

# Extra Treats

2024/2025



gastronomie  
vierwaldstättersee







# Gastronomie Vierwaldstättersee

Wholesome, honest cooking with fresh products from local suppliers – that is our philosophy. Our subsidiary Tavolago AG and its specialized board caterer «Gastronomie Vierwaldstättersee» will treat you to culinary highlights on Lake Lucerne. All of our menus are seasonally composed and the dishes freshly prepared.

We source all of our meat from butchers in Switzerland. Our lambs are raised on an alpine meadow in Canton Uri, the Muheim family from Greppen delivers our turkeys.

Indeed, we have taken great care in establishing a fine network of hand-picked suppliers and invest a lot of effort in the personal relationships with these regional producers. Several of our high quality products are genuinely unique and have been custom crafted as prestigious house brands for our exclusive use.

The Urbräu  beer, brewed exclusively for us in the monastery town of Einsiedeln or our house white wine Cuvée Blanche  assembled by the Central Swiss winemaker Stefan Kümin are two such examples.

## Extra Enjoyment

We are pleased to present our catering offer for special events on our ships on the following pages. These package deals are based on a minimum number of 20 participants and will hopefully provide you with a measure of culinary inspiration. Of course we can also cater to smaller groups and accommodate specific customer requests gladly.





## Table of contents

6 ~ Passion for Provenance

9 ~ Aperitif

17 ~ Banquet

33 ~ Buffets and food stations

49 ~ Drinks

59 ~ Terms and conditions

61 ~ Culinary Cruises

Gastronomie  
Vierwaldstättersee  
«Savor with all of  
your senses!»



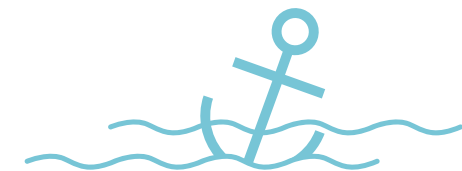




## «Passion for Provenance»

Passionate workers, innovative thinkers and committed «employees». That's what our partners are like. We select them carefully so that we can inspire our guests again and again with top-quality products – even under logistical circumstances that are not always easy.

«Passion for Provenance» is a recipe for success that bears fruit - on land and on water. Because a cuisine can only be good if its products are as well. And products can only be excellent if the people who grow and process them are happy and passionate about their work.



## Könnsch au?



Learn more about our  
partners (in german)  
on [www.könnschau.ch](http://www.könnschau.ch)



# Aperitif

## 10 ~ Little nibbles

Choose from a variety of cold and hot delicacies and create your own apéro or apéro riche selection.

## 12 ~ Sweet and Salty

Any boat cruise is off to a perfect start with a delicious little temptation.

## 14 ~ Light snacks

We also offer several light snack options for in between.

## 16 ~ From Apéro riche to dinner

The dishes below are served as single portions (in a glass jar or on a tiered stand) and require the use of cutlery. Cold dishes are placed on buffets and on tables. All hot elements are served on tiered stands.





