

## Appetizers

### **Garlic bread**

Baguette • homemade garlic butter 14.50

### **Schiff-Platter**

Raw ham • smoked sausage • smoked ham	for 1	23.00
Mountain cheese • gherkins • bread	for 2	29.00
	for 3	37.00


### **Mixed salad Schiff style**

Seasonal lettuce • olives • fresh herbs  
 Croutons • cucumbers • cherry tomatoes  
 Stripes of vegetables  
 Dressing of your choice 17.50

### **Spinach salad**

Fresh spinach • arugula • lettuce  
 Red onions • tomatoes • pomegranate seeds  
 Fresh herbs • croutons  
 Dressing of your choice 16.50


### **Homemade dressings**

French • balsamic  
 Lime and berries vinaigrette 

## Soups

	small	large
<b>Soup of the day</b> Please ask our staff	11.00	14.50
<b>Garden peas soup</b>   With peppermint		14.50
<b>Tomato soup</b>  With a dish of gin		15.00

## Cold dishes

<b>Swiss beef tatar</b>		
Toast • butter	70g	30.00
	140g	37.00
With French fries		+8.00
<b>Mixed salad Schiff style</b>		
Seasonal lettuce • olives • fresh herbs		
Croutons • cucumbers • cherry tomatoes		
Stripes of vegetables • dressing of your choice		17.50
With Feta cheese		26.00
With chicken		29.80
With king prawns		33.00
<b>Sausage and cheese salad</b> 		
Cervelat sausage • mountain cheese • gherkins		
Cherry tomatoes • lettuce		24.50

## 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.

<b>Rib Eye Steak 250g</b> Mashed potatoes • market vegetables	60.00
<b>Fillet of beef 200g</b> Rosemary potatoes • market vegetables	69.00
<b>Saddle of lamb in herbal coat</b> Honey mustard jus Rosemary potatoes • market vegetables	54.00
<b>Fillet of seabass baked in foil</b> Capers • olives • diced tomatoes Jasmin rice • vegetables	39.00

Another side-dish?  
Please ask our staff

## Veal, beef and chicken

<b>Sliced veal liver</b> Onions • roesti	41.00
<b>Sliced veal Zurich style</b> Mushroom cream sauce • roesti	44.00
<b>Ähti Lozärner Chögelipastete</b> Vol-au-vent Lucerne style • veal ragout Mushrooms • raisins • peas	42.00
<b>Braised beef cheek</b> Gravy • mashed potatoes • vegetables	39.00
<b>Half chicken in basket</b> French fries • aioli sauce • spicy sauce	29.50



## Fish

	small	large
<b>In beer battered pike perch</b> Tartare sauce • French fries or lettuce salads	32.00	37.00
<b>King prawns</b> Teriyaki marinade • white bean cream Jasmin rice • market vegetables		36.00

## Pork

	small	large
<b>Homemade pork sausage</b> 220g		
Wiesner family recipe		
Onion sauce		
With bread		25.00
French fries or roesti		30.00
Lettuce salads		30.00
 <b>Pork meat balls</b>		
Mashed potatoes • brown gravy • vegetables	29.50	34.00
 <b>Crispy pork belly</b>		
Jasmin rice • vegetables • Sambal Yaya sauce		36.00
 <b>Cordon bleu</b>		
Filled with a trio of cheese and ham		
French fries • vegetables		37.00

## Vegetarian

<b>Potato gnocchi with cheese sauce</b>		
Pecorino-cheese sauce • arugula pesto		
Roasted pine seeds		28.50
 <b>Veggie Curry</b>  		
Madras coconut curry sauce		
Fresh vegetables • Jasmin rice		28.50





## Sweet desserts

### **Homemade crumble cake**

«while stocks last»

Seasonal fruit cake with crumbles • whipped cream 12.00  
With a scoop of vanilla ice cream +3.00

### **Lime parfait**

Rhubarb compote • whipped cream 15.00

### **Warm apple fritters**

Cinnamon sugar • vanilla ice cream 15.00

### **Original Kemmeriboden-Bad giant meringue**

Vanilla ice cream • strawberry ice cream • whipped cream 15.50

### **Affogato**

1 scoop vanilla ice cream • espresso 9.80

### **Coupe Sweet Harmony**

1 scoop chocolate ice cream • 1 scoop vanilla ice cream  
Caramel sauce • caramelized nuts • whipped cream 14.50

### **Coupe Wasserturm**

3 scoops vanilla ice cream • chocolate sauce  
Whipped cream • almonds 14.50  
Mini-coupe with two scoops of vanilla ice cream 11.50

### **Sorbet Colonel**

2 scoops lemon sorbet • vodka 14.50

### **Ice cream per scoop**

Vanilla • strawberry • chocolate • mocha  
Lemon sorbet per scoop 4.70

### **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 our staff before ordering your meal.

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

 = gluten free

 = lactose free

 = vegan

### **Declaration of provenience**

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

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

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

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