



gastronomie

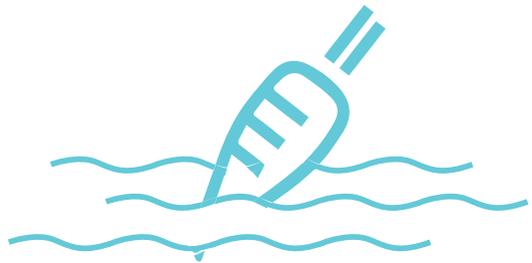
vierwaldstättersee

Lozärnerschiff 2019



Small snacks

Mixed leaf lettuce	9.50
with bread croûtons, carrot strips, roasted kernels, cherry tomatoes and house dressing	
Home-made soup of the season	9.50
Traditional salad with Swiss sausage	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	
Home-made sandwiches	
with Swiss mountain cheese	8.50
with Swiss turkey ham	8.50
with Swiss pastrami	9.50





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 Kümin 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 Kümin, 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 and popular favorites

Traditional Lucerne sausage with apricot mustard, potato salad and roasted onions	19.50
Swiss Angus beef patties served on Urbräu beer jus  with mashed potatoes and two kinds of carrots on the side	26.50
Lucerne puff pastry filled with beef, mushrooms and rosemary ragout served mit Saisongemüse	32.50
Fried perch fillets  served with salted potatoes and tartar sauce	34.50
Swiss Alpine macaroni made of savory Entlebuch raclette cheese served with roasted onions and a pickled apple slice	24.50





Children's menu

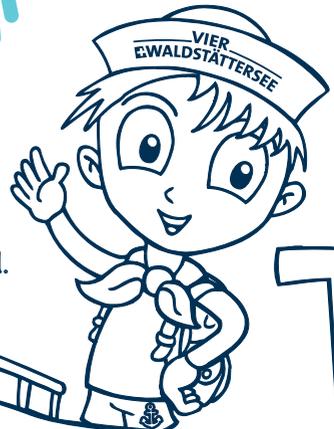
Nik recommends
for all kids

Small salad.....CHF 4.50

French fries with ketchupCHF 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



Cake and little desserts

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
Lucerne pear pastry mousse with Swiss Gala apples	8.50





Ice cream

Coupe Denmark vanilla ice cream with whipped cream and with hot chocolate sauce	12.50
Coupe Romanoff vanilla and strawberry ice cream with whipped cream and fresh strawberries	13.50
Lake Lucerne ice coffee with whipped cream and your choice of spirit for extra flavor (contains alcohol)	12.50
A scoop of Emmi ice cream or Emmi sorbet Ice cream varieties: vanilla, chocolate brownie, caramel, mocha Sorbet selection: lime, blood orange, mango	3.50
add whipped cream	+ 1.50

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 Almond	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.

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 is valid on our Lucerne Specialty Cruise, which is officially marked as 59/60 in the timetable brochure.