# Little nibbles

COLD BITES

<b>Topped mini blinis</b> (minimum order quantity of 10 per variety)		
Beef tartare with fried capers and egg yolk cream	per piece	4.70
Cream cheese mousse and Central Swiss smoked herb-country-ham	per piece	4.70
Swiss smoked trout mousse and horseradish	per piece	4.70
ASC smoked salmon 🇨🇭 and dill-mustard sauce with organic shipyard honey 🇨🇭	per piece	4.70
Green Mountain bean and beetroot tartare with mustard seeds	per piece	4.50
Vegetable and herb cream and sun-dried tomatoes	per piece	4.20
<b>Topped Hofgarten bread</b> (minimum order quantity of 12 per variety)		
Swiss smoked trout mousse and horseradish	per piece	5.50
ASC smoked salmon 🇨🇭 and dill-mustard sauce with organic shipyard honey 🇨🇭	per piece	5.50
Green Mountain bean and beetroot tartare with mustard seeds	per piece	5.20
Cream cheese mousse and smoked herb-country-ham	per piece	5.20
Housemade tomato mousse with pesto	per piece	5.20
Hummus and fried parsley	per piece	4.90
<b>Mini skewers</b> (minimum order quantity of 10 per variety)		
Tomatoes and Swiss Mozzarella	per piece	6.50
Nidwalden «Landjäger» cured sausage and pickled vegetables	per piece	6.50
Urnerboden alpine cheese and dried apricots	per piece	6.50
Two kinds of bell peppers and Nidwalden pastrami	per piece	6.50
Central Swiss herbed bacon and dried tomatoes	per piece	6.50
<b>Filled buckwheat-crêpes</b> (minimum order quantity of 10 per variety)		
Norwegian ASC smoked salmon 🇨🇭 with horseraddish	per piece	4.70
Red tomato pesto and Central Swiss smoked herb-country-ham	per piece	4.70
Sbrinz cheese mousse and dried apricots	per piece	4.50
Hummus and pickled carrots	per piece	4.50
<b>Salty profiterols</b> (minimum order quantity of 10 per variety)		
Swiss smoked trout mousse and horseradish	per piece	5.70
Sbrinz cheese mousse and organic shipyard honey 🇨🇭	per piece	5.50
Housemade tomato mousse with pesto	per piece	5.20
<b>Vegan cucumber slices</b> (minimum order quantity of 12 per variety)		
Green Mountain bean and beetroot tartare with mustard seeds	per piece	4.70
Vegetable and herb cream with sun-dried tomatoes	per piece	4.50
Hummus and fried parsley	per piece	4.50

HOT BITES

<b>Seasonal soup in an espresso cup</b> (minimum order quantity of 20 portions)		per portion	5.00
<b>January-February</b>	Cheese soup with Urnerboden alpine cheese		
<b>March-April</b>	Green herb soup		
<b>May-June</b>	Creamy asparagus soup		
<b>July-August</b>	Tomato soup		
<b>September-October</b>	Pumpkin soup		
<b>November-December</b>	White wine soup		
<b>Filled mini potatoes</b> (minimum order quantity of 10 per variety)			
Chili con carne	per piece	5.50	
Vegetable chili	per piece	5.20	
Vegan minced meat filling	per piece	5.50	
Urnerboden alpine cheese	per piece	5.40	
<b>XL-Pinsas</b> (Reference quantity of 6-8 people per piece)			
Tomato and Mozzarella	per piece	23.50	
Ham	per piece	24.50	
<b>Various hot bites</b> (minimum order quantity of 10 per variety)			
Mini Gersau cheesecake, original	per piece	5.20	
Spinach falafel balls	per piece	3.70	
Sweet potato falafel balls	per piece	3.70	
<b>Hot bites</b>			
Three kinds of falafel balls (beetroot, spinach and sweet potato) with lemon-mint yoghurt	15 pieces	52.00	
Nidwalden mini meatballs with housemade BBQ sauce	10 pieces	55.00	
Swiss chicken skewer with peanut sauce	10 pieces	65.00	
Vegetarian mini spring rolls with housemade asian sauce	10 pieces	52.00	



Information

Our little nibbes are served on open platters or in hot chafing dishes as part of a buffet.



# Sweet and Salty

SALTY SNACKS IN A GLASS JAR (reference quantity of 4 people per jar)

Roasted almonds		
with salt and alpine herbs	per portion	7.50
with curry seasoning and paprika (spicy)	per portion	7.50
Nidwalden «Landjäger» cured sausage	per portion	9.50
Sbrinz cubes	per portion	7.50
Green olives	per portion	9.50
Additional bread cubes:	per portion	+ 2.00
Nachos with Lemon-Mint-Yogurt	per portion	9.50

