



**gastronomie**

vierwaldstättersee

**Autumn 2019**



## Our autumn recommendation

<b>Lamb`s lettuce</b>	<b>16.50</b>
with Swiss egg, bread croûtons, Swiss dried meat and apple dressing	
—	
<b>Swiss game meat roulade on its own jus</b>	<b>33.50</b>
served with pumpkin and potato mash, savoy cabbage and lingonberries on the side	
—	
<b>Home-made quince sorbet</b>	<b>12.50</b>
with our own shipyard honey 🍯, grape salad and walnuts	
<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>Lamb`s lettuce</b> with Swiss egg, bread croûtons and apple dressing	<b>14.50</b>
—	
<b>Seasonal vegetable strudel</b> with pumpkin, roasted mushrooms and lingonberries on the side	<b>24.50</b>
—	
<b>Home-made quince sorbet</b> with our own shipyard honey 🍯, grape salad and walnuts	<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		








## Salads and soups

<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>autumn salad</b>	
with pickled pumpkin, pears and Gotthard organic mushrooms	<b>16.50</b>
add Norwegian smoked salmon 	<b>21.50</b>
add Swiss chicken breast	<b>27.50</b>
<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	





## 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>  red wine	<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 prime beef steak on Sauce Bearnaise</b>	<b>43.50</b>
with oven vegetables and fries	
<b>Swiss pasta on pumpkin seed pesto</b>	<b>24.50</b>
with pumpkin cubes, Gotthard organic mushrooms and planed Sbrinz	



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## Children's menu

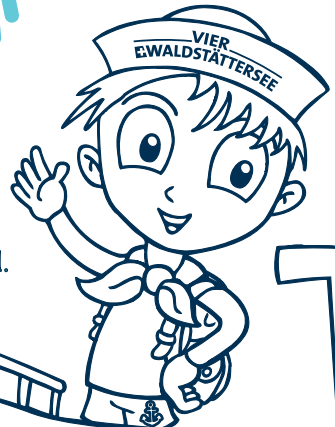
Nik recommends  
for all kids

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)



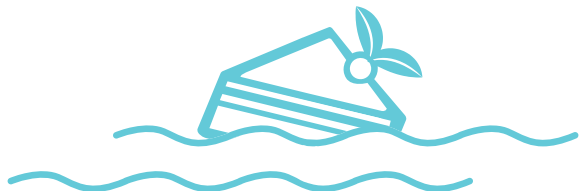
## Small snacks

<b>Cubes of Sbrinz cheese, Swiss dried meat and hunter sausage</b> served with fresh bread and pickled vegetables	<b>19.50</b>
<b>Uri mountain cheese, grilled vegetables and green olives</b> served with fresh bread and pickled vegetables	<b>19.50</b>
<b>Hot baked potato with leaf lettuce and sides</b> grilled vegetables, pumpkin pesto and grated Sbrinz cheese	<b>16.50</b>
herb-flavored sour cream, Norwegian smoked salmon,  avocado and pickled onions	<b>19.50</b>
<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>



## 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>7.00</b>
<b>Elderflower and yoghurt cream</b> with limes and blackberries	<b>9.50</b>
<b>Lucerne pear pastry mousse</b> with Swiss Gala apples	<b>8.50</b>





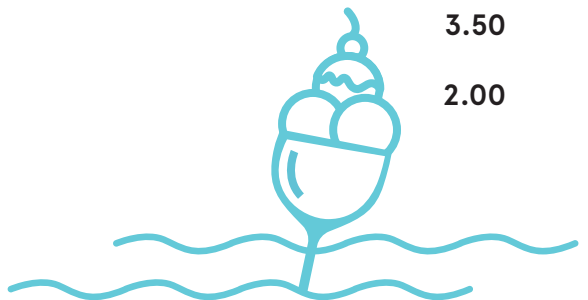


## Ice cream

<b>Coupe Denmark</b>	<b>12.50</b>
vanilla ice cream with whipped cream and hot chocolate sauce	
<b>Lake Lucerne ice coffee</b>	<b>12.50</b>
with whipped cream and your choice of spirit for extra flavor (contains alcohol)	
<b>A scoop of Emmi ice cream or Emmi sorbet</b>	<b>3.50</b>
Ice cream varieties: vanilla, chocolate brownie, caramel, mocha Sorbet selection: lime, blood orange, mango	
	with cream + 1.50

## Ice cream to go

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