

Menu

Snacks and appetizers

Garlic bread

Half French bread
Garlic butter 13.50

Schiffplättli

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

Schiff-Sandwich

French bread • breaded pork scallop
Tartar sauce • gherkins 19.50

Salads and soups

Schiff salad

Lettuce salads • pumpkin seeds • herbs
Croutons • honey-mustard vinaigrette 12.50

007 – shaken, not stirred


Lettuce • vegetables • croutons
Cherry tomatoes • seeds
Cheese • dressing of your choice 18.50

Winter salad

Cabbage • carrots • bacon
Orange • walnuts
Honey-mustard vinaigrette 18.00

Homemade dressings

French • balsamic

Honey-mustard vinaigrette 

small large

Soup of the day 10.50 14.00

Please, ask our staff!

Mushroom macchiato

Mushroom soup • whipped cream 14.50

Beef broth

With Swiss egg yolk 12.50

Starters

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)
Trio special salts • bread
Honey-mustard vinaigrette 21.50

Carpaccio of beetroot

Goat fresh cheese • apple
Olive oil 19.50

Mezzelune-Ravioli (as starter)

Stuffed with pumpkin-amaretti-ricotta
Oregano oil 21.50

Vegetarian

Homemade spaetzli

Spaetzli • vegetables • cheese
Cream sauce • onions 29.80

Mezzelune-Ravioli with oregano-oil

Stuffed with pumpkin-amaretti-ricotta 31.00

Vegetable-Curry

Red vegetable curry • coconut-milk
Basmati rice 29.00

Cheese-Fondue Moitié-Moitié 200g

From the „Fromagerie de Marsens “(Freiburg)
Gruyere • Vacherin

Diced bread • potatoes
Available from 2 persons or more / per person 34.00

Fish

In beer battered pike perch

Tartar sauce small 32.00
French fries or lettuce salads large 36.00

Samlet Lucerne style

Brown gravy • diced tomatoes • capers
Rice • spinach 36.00

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.

-  **Côte de Bœuf „Gentlemen’s Cut“** 400g
Aged on the bone for three weeks
French fries • vegetables 79.00
-  **Rib Eye Steak** 300g
French fries • vegetables 68.00
-  **Beef filet** 200g
French fries • vegetables 69.00
-  **Pork chop with Bacon rind** 350g
Cheese Spaetzli • 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

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

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

Pork

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

Veal, beef and chicken

- Sliced veal liver**
Onions • roesti 41.00
- Ähti Lozärner Chögelpastete**
Vol-au-vent Lucerne style • veal ragout
Veal meatballs • mushrooms
Raisins • garden peas 41.00
- Veal roulade**
(20 minutes waiting time)
Stuffed with ham • gherkins • gravy
Spaetzli • vegetables 49.00
- Braised beef cheek**
Gravy • mashed potatoes • vegetables 36.00
- Half chicken in basket**
French fries
Mustard sauce • spicy sauce 30.00



lactose free



gluten free



vegan



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 Kemmeriboden meringue

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 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

Declaration of origin

Beef, veal, pork, chicken • Switzerland

Pike perch • Estonia
Samlet • Iceland

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 your waiter / waitress before ordering your meal.

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