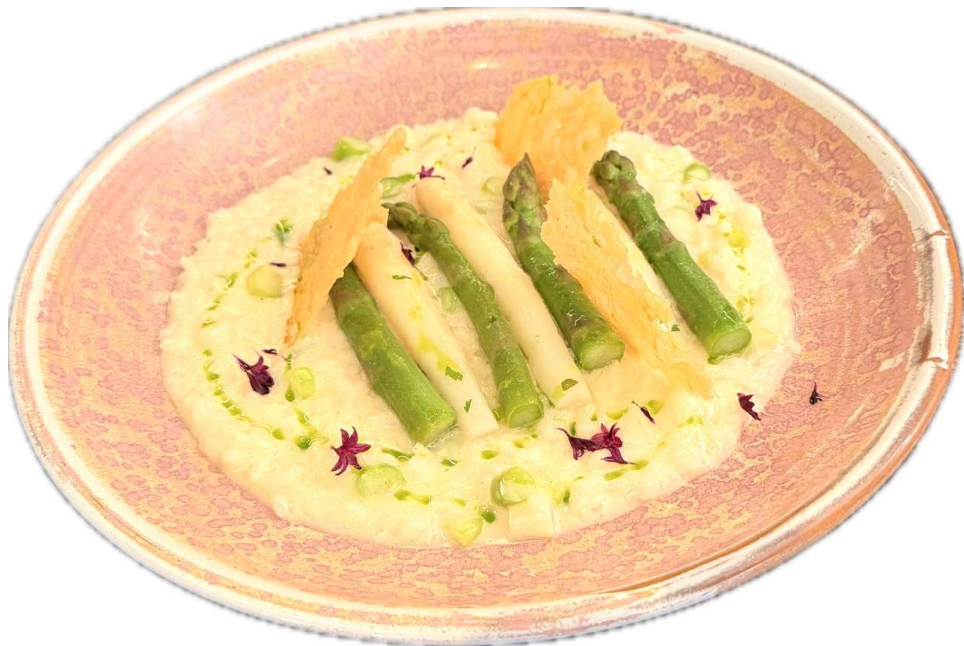


Vegetarian

Asparagus Risotto

Carnaroli rice | Danube asparagus | Butter | Freshly grated
Parmesan

- **Gluten-free**
CHF 26.00



Vegetarian

Chickpea Goulash

Chickpeas | Potatoes | Root vegetables | Spinach | Coconut milk
| Spices

- Lactose-free
CHF 26.00

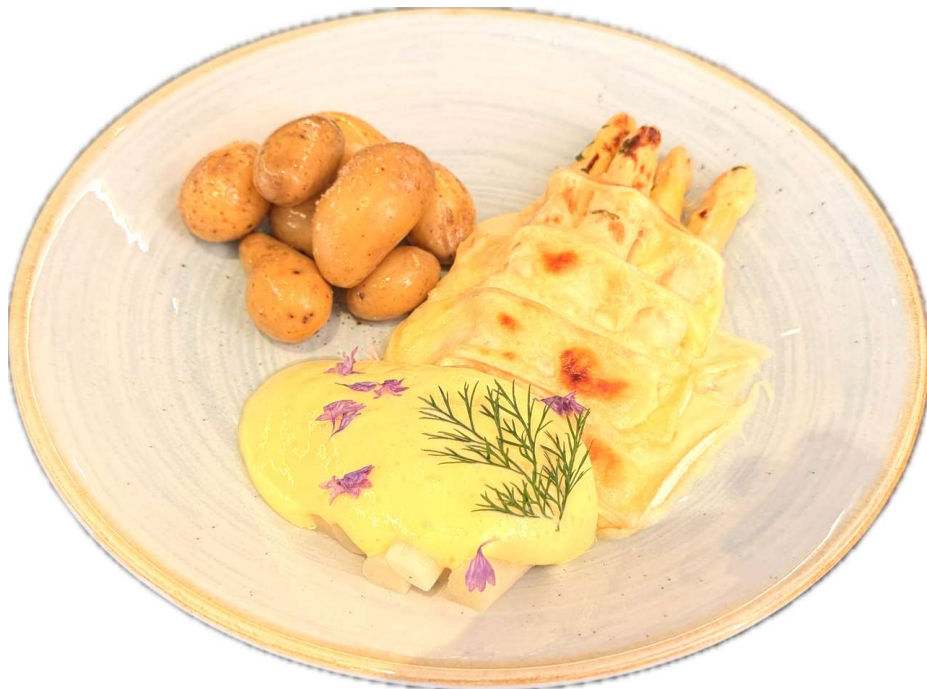


Vegetarian

A serving of white Danube asparagus

Baked with local Brie from the Napf region | Hollandaise sauce

- Gluten-free
CHF 39.00



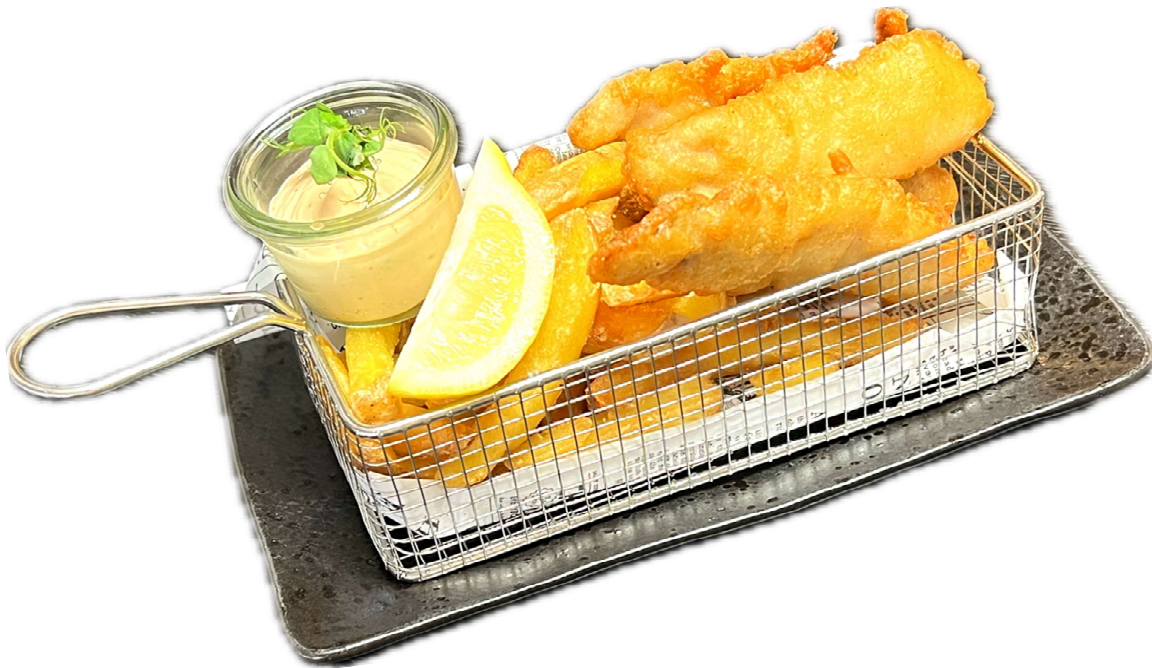
Fish

Fresh from Lake Lucerne – Nils Hofer Fisheries, Meggen

Lake Lucerne Fish Crisps

Albeli (local whitefish) in beer batter | Remoulade sauce | Thick fries

CHF 41.00



Fish

Fresh from Lake Lucerne – Nils Hofer Fisheries, Meggen

Whitefish Fillet

Delicately cooked whitefish fillet | Lime risotto | white Asparagus |
Hollandaise sauce

- **Gluten-free**
CHF 43.00



Meat

The Legendary Cordon Bleu

