

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

Familie Süess, Ballwil/LU

Free range chicken

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

Pasture-raised beef (nose to tail)

Betrieb Hirschpark, Littauer Bärg:

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 Fritschi 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
21.00



Lucerne Apéro & Nibbles

Regional delights for sharing and lingering

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

Lucerne Tapas

Spicy smoked "Chämiwurst" | Marinated olives | Organic nuts

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



Lucerne Apéro & Nibbles

Regional delights for sharing and lingering

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

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

19.00



Lucerne Apéro & Nibbles

Regional delights for sharing and lingering

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

Afternoon Platter (The Classic)

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

32.00



Soups

Minestrone soup

Vegetables | Borlotti Beans | Pesto | Vegetable stock | Parmesan

14.00



Soups

Cream of Pumpkin Soup

Hokkaido | Orange cream | Pumpkin seeds | Pumpkin seed oil

14.00



Cold dishes

Lamb's Lettuce Salad

crispy bacon | egg | butter croutons

16.00



vegetarian

Panko sweetheart cabbage

on a velvety fava bean purée with a delicate roasted finish

26.00



Cold dishes

Crisp Leaf Salads

With our signature homemade dressing

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

Mixed Seasonal Salads

Fresh seasonal salads | Homemade dressing

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



Vegetarian

Vegetarian Autumn Plate

red cabbage | glazed chestnuts | Brussels sprouts | red wine
poached pear | lingonberries | creamy mushrooms | homemade
spätzli

31.00



Vegetarian

Eggplant - Cordon Bleu

Aubergine & Oyster Mushrooms | Melted Mountain Cheese |
Golden yellow breading | Thick fries | Leaf salad

37.00



Vegetarian

Äpler Magronen (Local pasta – dish)

Traditional pasta | Potatoes | Spicy Mountain Cheese | Cream |
Fried onions | Homemade applesauce

31.00



Vegetarian

Sautéed Mushrooms

white wine cream sauce | crispy rösti

36.00



Vegetarian

Pumpkin Risotto

Carnaroli rice | Hokkaido squash | sage | freshly grated Parmesan
| brown butter

26.00



Fish

Fresh from Lake Lucerne – Nils Hofer Fisheries, Meggen

Lake Lucerne Fish Crisps

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

41.00



Fish

Fresh from Lake Lucerne – Nils Hofer Fisheries, Meggen

Whitefish Fillet

Gently Cooked Whitefish Fillet | autumn vegetables | kale chips |
beurre blanc

- **Gluten-free**
39.00



Meat

Original Lucerne Fritschi Pie

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

51.00



Meat

The Legendary Cordon Bleu

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

49.00



Meat

Crispy free-range chicken

Free-range chicken grown by the Süess family in Ballwil/LU
Pasture Chicken | Lemon sauce | thick fries

44.00



Game Specialties

Homemade Venison Sausage

golden-brown rösti | rich veal jus | grapes | homemade crispy onions

- Lactose-free

36.00



Game Specialties

Venison Stew (Hirschpfeffer)

braised venison from Littauerberg | homemade spätzli | red cabbage | glazed chestnuts | Brussels sprouts | red wine poached pear | lingonberries

43.00



Game Specialties

Venison Strips

tender venison from Littauerberg | blueberries | spätzli | red cabbage | Brussels sprouts

46.00



Game Specialties

Venison Fillet Roulade

venison fillet from Littauerberg | rich game jus | polenta | mushrooms | Brussels sprouts

51.00



Opening Hours

Daily from 7.30 am to 11.00 pm.

Last kitchen order at 9.45 pm

All prices are in Swiss francs, including VAT and taxes