Menu

Snacks & appetizers

Garlic bread
Baguette
Homemade garlic butter 14.50

Schiff-Platter
Assorted air-dried meat
Mountain cheese
Mixed pickles • bread

for 1	23.00
for 2	29.00
for 3	37.00

Potato soup with sausage
Potato rosemary soup • smoked pork sausage
Shallot-chives-brunoises 19.50

Salads and soups

Schiff salad
Seasonal lettuce salads • sunflower seeds
Dressing of your choice 12.80

Mixed salad
Seasonal lettuce salads
Trio of vegetable salads
Dressing of your choice 14.50

Winter salad
Artichoke base • pomegranate seeds
Taggia olives • nuts
Balsamic dressing 18.50
With goat cheese praline +6.00

Homemade dressings
French • balsamic
Orange mango vinaigrette

	small	large
Soup of the day	11.00	14.50

Potato-rosemary soup
Fried king prawn
Shallot-chives-brunoises 17.00

Starters

Swiss beef Tatar
Toast • butter

70g	30.00
140g	37.00

With French fries + 8.50

Marinated trout
Fennel • redcurrants
Mixed nuts • lettuce salads
Orange mango dressing 24.50

Vegetarian

Taleggio-porcini-ravioli
Sage butter • porcini mushrooms
Parmesan cheese 32.00

Pumpkin risotto
Cream of pumpkin • pumpkin seeds
Amarettini-crisp • parmesan 29.50

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
French fries or lettuce salads

small	32.00
large	37.00

lactose free gluten free vegan

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

Rib Eye Steak 250g
Mashed potatoes and vegetables 60.00

Fillet of beef 200g
French fries and vegetables 69.00

Flank-Steak 200g
French fries and vegetables 42.00

Fillet of seabass baked in foil
Lemon • artichokes • olives
Jasmine rice • vegetables 39.00

With every grilled meat dish, we serve:
Herb butter • jus

Another side-dish?
Please ask our staff

These dishes are available:
11:00 till 14:00
and
18:00 till 22:00

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

Pork meat balls
Mashed potatoes • vegetables small 30.00
Brown gravy large 35.00

Crispy pork belly
Jasmin rice • mixed vegetables
Sambal-Yaya sauce 37.50

Cordon Bleu
Filled with a trio of cheese & ham
French fries • vegetables 39.00

Veal, beef and chicken

Sliced veal leaver
«While stocks last»
Flavoured with sage
Roesti 42.00

Sliced veal Zurich style
Mushroom cream sauce
Roesti 44.00

Ächti Lozärner Chögelipastete
Vol-au-vent Lucerne style
Veal ragout • mushrooms
Raisins • market vegetables 43.00

Braised beef cheek
Gravy • mashed potatoes
Vegetables 39.80

Half chicken in a basket
French fries
Aioli sauce • spicy sauce 31.00

Schiff
Wirtsstube & Wirtskeller
Unter der Egg · Luzern

Sweet desserts

Chocolate mousse
Double cream from Gruyère • filled dates • apple chip 15.00

Warm apple fritters
Cinnamon sugar • vanilla ice cream 15.00

Lukewarm chocolate cake
Diced mango • mango sorbet 16.00

Tonka beans crème Brûlée of 14.50

Affogato
1 scoop of vanilla ice cream • Espresso 9.80

Coupe Wasserturm
3 scoops of vanilla ice cream • chocolate sauce
Whipped cream • almonds 15.00
Mini coupe with 2 scoops of vanilla ice cream 12.00

Coupe Kehrsitten
1 scoop of vanilla ice cream • 2 scoops of plum ice cream
Plum compote • whipped cream 15.00
Mini coupe with 1 scoop of each 12.00

Sorbet Colonel
2 scoops of lemon sorbet • Vodka 15.00

Ice cream per scoop
Vanilla • strawberry • chocolate • mocha • plum
Lemon sorbet • mango sorbet per scoop 4.80

Portion of whipped cream 1.80

Declaration of provenience

Beef, veal, pork and chicken • Switzerland

Trout • Italy
Pike perch • Germany
Seabass • Greece / Turkey
Prawns • Vietnam

Egg, dairy products • Switzerland, Lucerne
Taleggio, parmesan • Italy

Baguette, 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.