SWEET APÉRO DELICACIES

Seasonal fruitcake bites	48 pieces	89.00
Colorful mini macaroons	12 pieces	37.00
Pistachio, vanilla, coffee, chocolate, raspberry		
Two kinds of mini muffins	10 pieces	35.00
chocolate und lemon		
Lemon tartlets	10 pieces	50.00
Brownies	10 pieces	45.00
Housemade fruit jelly cubes	12 pieces	36.00
Green apple/Cherry and Strawberry/Mango		
Sweet lollipops	10 pieces	45.00





# Light snacks

CENTRAL SWISS PLATTERS (Reference quantity of 6-8 people per plate)

Central Swiss meat platter	per plate	72.00
Obwalden dry-cured ham, Swiss turkey ham, Nidwalden «Landjäger» cured sausage, pastrami and salami, Central Swiss raw bacon, cold cuts and cornichons served with house bread		

Central Swiss cheese platter	per plate	70.00
Urnerboden alpine cheese, cubes of Sbrinz cheese, Swiss Brie and «Hohle Gasse» soft cheese, dried apricots and nuts served with green olives and house bread		

Central Swiss specialties platter	per plate	76.00
Nidwalden «Landjäger» cured sausage, pastrami and salami, Swiss turkey ham, Urnerboden alpine cheese, cubes of Sbrinz cheese, «Hohle Gasse» soft cheese served with green olives, cornichons, nuts, dried apricots and house bread		

CENTRAL SWISS SPECIALITIES (Reference quantity of 2-4 people per portion)

Urnerboden alpine cheese, cubes of Sbrinz cheese, «Hohle Gasse» soft cheese, Swiss turkey ham, Nidwalden «Landjäger» cured sausage and pastrami served with cornichons and housemade bread	per portion	24.50
--	-------------	-------

Urnerboden alpine cheese, cubes of Sbrinz cheese, «Hohle Gasse» soft cheese served with green olives, dried apricots, nuts, cornichons and housemade bread	per portion	19.50
--	-------------	-------

Housemade puff pastry sticks		
with Urnerboden alpine cheese	10 pieces	35.00
with alpine herbs	10 pieces	35.00
with sun-dried tomatoes	10 pieces	35.00

VEGETARIAN SNACKS IN A GLASS JAR

Raw vegetable sticks		
with one added sauce of your choice:		
Curry-mayonnaise, cocktail sauce, lemon-mint yoghurt or hummus	per portion	16.50





# From Apéro Riche to Dinner

The food stations can only be ordered in combination with starters and desserts and must be ordered for the entire number of guests. The offer refers to a maximum duration of 2.5 hours. Additional hours are offered at an extra charge.

STARTERS ON THE TABLE IN GLASS JARS

Uri sausage and alpine cheese salad	6.50
with Swiss egg	
Cream cheese mousse	6.50
with sun-dried cherry tomatoes and Sbrinz cheese crisp	
Mini chicken poke bowl	8.00
Quinoa, cucumber, almonds, pineapple, Swiss chicken breast with Asian sauce	
Mini poke bowl	7.00
Quinoa, tomatoes, pineapple, sesame seeds, tofu and Asian sauce	
Smoked Swiss trout	7.50
with horseradish mousse and cucumber	
ASC smoked salmon tartare	7.50
with dill-mustard sauce and shipyard honey	
Swiss beef tartar	8.50
with pickled onionsand capers	
Green Mountain bean and beetroot tartare	7.50
with pickled onions and mustard seeds	

HOUSEMADE SEASONAL SOUP SERVED FLYING

January-February	Cheese soup with Urnerboden alpine cheese	5.00
March-April	Green herb soup	
May-June	Creamy asparagus soup	
July-August	Tomato soup	
September-October	Pumpkin soup	
November-December	White wine soup	

MINIMUM ORDER QUANTITY FOR APÉRO RICHE (SMALL)	reference price	70.00
3 starters, 2 stations, 2 desserts		
MINIMUM ORDER QUANTITY FOR APÉRO RICHE (LARGE)	reference price	95.00
3 starters, 1 soup, 3 stations, 2 desserts		
MINIMUM ORDER QUANTITY FOR DINNER	reference price	120.00
3 starters, 1 soup, 3 stations, 3 desserts		

