

# Menu

## Appetizers

### Garlic bread




Baguette  
Homemade garlic butter 14.50

### Schiff-Platter

Raw ham • smoked sausage  
Smoked ham for 1 23.00  
Mountain cheese for 2 29.00  
Mixed pickles • bread for 3 37.00

### Spinach salad

Fresh spinach • arugula • lettuce  
Red onions • tomatoes • herbs  
Pomegranate seeds • Croutons  
Dressing of your choice 16.50

**Homemade dressings**    
French • balsamic  
Lime and berries vinaigrette 

## Soups

**Soup of the day** 11.00 small 14.50 large  
Please ask our staff

**Garden peas soup**    
With peppermint 14.50

**Tomato soup**   
With a dish of gin 15.00

## Cold dishes

### Swiss beef tatar

Toast • butter 70g 30.00  
140g 37.00  
With French fries + 8.00

### Mixed salad Schiff style

Seasonal lettuce • olives • fresh herbs  
Croutons • cucumber • cherry tomato  
Stripes of vegetables  
Dressing of your choice 17.50  
With feta cheese 26.00  
With chicken stripes 29.80  
With prawns 33.00

### Sausage and cheese salad

Cervelat sausage • mountain cheese  
Cherry tomatoes • gherkins  
Lettuce salads 24.50

## Vegetarian

**Potato gnocchi with cheese sauce**  
Pecorino-cheese sauce • arugula pesto  
Roasted pine seeds 28.50

**Veggie curry**    
Market vegetables • jasmin rice  
Madras coconut curry sauce 28.50

**Cheese-Fondue Moitié-Moitié** 200g  
From the dairy „Fromagerie de Marsens“  
(Fribourg)  
Gruyère • Vacherin  
Diced bread • potatoes  
Available from 2 persons or more / per person 35.00

## Fish

**In beer battered pike perch**  
Tartar sauce small 32.00  
French fries or lettuce salads large 37.00

**King prawns**  
Teriyaki marinade • white bean cream  
Jasmin rice • mixed vegetables 36.00

## Kitchen opening hours From 11:00 till 23:00



### From the grill

Our grilled meats are prepared on our Southbend broiler. This 800°C hot grill caramelizes the sugar of the meat, producing a deliciously crispy crust while keeping the inside juicy.

Preparation time circa 20 minutes.

-  **Ribeye Steak** 250g  
Mashed potatoes and vegetables 60.00
-  **Fillet of beef** 200g  
Rosemary potatoes  
Market vegetables 69.00
-  **Fillet of seabass**  
**Baked in foil**  
Capers • olives • diced tomatoes  
Jasmin rice • mixed vegetables 39.00

 These dishes are available:  
11.00h till 14.00h  
and  
18.00h till 22.00h

All main dishes are also available as a fitness platter with lettuce salads.

### Pork

#### Homemade pork sausage 220g

Wiesner family recipe

Onion sauce

With bread

25.00

French fries or roesti

30.00

Lettuce salads

30.00

#### Pork meat balls

Mashed potatoes • vegetables small

29.50

Brown gravy large

large

34.00

#### Crispy pork belly

Jasmin rice • mixed vegetables

Sambal Yaya sauce

36.00

#### Cordon Bleu

Filled with a trio of cheese & ham

French fries • vegetables

37.00

### Veal, beef and chicken

#### Sliced veal Zurich style

Mushroom cream sauce

Roesti

44.00

#### Ähti Lozärner Chögelpastete

Vol-au-vent Lucerne style

Veal ragout • mushrooms

Raisins • peas

42.00

#### Braised beef cheek

Gravy • mashed potatoes

Vegetables

39.00

#### Half chicken in basket

French fries

Aioli sauce • spicy sauce

29.50

  
 Wirtsstube & Wirtskeller  
 Unter der Egg · Luzern  
**Sweet desserts**

<b>Homemade crumble cake</b> «while stocks last»	
Seasonal fruit cake with crumbles • whipped cream	12.00
With a scoop vanilla ice cream	+ 3.00
<b>Lime parfait</b>	
Rhubarb compote • whipped cream	15.00
<b>Warm apple fritters</b>	
Cinnamon sugar • vanilla ice cream	15.00
<b>Original Kemmeriboden-Bad giant meringue</b>	
Vanilla ice cream • strawberry ice cream • whipped cream	15.50
<b>Affogato</b>	
1 scoop vanilla ice cream • espresso	9.80
<b>Coupe Sweet Harmony</b>	
1 scoop chocolate ice cream • 1 scoop vanilla ice cream	
Caramel sauce • caramelized nuts • whipped cream	14.50
<b>Coupe Wasserturm</b>	
3 scoops vanilla ice cream • chocolate sauce	
Whipped cream • almonds	14.50
Mini-Coupe with 2 scoops of vanilla ice cream	11.50
<b>Sorbet Colonel</b>	
2 scoops lemon sorbet • Vodka	14.50
<b>Ice cream per scoop</b>	
Vanilla • strawberry • chocolate • mocha • lemon sorbet	per scoop 4.70
<b>Portion of whipped cream</b>	1.70

**Declaration of provenience**

Beef, veal, pork, chicken • Switzerland  
Lamb • Australia / New Zealand

Pike perch • Estonia  
Prawns • Vietnam  
Seabass • Turkey / Greece

Egg, dairy products • Switzerland, Lucerne  
Parmesan, Pecorino • Italy

Baquette, bread, toast, vol-au-vent • Switzerland, Lucerne  
Gluten free bread • Spain

**Looking forward to your feedback**



If you have a food allergy, intolerance or sensitivity, please inform our staff before ordering your meal.

All prices are in Swiss Francs (CHF), including VAT.