

Salads and soups

Schiff salad

Seasonal lettuce salads • pumpkin seeds • herbs
 Croutons • honey-mustard vinaigrette 12.50

007 – shaken, not stirred


Lettuce salads • vegetable strips • cherry tomatoes
 Croutons • seeds • cheese • Dressing of your choice 18.50

Winter salad

Cabbage salad • carrots • bacon • walnuts
 Orange • honey-mustard vinaigrette 18.00

Homemade dressings

French • balsamic • honey-mustard vinaigrette 

	small	large
Soup of the day		
Please, ask our staff!	10.50	14.00
Mushroom macchiato		
Mushroom cream soup • whipped cream topping		14.50
Beef broth 		
With Swiss egg yolk		12.50

Appetizers

Garlic bread

Half French bread • garlic butter 13.50

Schiff platter

Raw ham • smoked sausages • smoked bacon	for 1	22.00
Mountain cheese • mixed pickles • bread	for 2	27.00
	for 3	36.00

Swiss beef Tatar

Toast • butter	70g	28.00
	140g	37.00
With French fries		+8.00

Marrow-bone with herbal top (20 minutes waiting time)

Herbal crumble • honey-mustard vinaigrette
 Trio special salts • bread 21.50

Beetroot-carpaccio

Goat fresh cheese • apple • olive oil 19.50

Mezzelune-Ravioli (as appetizer)

Stuffed with pumpkin, amaretti and ricotta
 Oregano oil 24.50



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.

Côte de Bœuf « Gentlemen's Cut » 400g Aged on the bone for three weeks With French fries and vegetables	79.00
Rib Eye Steak 300g With French fries and vegetables	67.00
Beef filet 200g With French fries and vegetables	69.00
Pork chop with bacon rind 350g With cheese spaetzli and vegetables	49.00

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

Onions • roesti 41.00

Ähti Lozärner Chögelipastete

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

Veal roulade

(20 minutes waiting time)
 Stuffed with ham and gherkins • brown gravy
 Spaetzli • vegetables 49.00

Braised beef cheek

Brown gravy • mashed potatoes • vegetables 36.00

Half chicken in basket

French fries • mustard sauce • spicy sauce 30.00

Fish

	small	large
In beer battered pike perch		
Tartare sauce • French fries or lettuce salads	32.00	36.00



Samlet filets Lucerne style

Brown gravy • diced tomatoes • capers
 Rice • spinach 36.00

Pork

	small	large
Homemade pork sausage 220g Recipe of the Wiesner family Onion sauce With bread Spaetzli or roesti		25.00 29.80
Handmade pork meatballs Mashed potatoes • brown gravy • vegetables	29.00	34.00
Crispy pork belly Spaetzli • market vegetables		34.00
Crumb breaded pork scallops French fries • market vegetables		32.00

Vegetarian and vegan

Spaetzli pan Homemade spaetzli • vegetables Mountain cheese • cream sauce • onions		29.80
Mezzelune-Ravioli Stuffed with pumpkin, amaretti and ricotta • oregano oil		31.00
Vegetable curry   Red curry with vegetables • coconut milk • basmati rice		29.00

Sweet desserts

Dessert of the day Please, ask our staff!	12.50
Homemade ginger bread Vanilla ice cream • whipped cream	14.50
Warm apple fritters Cinnamon sugar • vanilla ice cream	14.50
Original meringue from Kemmeriboden Vanilla ice cream • strawberry ice cream • whipped cream	15.50
Ice-coffee 2 scoops of mocha ice cream • coffee • whipped cream	13.00
Affogato 1 scoop of vanilla ice cream • espresso	9.50
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	13.00
Ice cream per scoop 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

Eggs, dairy products • Lucerne / Switzerland
Parmesan • Italy

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