HOT DISHES FORM FOOD STATIONS

Caesar-Salad	25.00
with a choice of Eden-shrimps , turkey breast strips or «planted chicken»	
Swiss sausages	20.00
Classic Swiss cervelat, Uri lamb merguez , poultry cippolata and «Rotegg Schübli» with potato salad and two kinds of mustard	
Alpine macaroni	20.00
with Urnerboden alpine cheese with a choice of apple slices, fried onions and Central Swiss bacon	
White wine risotto	30.00
with various sides to choose from	
Mini-Soft-Tacos	30.00
with classic chilli con carne and vegan minced meat filling Sides: iceberg lettuce, cheddar cheese, sour cream, guacamole, corn, chili and bell pepper strips	
Classic Lucerne «Mini-Chügelipastetli» – mini puff pastry with creamy veal filling	35.00
with different fillings of your choice:	
Lucerne:	Central Swiss veal, small meatballs, champignons and raisins
Uri:	Göschenen alpine lamb , small meatballs with a dark herb jus
Schwyz:	Swiss turkey strips and meatballs with an Urbräu beer sauce
Unterwalden:	Organic Gotthard noble mushrooms, spinach and peas
Two kinds of curry	30.00
Green vegetable curry and red curry with Swiss chicken served with basmati rice and kerupuk crackers	
Central Swiss roast beef	35.00
with mustard hollandaise and rosemary potatoes	

DESSERTS FROM A BUFFET AND SERVED

Colorful mini macaroons	12 pieces	37.00
Pistachio, vanilla, coffee, chocolate, raspberry		
Two kinds of mini muffins	10 pieces	35.00
chocolate und lemon		
Lemon tartlets	10 pieces	50.00
Brownies	10 pieces	45.00
Housemade fruit jelly cubes	12 pieces	36.00
Green apple/Cherry and Strawberry/Mango		
Sweet lollipops	10 pieces	45.00



# Banquet

## 20 ~ Seasonal menu recommendations

All of our suggestions are freshly cooked and made of high quality products from our region.

## 26 ~ Banquet recommendations

Create your own personal menu from our classic dishes.

## 29 ~ Menus on boats without a kitchen

To ensure quality of service, a reduced menu is offered on boats without a kitchen infrastructure.

## 30 ~ Menu on the EMS Rütli

For quality reasons, we serve a reduced menu on our smallest boat, the EMS Rütli








# Seasonal menu recommendations

SPRING 20.04.2024-24.05.2024

<b>Our spring recommendation</b>	complete menu	62.00
<b>Sorrel-Panna Cotta with green asparagus</b> accompanied by radishes and spring salads with a herb vinaigrette		16.50
<b>Central Swiss pork fillet with wild garlic hollandaise</b> with spring potatoes and white asparagus		36.50
<b>Housemade rhubarb tiramisu</b>		12.50
<b>Our vegetarian spring recommendation</b>	complete menu	52.00
<b>Sorrel-Panna Cotta with green asparagus</b> accompanied by radishes and spring salads with a herb vinaigrette		16.50
<b>Halloumi cheese with wild garlic pesto</b> with spring potatoes and white asparagus		29.50
<b>Housemade rhubarb tiramisu</b>		12.50

EARLY SUMMER 25.05.2024-14.07.2024

<b>Our early summer recommendation</b>	complete menu	62.00
<b>Cream cheese horseradish mousse with Norwegian ASC smoked salmon</b>  accompanied by red onion confit and salad garnish with shipyard honey vinaigrette 		16.50
<b>Swiss chicken saltimbocca</b> with vegetable-dal-ravioli, zucchini, and smoky tomato sauce		36.50
<b>«Kaffee Rast» panna cotta</b> with strawberry-mint salad		12.50
<b>Our vegetarian early summer recommendation</b>	complete menu	52.00
<b>Cream cheese horseradish mousse with pickled cucumbers</b> accompanied by red onion confit and salad garnish with shipyard honey vinaigrette 		14.50
<b>Vegan vegetable-dal-ravioli</b> with tofu, zucchini, and smoky tomato sauce		29.50
<b>«Kaffee Rast» panna cotta</b> with strawberry-mint salad		12.50

