




**gastronomie**  
vierwaldstättersee

**Winter 2019**




## Our winter recommendation

<b>White wine soup</b> with fried and breaded MSC-certified perch fillets (Russia) 	<b>14.50</b>
—	
<b>Swiss turkey chop on a creamy mushroom sauce</b> with traditional roesti and two kinds of carrots	<b>33.50</b>
—	
<b>Home-made coffee pastry</b> with salted almonds	<b>12.50</b>
<b>complete menu</b>	<b>59.00</b>

## We recommend our house wines

### White wine / Schwyz, Switzerland

<b>Cuvée Blanche</b> 	<b>1 dl</b>	<b>7.00</b>
Producer: Gebrüder Kümin, Freienbach	<b>7.5 dl</b>	<b>49.00</b>
Grapes: Blanc de noir, Riesling x Sylvaner, Muscat		






## Our vegetarian recommendation

<b>White wine soup</b> with bread croûtons and grapes	<b>12.50</b>
—	
<b>Swiss pasta</b> with roasted mushrooms, vegetable strips and spinach salad	<b>24.50</b>
—	
<b>Home-made coffee pastry</b> with salted almonds	<b>12.50</b>
<b>complete menu</b>	<b>49.00</b>

## We recommend our house wines

### Red wine / Emilia Romagna, Italy

<b>Tavola Rosso</b> 	<b>1 dl</b>	<b>7.00</b>
Producer: Villa Bagnolo, Castrocaro; assembled by the vintner Vito Ballarati and our Tavolago wine team.	<b>7.5 dl</b>	<b>49.00</b>
Grapes: Sangiovese		





## Small snacks

<b>Mixed leaf lettuce</b>	<b>9.50</b>
with bread croûtons, carrot strips, roasted kernels, cherry tomatoes and house dressing	
<b>Home-made soup of the season</b>	<b>9.50</b>
<b>Cubes of Sbrinz cheese, Swiss dried meat and hunter sausage</b>	<b>19.50</b>
served with fresh bread and pickled vegetables	
<b>Uri mountain cheese, grilled vegetables and green olives</b>	<b>19.50</b>
served with fresh bread and pickled vegetables	
<b>Traditional Swiss sausage and cheese salad</b>	<b>21.50</b>
with Swiss egg, vinegar-flavored gherkins, red radishes, pickled onions and cherry tomatoes	
<b>Home-made sandwiches</b>	
with Swiss mountain cheese	<b>8.50</b>
with Swiss turkey ham	<b>8.50</b>
with Swiss pastrami	<b>9.50</b>





## Warm dishes and popular favorites

<b>Angus beef patties on Urbräu beer jus</b> 	<b>26.50</b>
with mashed potatoes and two kinds of carrots	
<b>Swiss lamb ragout stewed in Tavola Rosso</b>  <b>red wine</b>	<b>34.50</b>
served with mashed potatoes and oven vegetables	
<b>Fried perch fillets</b> 	<b>34.50</b>
with salted potatoes and tartar sauce	
<b>Angus beef Luganighe sausages cooked in Urbräu beer jus</b> 	<b>29.50</b>
with roasted onions and home-made roesti on the side	
<b>Swiss Alpine macaronise</b>	<b>24.50</b>
<b>made with genuine Entlebuch raclette cheese</b>	
roasted onions and apple slices	





## Children's menu

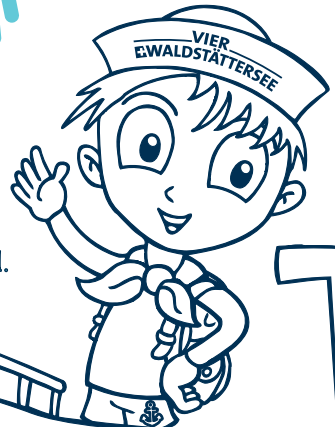
Nik recommends  
for all kids

Small salad.....CHF 4.50

French fries with ketchup .....CHF 9.00

Swiss beef patties with gravy...CHF 10.50

On all other «à la carte» orders,  
children under 12 years of age will receive  
a 50% discount. Smaller portions will be provided.

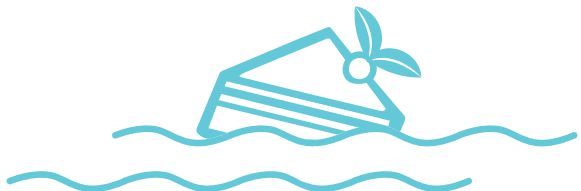


For more information about our mascot, Nik the Sailor,  
please visit: [www.lakelucerne.ch/nik-der-matrose](http://www.lakelucerne.ch/nik-der-matrose)



## Cake and little desserts

<b>Home-made fruit cake</b>	<b>6.50</b>
<b>Original Treichler Zuger Kirschtorte</b> (specialty cake with a cherry-flavored and Kirsch drenched biscuit, contains alcohol)	<b>7.50</b>
<b>Swiss chocolate cake with truffle cream</b>	<b>7.007.00</b>
<b>Orange yoghurt cream</b> with tangerines and cinnamon	<b>9.50</b>
<b>Lucerne pear pastry mousse</b> with Swiss Gala apples	<b>8.50</b>
<b>Lake Lucerne ice coffee</b> with whipped cream and your choice of spirit for extra flavor (contains alcohol)	<b>12.50</b>



Children under 12 years get a discount of 50% on all «à la carte» meals (smaller portions).  
Not included are dessert, snacks and ice creams.

All listed prices are in Swiss Francs (CHF) and include VAT. All meat products are Swiss and our fish and seafood are MSC / ASC certified. Wine and beer are only served to anyone 16 years or older. Spirits may only be purchased and consumed from 18 years of age. If you require specific information about meal ingredients or food allergens, please do not hesitate to contact our staff. They will be pleased to provide you with complete details.

Selection available on all routes featuring the knife and fork symbol (🍴).



House wine



Exclusive product range



MSC / ASC certification