



## Steamboat Brunch

59.50

### SPARKLING WINE

|  |               |              |
|--|---------------|--------------|
| <b>uiuiui Spumante Pericoloso</b>            | <b>1 dl</b>   | <b>9.00</b>  |
| Producer Villa Bagnolo, Castrocaro           | <b>7.5 dl</b> | <b>59.00</b> |
| Grapes Pignoletto, Rebola, Albana, Trebbiano |               |              |

### REDWINE

|                                 |               |              |
|---------------------------------|---------------|--------------|
| <b>Megger Barrique</b>          | <b>1 dl</b>   | <b>8.50</b>  |
| <b>AOC Luzern</b>               | <b>7.5 dl</b> | <b>59.00</b> |
| Producer Weingut Letten, Meggen |               |              |
| Grapes Pinot Noir, Garanoir     |               |              |

Children up to 12 years CHF 3.00 per year of age. 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. In case you need information on our dishes regarding allergies or intolerances, our staff will inform you with pleasure.

### Welcome

1 glass of sparkling wine or Rimuss (non-alcoholic)

### Beverages

Coffee specialties from Rast Kaffee

Tea by L'art du thé

Hot and cold milk drinks

Various fruit juices

### Breakfast

Various types of bread, braided bread and croissants

Three kinds of yoghurt with fruit pulp

Cereals, home-made birchermüesli, fresh fruit salad

Swiss meat and cheese plate

Cooked Swiss eggs

Butter, margarine, honey and Ovomaltine spread

Different jams

### Cold plates

Veal puff pastry with Cumberland sauce

Smoked salmon (NO) 

and trout from Switzerland with horseradish mousse

Potato salad and season salads

### Hot plates

Farmer's ham

Fried bacon and roesti

Scrambled eggs with fresh herbs

Roast with side dishes

### Dessert

Various mini desserts

Home-made fruit cake

Fruit basket