LATE SUMMER 15.07.2024-08.09.2024

<b>Our late summer recommendation</b>	complete menu	62.00
<b>Green Mountain bean and beetroot tartare</b> on celery carpaccio with red onions and mustard seeds		16.50
<b>Central Swiss pork Cordon Bleu</b> filled with herb smoked ham and «Hohle Gasse» soft cheese, with potato-cucumber salad and cranberries		36.50
<b>Cheesecake</b> with housemade cherry compote		12.50
<b>Our vegetarian late summer recommendation</b>	complete menu	52.00
<b>Green Mountain bean and beetroot tartare</b> on celery carpaccio with red onions and mustard seeds		16.50
<b>Yellow curry with «planted Chicken»</b> with sweet potatoes, pearl onions, and mini eggplants, accompanied by basmati rice		29.50
<b>Chocolate cake</b> with housemade cherry compote		12.50

AUTUMN 09.09.2024-20.10.2024

<b>Our autumn recommendation</b>	complete menu	62.00
<b>Housemade beetroot terrine on lamb's lettuce</b> with pickled pumpkin cubes and roasted pumpkin seeds		16.50
<b>Swiss beef pepper</b> with classic garnishes, potato noodles, and red cabbage		36.50
<b>Crème brûlée</b> with caramelized nuts and meringues		12.50
<b>Our vegetarian autumn recommendation</b>	complete menu	52.00
<b>Housemade beetroot terrine on lamb's lettuce</b> with pickled pumpkin cubes and roasted pumpkin seeds		16.50
<b>Root vegetable goulash</b> with Gotthard organic mushrooms, potato noodles, and red cabbage.		29.50
<b>Crème brûlée</b> with caramelized nuts and meringues		12.50



WINTER 21.10.2024-17.04.2025

<b>Our winter recommendation</b>	complete menu	62.00
<b>Housemade celery-apple soup</b> with strips of Central Swiss smoked herb-country-ham		14.50
<b>Central Swiss beef roulade in Urbräu Jus</b> 		36.50
with mashed potatoes and colorful winter vegetables		
<b>Poached pear with organic shipyard honey</b> 		12.50
with chocolate mousse		
<b>Our vegetarian winter recommendation</b>	complete menu	52.00
<b>White wine soup</b> with fried leek		10.50
<b>Spinach dumplings in Urbräu jus</b> 		29.50
with ragout of Gotthard organic mushrooms and colorful winter vegetables		
<b>Poached pear with organic shipyard honey</b> 		12.50
with chocolate mousse		





# Banquet recommendations:

## Starters

COLD STARTERS

Colourful mixed leaf salad with bread croutons	11.90
carrot ribbons, cherry tomatoes, roasted seeds and house dressing	
Colourful mixed leaf salad	18.50
with antipasti vegetables and herb pesto	
Tomatoes and Swiss Mozzarella	17.50
with rocket salad and balsamic dressing	
«Vitello Forello»	22.50
Lightly cooked veal carpaccio	
with Swiss smoked trout sauce, capers, and pickled onions	
Marinated ASC smoked salmon 🇨🇭	21.50
with avocado cream, sour cream and cucumber salad	
Smoked Swiss trout fillet	18.50
with cauliflower panna cotta and salad garnish	
Green Mountain bean and beetroot tartare	17.50
on celery carpaccio with red onions and mustard seeds	

HOUSEMADE SEASONAL SOUPS

January–February	Cheese soup with Urnerboden alpine cheese	10.50
March–April	Green herb soup	
May–June	Creamy asparagus soup	
July–August	Tomato soup	
September–October	Pumpkin soup	
November–December	White wine soup	

