

Menu

Snacks and Appetizers

Garlic Bread

Brioche bread Garlic butter with smoked paprika 14.50

Charcuterie & cheese

Pork sausage with Sbrinz cheese Smoked ham • raw ham 23.00 for 1 Swiss mountain cheese 28.50 for 2 Mixed pickles • bread 37.00 for 3

Homemade cheese torte

Freshly baked / limited supply Cheese torte • pear-chutney 16.50 With house salad 25.00

Salads and Soups

House salad 🕲

Seasonal leaves • radishes Carrots • cucumbers • roasted seeds

Crispbread stick

Balsamic dressing 12.80

Winter salad 🕲 🕸



Roasted beetroot • green cabbage

Celery • pistachio Orange slices

Honey mustard dressing

18.00

Homemade Dressings



French • Balsamic Honey mustard V

> small large

Soup of the day 11.00 14.50

Three mushroom soup

Mushrooms from Kerns • pumpkinseed oil Crispbread stick 14.50

Starters

Swiss beef Tatar

Toast • butter 29.00 70g Classic garniture 140g 37.00 With French fries + 8.50

Cured salmon

Swiss Baby chard salad • radishes Pumpkin seeds Honey-mustard dressing 24.50

Vegetarian dishes

Swiss macaroni with three mushrooms

Arugula • red lettuce • Sbrinz cheese

Veggie curry V®



Green vegetables • Jasmine rice Madras coconut curry 28.50

Cheese-Fondue Moitié-Moitié 200g

From the dairy "Fromagerie de Marsens" (Fribourg)

Gruyère · Vacherin Bread • potatoes

> 35.00 Available from 2 persons or more / per person

Fish

Fish & Chips

Crispy beer-battered Adler fish filet Tartare sauce with saffron 32.00 French fries or salad 37.00 large





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.

Ribeye Steak 250g

Mashed potatoes and vegetables 60.00

Fillet of beef 200g

Truffled fries and vegetables 69.00

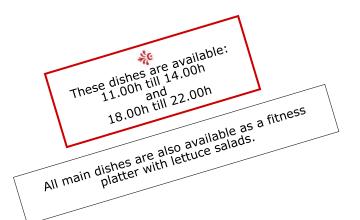
Veal chop 350g

Truffled fries and vegetables 85.00

With every grilled meat dish, we serve:

Herb butter • jus

Another side-dish? Please ask our staff



Pork

Homemade pork sausage 220g

Wiesner family recipe
Onion sauce
With bread
Erench fries or roesti
30.00

Handmade pork meatballs

Mashed potatoes • vegetables small 29.50 Gravy large 34.50

Crispy pork belly

Jasmine rice • vegetables Sambal-Yaya sauce 36.00

Cordon Bleu

Filled with a trio of cheese & ham
French fries • vegetables 36.50

Pulled pork Sammy

Brioche bread • French fries
Horseradish-Coleslaw 33.50

Veal, Beef and Lamb

Ächti Lozärner Chögelipastete

Vol-au-vent Lucerne style
Veal ragout • mushrooms
Raisins • peas 42.00

Braised beef cheek

Gravy • mashed potatoes
Vegetables 38.00

Masala Lamb-curry

Onions • Jasmin rice 37.00
Pear chutney



Sweet desserts

Sara's Homemade Brownies Double cream from Gruyère		16.00
Warm apple fritters Cinnamon sugar • vanilla ice cream		15.00
Original Kemmeriboden-Bad giant meringue Vanilla ice cream • strawberry ice cream • double cream		17.50
Old-School coffee sundae 2 scoops of vanilla ice cream • coffee • whipped cream Additional with some liquor (Kirsch, Baileys or plum liquor)	+	14.50 2.50
Affogato 1 scoop of 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 provenience:

Beef, veal, pork, chicken • Switzerland Lamb • Australia / New Zealand

Curved salmon • Scotland / Norway Adler fish • Greece / Turkey

Egg, dairy products • Switzerland and Lucerne Parmesan • Italy

Brioche bread, bread, toast, vol-au-vent • Switzerland 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.