

Menu

Starters

Garlic bread

Half French bread Garlic butter 13.50

Schiffplättli

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

Summer lettuce

Seasonal lettuce salads • herbs Pomegranate seeds • croutons dressing of your choice

Homemade dressings



12.50

French • balsamic Orange & mango vinaigrette W

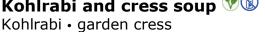
Soups

small large

Soup of the day 10.50 14.50

Please, ask our staff!

Kohlrabi and cress soup 🕅



Potatoes • coconut milk 14.50

Beef broth (8) Vegetable brunoise 12.50

🕲 lactose free 🏻 🔻 gluten free 🐧 vegan

Cold dishes

Swiss beef tatar

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

Mixed salad Schiff style

Cucumbers • cherry tomatoes Vegetable strips • seasonal lettuce Herbs • pomegranate seeds Croutons • dressing of your choice 16.00 With diced feta cheese 26.00 With chicken breast strips 29.80 With cocktail shrimps 30.00

Pasta salad with chicken strips

Roasted chicken breast strips • cress Macaroni • diced vegetables • fresh herbs Diced red peppers • fruit garnish Curry sauce 29.80

Beetroot carpaccio

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

Sausage and cheese salad 🕲

Cervelat sausage • Appenzeller cheese Pickles • cherry tomatoes Lettuce 24.00

Vegetarian

Penne with beetroot sauce

Penne • fresh spinach leaves Feta cheese 28.50

Roasted cauliflower

Spiced with paprika & curry Garlic • roast potatoes Sour cream 26.50

Cheese fondue Moitié-Moitié 200a

From the "Fromagerie de Marsens" (Freiburg) Gruyère • Vacherin Diced bread • potatoes

34.50 Available from 2 persons or more / per person

Kitchen opening hours from 11:30 till 23:00



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

Roasted potatoes • vegetables 67.00

Beef fillet 200g

Roasted potatoes • vegetables 69.00

Côte de Bœuf

"Gentlemen's Cut" 400g

Aged on the bone for three weeks

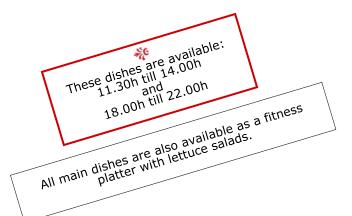
Roasted potatoes • vegetables 79.00

Seabass fillet baked in foil

Roasted potatoes • vegetables 39.00

With every grilled meat dish, we serve:

Herb butter • brown gravy
Three special salts



Pork

Homemade pork sausage 220g

Recipe of the Wiesner family Onion sauce

inon sauce	
With bread	25.00
With French fries or roesti	30.00
With Lettuce salad	30.00

Handmade pork meatballs

Mashed potatoes • vegetables	small	29.50
Brown gravy	large	34.00

Crispy pork belly

French fries • vegetables 34.00

Veal, beef and chicken

Sliced veal liver

Fried onions • roesti 41.00

Ächti Lozärner Chögelipastete

Vol-au-vent Lucerne style Veal ragout • mushrooms Raisins • garden peas 41.00

Braised beef cheek

Gravy • mashed potatoes • vegetables 38.00

Half chicken in basket

French fries
Mustard sauce • spicy sauce 32.00

Fish

Beer-battered pike perch

Tartar sauce small 32.00 French fries or lettuce salads large 36.00

Char filet Lucerne style

Brown gravy • diced tomatoes • capers
Roasted potatoes • spinach 37.50



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 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

Declaration of origin

Looking forward to your feedback

Beef, veal, pork, chicken • Switzerland

Pike perch • Estonia Char • Iceland Seabass • Turkey

Eggs, dairy products • Switzerland, Lucerne Parmesan • Italy

French bread, house bread, toast, vol-au-vents • Lucerne Gluten free bread • Spain



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