HOT STARTERS

Small Lucerne Chügelipastetli – puff pastry with creamy veal filling	21.50
Panfried Eden shrimp 🇨🇭 on a bed of courgetti	19.50
with herbed cream cheese	
Panfried MSC zander 🇨🇭 «Lucerne Style»	19.50
with boiled potatoes, tomatoes and spinach	
Alpine macaroni with Urnerboden alpine cheese	16.50
with roasted onions and sliced apple	





# Banquet recommendations:

## Main courses

<b>MEAT DISHES</b>	
Whole cut of Central Swiss beef fillet with a herb jus with rosemary potatoes and oven-roasted vegetables	58.00
Whole cut of roast Central Swiss beef entrecôte with béarnaise sauce with roasted diced potatoes and broccoli	49.50
Roast Central Swiss saddle of veal with an Urbräu jus 	54.00
with creamy corn semolina and two kinds of carrots	
Uri lamb noisette  «Provençale» with a dark herb jus, potato gratin and grilled vegetables	41.50
Red curry with Uri alpine lamb 	34.50
with asia-vegetables, coriander and basmati rice	
Swiss chicken breast with a thyme jus with mashed sweet potatoes and courgetti	34.50
Central Swiss pork fillet with a mustard hollandaise sauce 	39.50
with potato gratin and ratatouille vegetables	
Nidwalden meat patties with a Urbräu-Jus 	28.50
with mashed potatoes and two kinds of carrots	
Classic Lucerne «Chügelipastetli» – puff pastry with creamy Central Swiss veal filling small meatballs, mushrooms and raisins, served with wild rice and two kinds of carrots	36.50
<b>VEGETARIAN DISHES</b>	
Alpine macaroni with Urnerboden alpine chees with fried onions and sliced apple	26.50
Classic Lucerne «Chügelipastetli» – puff pastry with creamy filling with organic Gotthard noble mushrooms, spinach and peas served with wild rice and two kinds of carrots	32.50
<b>VEGAN DISHES</b>	
Beyond Burger with BBQ sauce, rosemary potatoes and two kinds of carrots	29.50
Red chickpea-curry with asia-vegetables, coriander and basmati rice	27.50
Vegan minced meat with Kerns spelt pasta accompanied by pickled apples	28.50
Three types of falafel balls (beetroot, spinach and sweet potato) with wild rice and lemon-mint yoghurt	26.50
<b>FISH DISHES</b>	
Panfried MSC zander  «Lucerne Style» with boiled potatoes, tomatoes and spinach	33.50
Panfried Eden shrimp  on a bed of courgetti with herbed cream cheese and white wine risotto	36.50

## Desserts

<b>DESSERTS</b>	
Seasonal fruitcake with cream	8.50
Original «Treichler» Zuger Kirschtorte – Zug cherry cake (with alcohol)	7.50
Lucerne chocolate cake with truffle cream	7.50
Vegan coco-chia-pudding with seasonal fruit compote	7.50
Seasonal diced fruit salad with elderflower syrup and lemon sorbet	12.50
Coupe Colonel	13.50







# Offer available for boats without a kitchen

On boats without a kitchen infrastructure (MS Titlis and MS Saphir), we only offer the following menu to ensure the quality of our service.

STARTERS: SERVED

Colourful mixed leaf salad with bread croutons	11.90
carrot ribbons, cherry tomatoes, roasted seeds and house dressing	
Housemade seasonal soup	10.50
January-February	Cheese soup with Urnerboden alpine cheese
March-April	Green herb soup
May-June	Creamy asparagus soup
July-August	Tomato soup
September-October	Pumpkin soup
November-December	White wine soup

