

# **Snacks and Appetizers**

Garlic Bread  Brioche bread • Garlic butter with smoked paprika		14.50
Charcuterie & cheese Raw ham • pork sausage with Sbrinz cheese Smoked ham • Swiss mountain cheese Mixed pickles • bread	for 1 for 2 for 3	23.00 28.50 37.00
Swiss beef tatar Toast • butter Garniture Classique With French fries	70g 140g	29.00 37.00 +8.50
<b>Cured salmon</b> Swiss baby chard salad • radishes • pumpkin seeds Honey-mustard dressing		24.50
<b>Homemade cheese torte</b> Freshly baked / limited su Pear chutney With house salad	pply	16.50 25.00



# Salads and soups

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Seasonal leaves • roasted seeds • radishes • carrots Cucumbers • crispbread stick • balsamico dressing

12.80

### Winter salad 3 1



Roasted beetroot • green cabbage • celery • pistachio Orange slices • honey-mustard dressing

18.00

### Homemade Dressings ® ®



French • balsamic • honey-mustard 🕅

	small	large
Soup of the day	11.00	14.50
Three mushroom soup		
Mushrooms from Kerns • pumpkinseed oil Crispbread stick		14.50



## 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 Truffled fries and vegetables	69.00
<b>Veal chop</b> 350g Truffled fries and vegetables	85.00
Spatchcocked chicken Curry-garlic sauce • French fries • Spinach	49.00

### With every grilled meat dish, we serve:

Herb butter • jus

Another side-dish? Please ask our staff



# Beef, veal and lamb

Sliced veal liver Onions • roesti	41.00
Ächti Lozärner Chögelipastete Vol-au-vent Lucerne style • veal ragout Mushrooms • raisins • peas	42.00
Braised beef cheek Gravy • mashed potatoes • vegetables	38.00
Masala lamb-curry Jasmin rice • pear chutney • vegetables	37.00

# **Fisch**

	small	large
<b>Tuna steak</b> Mashed potatoes • cream sauce with herbs • vegetables		45.00
Fish & Chips Crispy beer-battered Adler fish filet Tartare sauce with saffron		
French fries or salad	32.00	37.00



# Pork

	small	large
Homemade pork sausage 220g Wiesner family recipe Onion sauce		
With bread French fries or roesti		25.00 30.00
Handmade pork meatballs Mashed potatoes • gravy • vegetables	29.50	34.50
Crispy pork belly Jasmin rice • vegetables • Sambal Yaya Sauce		36.00
Cordon bleu Filled with a trio of cheese and ham French fries • vegetables		36.50
Pulled pork Sammy Brioche bread • French fries • horseradish-coleslaw		33.50
Vegetarian dishes		
Swiss macaroni with three mushrooms Three mushrooms of Kerns • arugula • red lettuce Sbrinz cheese		29.50
Veggie Curry 🤡 🕲		
Green vegetables • Jasmin rice Madras coconut curry		28.50





## Sweet desserts

Sara's Homemade Brownies  Double cream from Gruyère		16.00
Warm apple fritters Cinnamon sugar • vanilla ice cream		15.00
Original Kemmeriboden-Bad giant meringue Vanilla ice cream • strawberry ice cream Double cream from Gruyère		17.50
Old-School coffee sundae 2 scoops of vanilla ice cream • coffee • whipped cream Additional with some liquor (Kirsch, Baileys or plum liquor)		14.50 +2.50
Coupe Wasserturm 3 scoops of vanilla ice cream • chocolate sauce Whipped cream • almonds Mini-Coupe with 2 scoops of vanilla ice cream		14.50 11.50
Sorbet Colonel 2 scoops of lemon sorbet • vodka		14.50
Ice cream Vanilla • Strawberry • chocolate • mocha Lemon sorbet	per scoop	4.50
Portion of whipped cream		1.70



### Last but not least

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

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

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

# = gluten free

= lactose free

= vegan

### **Declaration of provenience:**

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

Cured salmon• Scottland / Norway
Adler fish • Greece / Turkey
Tuna • Vietnam

Egg, dairy products • Lucerne, Switzerland Parmesan • Italy

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