

# Menu

## Starters

### Garlic bread

Half French bread  
Garlic butter 13.50

### Schiffplättli

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

### Summer lettuce

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

### Homemade dressings

French • balsamic  
Orange & mango vinaigrette

## Soups

	small	large
<b>Soup of the day</b>	10.50	14.50
Please, ask our staff!		

### Kohlrabi and cress soup

Kohlrabi • garden cress  
Potatoes • coconut milk 14.50

### Beef broth

Vegetable brunoise 12.50

## Cold dishes

### Swiss beef tatar

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

### 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 small 19.50  
large 25.50

### 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 200g

From the „Fromagerie de Marsens“ (Freiburg)  
Gruyère • Vacherin  
Diced bread • potatoes  
Available from 2 persons or more / per person 34.50

**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

🌿 These dishes are available:  
11.30h till 14.00h  
and  
18.00h till 22.00h

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

## Pork

### **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 • 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

### **Ähti 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 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

#### **Declaration of origin**

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

#### **Looking forward to your feedback**



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

All prices in Swiss Francs (CHF), including VAT.