



gastronomie
vierwaldstättersee

Glaskurs 2019

Small snacks and salads

Mixed leaf lettuce	9.50
with bread croûtons, carrot strips, roasted kernels, cherry tomatoes and house dressing	
Cubes of Sbrinz cheese, Swiss dried meat and hunter sausage	19.50
served with fresh bread and pickled vegetables	
Uri mountain cheese, grilled vegetables and green olives	19.50
served with fresh bread and pickled vegetables	
Traditional Swiss sausage and cheese salad	21.50
with Swiss egg, vinegar-flavored gherkins, red radishes, pickled onions and cherry tomatoes	
Swiss macaroni and cheese salad	19.50
with Swiss egg, vinegar-flavored gherkins, red radishes, pickled onions and cherry tomatoes	



Our house wines



Switzerland / Schwyz

Cuvée Blanche 🍷 1.0 dl 7.00
7.5 dl 49.00

This is a wine for all senses, which has been carefully crafted at the Kūmin cellars. The sweet grape juice has gently fermented to a delicate wine that is full of fresh fruitiness with a touch of sweet zing. This cuvée is well suited for any aperitif or as a companion for cold buffets.

Producer Gebrüder Kūmin, Freienbach
Grapes Blanc de noir, Riesling x Sylvaner, Muscat



Italy / Emilia Romagna

Tavola Rosso 🍷 1.0 dl 7.00
7.5 dl 49.00

This refined Italian red is grown at the sunny vineyards of Villa Bagnolo, beautifully situated between Tuscany and the Adriatic Coast. The masterful blend combines a robust Cuvée with different Riserva selections, achieving balance and harmony from the careful ageing process in both wooden barrels and steel tanks. Our Tavola Rosso is the perfect companion for any occasion. The intense color, fruity aroma and soft finish are very pleasing.

Producer Assembled by the master vintner Vito Ballarati and the Tavolago team
Grapes Sangiovese

Warm dishes

Home-made soup of the season 9.50

Traditional Lucerne sausage 16.50
served in a bread with BBQ-Sauce, fried onions and garnished with salad

Swiss cheese quiche 19.50
made of Entlebuch mountain cheese, served with leaf lettuce on a house dressing

Sandwiches

Home-made sandwiches
with Swiss mountain cheese 8.50

with Swiss turkey ham 8.50

with Swiss pastrami 9.50



cakes and pies

Home-made fruit cake	6.50
Original Treichler Zuger Kirschtorte (specialty cake with a cherry-flavored and Kirsch drenched biscuit, contains alcohol)	7.50
Swiss chocolate cake with truffle cream	7.00

Ice cream to go

Emmi Cornet your choice of chocolate, vanilla or strawberry	3.50
Emmi Comella Crunchy Ice (chocolate flavor)	3.00
Emmi coffee ice cream in a cup	4.00
Scream Allmond	3.50
Pierrot Magic Ice	2.00



Children under 12 years of age will receive a 50% discount on all «à la carte» dishes, as smaller portions will be provided. This offer does not apply to desserts, ice creams or small snacks.

All prices are listed in Swiss Francs (CHF) and include VAT. We only use high quality Swiss meat! All of our fish or seafood has been sustainably sourced and is either ASC or MSC certified.

In Switzerland the legal drinking age for wine and beer is 16; for all other alcoholic spirits 18.
To obtain more information about specific food ingredients or possible allergens, please speak to our staff.

This offer for light refreshments is valid on all off-peak cruises listed in the timetable brochure with the glass symbol (☞).

 House wine  Exclusive product range  MSC / ASC certification