Pork schnitzel | Country ham from Felder | Lucerne mountain cheese | Thick fries | Leaf salad

CHF 49.00



Meat

Original Lucerne Fritschi Pie

Brioche pâté from Kreyenbühl bakery | Veal & Swiss meatballs |
Mushrooms | Cognac sultanas | Vegetables

- Lactose-free
CHF 51.00



Meat

Homemade Beef Sausage

Beef sausage | Crispy hash browns (Rösti) | Veal jus | Fried onions

- Laktosefrei
CHF 36.00

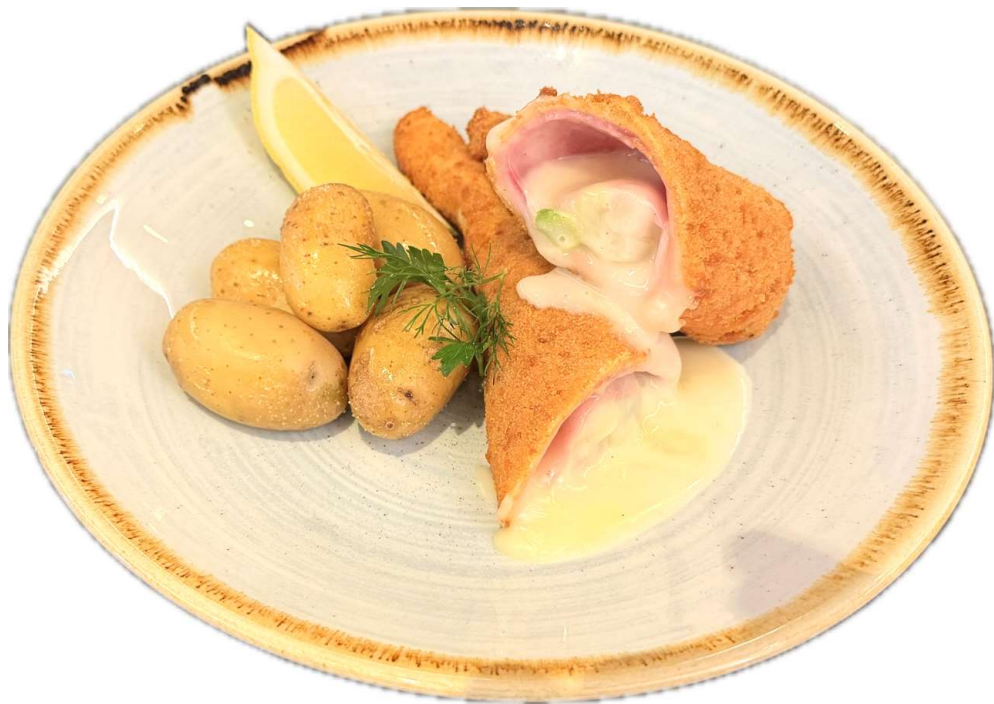


Meat

Danube Asparagus Cordon Bleu

Danube asparagus | bone-in ham | Mountain cheese |
Breadcrumbs

CHF 34.00



Meat

White asparagus with Schwyz cured ham

Danube asparagus | au gratin with Brie cheese from the Napf | hollandaise sauce | hayflower-ham

- **Gluten-free**
CHF 45.00



Meat

Sliced Veal Zurich Style

Tender veal | Mushrooms | White wine cream sauce | Crispy Rösti

CHF 46.00



Meat

Ribeye Steak

12h sous-vide cooked | Served medium | French fries | Grilled vegetables | Herb butter

- **Gluten-free**
CHF 46.00

