

# 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 28.00 70g 37.00 140g With French fries + 8.00Marrow-bone with herbal top (20 minutes waiting time) Trio special salts • bread Honey-mustard vinaigrette 21.50 **Carpaccio of beetroot** Goat fresh cheese • apple 19.50 Olive oil 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 al deliciously crispy crust while keeping the inside juicy.

Please note, that the preparation takes about 20 minutes.

#### 🎋 Côte de Bœuf

"Gentl	emen's	<b>Cut</b> " 400g	
<b>A</b>	مر ما م ما ا	- <b>f -  </b>	-

Aged on the bone for three weeks French fries • vegetables	79.00
Rib Eye Steak 300g French fries • vegetables	68.00

<b>Weef filet</b> 200g	
French fries • vegetables	69.00

#### Pork chop with

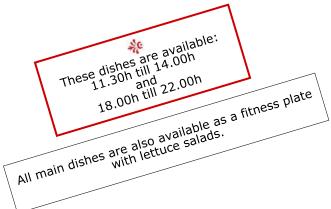
...

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



## 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 Brown gravy	<b>5</b> small large	29.00 34.00	
Crispy pork belly Spaetzli • vegetables		34.00	
Crumb breaded pork scallops French fries • vegetables		32.00	

## Veal, beef and chicken

	<b>ed veal liver</b> ns • roesti	41.00	
Vol-a Veal	ti Lozärner Chögelipastete au-vent Lucerne style • veal ragou meatballs • mushrooms ns • garden peas	t 41.00	
Veal roulade(20 minutes waiting time)Stuffed with ham • gherkins • gravySpaetzli • vegetables49.00			
<b>Braised beef cheek</b> Gravy • mashed potatoes • vegetables 36.00			
Half chicken in basketFrench friesMustard sauce • spicy sauce30.00			
	🕲 lactose free 🖉 gluten free   v	egan	



## Sweet desserts

<b>Dessert of the day</b> 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
<b>Original Kemmeriboden meringue</b> Vanilla ice cream • strawberry ice cream • whipped	cream 15.50
<b>Ice-coffee</b> 2 scoops of mocha ice cream • coffee • whipped cre	am 13.00
Affogato 1 scoop vanilla ice cream • espresso	9.50
<b>Coupe Wasserturm</b> 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	13.00
Ice cream per scoop Vanilla • strawberry • chocolate • mocha • lemon so	rbet 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 Samlet • Iceland

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 your waiter / waitress before ordering your meal.