



Starters and soups

Garlic bread

Half French bread • garlic butter 13.50

Schiff platter

Raw ham • smoked sausages • smoked bacon	for 1	22.50
Mountain cheese • mixed pickles • bread	for 2	28.00
	for 3	37.00

Summer lettuce

Seasonal lettuce salads • pomegranate seeds • herbs
croutons • dressing of your choice 12.50

Homemade dressings

French • balsamic • Orange & mango vinaigrette 

Soup of the day

	small	large
Please ask our staff!	10.50	14.50

Kohlrabi and cress soup

Kohlrabi • garden cress • potatoes • coconut milk 14.50

Beef broth

With diced vegetable 12.50



Cold dishes and salads

Swiss beef tatar

Toast • butter	70g	29.00
	140g	37.00
With French fries		+8.00

Mixed salad "Schiff" style

Mixed lettuce salads • pomegranate seeds • fresh herbs		
Croutons • cucumbers • cherry tomatoes • vegetable strips		16.00
With diced feta cheese		26.00
With roasted chicken strips		29.80
With cocktail shrimps		30.00

Pasta salad with chicken strips

Roasted chicken breast strips • macaroni • diced vegetables		
Fresh herbs • cress • diced bell pepper • fruit garnish		
Curry sauce		29.80

Beetroot carpaccio

Goat fresh cheese • garlic • olive oil		
Parsley • arugula	19.50	25.50

Sausage and cheese salad

Cervelat sausage • Appenzeller cheese • pickles		
Cherry tomatoes • lettuce		24.00



From the grill

Our grilled meats will be prepared on the Southbend broiler. This 800°C hot grill caramelizes the sugar of the meat. Producing a deliciously crispy crust while keeping the inside juicy.

Please note, that the preparation takes about 20 minutes.

Rib Eye Steak 300g

With roast potatoes • vegetables

67.00

Beef fillet 200g

With roast potatoes • vegetables

69.00

Côte de Bœuf « Gentlemen's Cut » 400g

Aged on the bone for three weeks

With roast potatoes • vegetables

79.00

Seabass fillet baked in foil

With roast potatoes • vegetables

39.00

With every grilled meat dish, we serve:

Herb butter • brown gravy

Three special salts

Do you wish another side dish?

Please, ask our staff!



Veal, beef and chicken

Sliced veal liver

Fried onions • roesti 41.00

Ähti Lozärner Chögelipastete

Vol-au-vent Lucerne style • veal ragout
Veal meatballs • mushrooms • raisins • garden peas 41.00

Braised beef cheek

Brown gravy • mashed potatoes • vegetables 38.00

Half chicken in basket

French fries • mustard sauce • spicy sauce 32.00

Fish

	small	large
Beer-battered pike perch		
Tartar sauce • French fries or lettuce salads	32.00	36.00
Char fillet Lucerne style		
Brown gravy • diced tomatoes • capers		
Rice • spinach		37.50
Seabass fillet baked in foil		
With roast potatoes • vegetables		39.00



Pork

	small	large
Homemade pork sausage 220g		
Recipe of the Wiesner family		
Onion sauce		
With bread		25.00
With French fries or roesti		30.00
With Lettuce salad		30.00
Handmade pork meatballs		
Mashed potatoes • brown gravy • vegetables	29.50	34.00
Crispy pork belly		
Spaetzli • market vegetables		34.00

Vegetarian and vegan

Penne with beetroot sauce	
Penne • beetroot sauce • fresh spinach leaves	
Feta cheese	28.50
Roasted Cauliflower	
Spiced with paprika & curry • Garlic	
Roast potatoes • sour cream	26.50



Dessert

Homemade lemon cake

Lemon cake • fruit garnish • whipped cream 14.50

Yogurt-lime mousse with amaretti

Yogurt • lime • whipped cream • amaretti 14.00

Warm apple fritters

Cinnamon sugar • vanilla ice cream 14.50

Original Kemmeriboden-Bad Meringue

Vanilla ice cream • strawberry ice cream • whipped cream 15.50

Affogato

1 scoop vanilla ice cream • espresso 9.80

Coupe Wasserturm

3 scoops of vanilla ice cream • chocolate sauce
Whipped cream • almonds 14.50

Mini-Coupe with 2 scoops of vanilla ice cream 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 in Swiss Francs (CHF),
including VAT.

If you have a food allergy, intolerance or sensitivity, please inform
your waiter / waitress before ordering your meal.

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

 = gluten free

 = lactose free

 = vegan

Declaration of origin

Beef, veal, pork, chicken • Switzerland

Pike perch • Estonia
Samlet / char • Iceland
Seabass • Turkey

Eggs, dairy products • Lucerne / Switzerland
Parmesan • Italy

French bread, house bread, toast, vol-au-vent • Lucerne / Switzerland
Gluten free bread • Spain