MAIN DISHES: BUFFET

Lucerne puff pastry with wild rice and a choice of filling:	48.00
Central Swiss veal, meatballs, mushrooms and raisins	
Uri alpine lamb, meatballs with a dark herb jus	
Organic Gotthard noble mushrooms, spinach and peas	
Wheat tortillas to fill yourself	45.00
Classic chilli con carne and vegan minced meat	
Sides: iceberg lettuce, cheddar cheese, sour cream, guacamole, chilli and bell pepper ribbons	
Two kinds of curry with basmati rice and kerupuk crackers	52.00
Green vegetable curry with «planted chicken»	
Red curry with Swiss chicken	
Kernser spelt pasta with classic sauces and grated Sbrinz cheese	32.00
vegan mined meat, carbonara and bolognese	

DESSERTS: SERVED

Seasonal fruitcake	8.50
Original «Treichler» Zuger Kirschtorte – Zug cherry cake (with alcohol)	7.50
Lucerne chocolate cake	9.50
with truffle cream	
Vegan cocos-chia-pudding	7.50
with seasonal fruit compote	



# Menu on the EMS Rütli

For quality reasons, we only offer the menu below on our smallest boat, the EMS Rütli. There are no service staff on site and we reserve the right to charge a flat rate of CHF 100.00 for delivery, setting up and clearing.

COLD BITES

<b>Topped mini blinis</b> (minimum order quantity of 10 per variety)		
Beef tartare with fried capers and egg yolk cream	per piece	4.70
Cream cheese mousse and Central Swiss smoked herb-country-ham	per piece	4.70
Swiss smoked trout mousse and horseradish	per piece	4.70
ASC smoked salmon 🇨🇭 and dill-mustard sauce with organic shipyard honey 🇨🇭	per piece	4.70
Green Mountain bean and beetroot tartare with mustard seeds	per piece	4.50
Vegetable and herb cream and sun-dried tomatoes	per piece	4.20
<b>Vegan cucumber slices</b> (minimum order quantity of 12 per variety)		
Green Mountain bean and beetroot tartare with mustard seeds	per piece	4.70
Vegetable and herb cream with sun-dried tomatoes	per piece	4.50
Hummus and fried parsley	per piece	4.50

CENTRAL SWISS PLATTERS (Reference quantity of 6-8 people per plate)

<b>Central Swiss meat platter</b>	per plate	72.00
Obwalden dry-cured ham, Swiss turkey ham, Nidwalden «Landjäger» cured sausage, pastrami and salami, Central Swiss raw bacon, cold cuts and cornichons served with house bread		
<b>Central Swiss cheese platter</b>	per plate	70.00
Urnerboden alpine cheese, cubes of Sbrinz cheese, Swiss Brie and «Hohle Gasse» soft cheese, dried apricots and nuts served with green olives and house bread		
<b>Central Swiss specialties platter</b>	per plate	76.00
Nidwalden «Landjäger» cured sausage, pastrami and salami, Swiss turkey ham, Urnerboden alpine cheese, cubes of Sbrinz cheese, «Hohle Gasse» soft cheese served with green olives, cornichons, nuts, dried apricots and house bread		

CENTRAL SWISS SPECIALITIES (Reference quantity of 2-4 people per portion)

<b>Urnerboden alpine cheese, cubes of Sbrinz cheese, «Hohle Gasse» soft cheese, Swiss turkey ham, Nidwalden «Landjäger» cured sausage and pastrami</b>	per portion	24.50
served with cornichons and housemade bread		
<b>Urnerboden alpine cheese, cubes of Sbrinz cheese, «Hohle Gasse» soft cheese</b>	per portion	19.50
served with green olives, dried apricots, nuts, cornichons and housemade bread		

SALTY SNACKS IN A GLASS JAR (reference quantity of 4 people per jar)

<b>Roasted almonds</b>		
with salt and alpine herbs	per portion	7.50
with curry seasoning and paprika (spicy)	per portion	7.50
<b>Nidwalden «Landjäger» cured sausage</b>	per portion	9.50
<b>Sbrinz cubes</b>	per portion	7.50
<b>Green olives</b>	per portion	9.50
Additional bread cubes:	per portion	+ 2.00

SWEET APÉRO DELICACIES

<b>Seasonal fruitcake bites</b>	48 pieces	89.00
<b>Colorful mini macaroons</b>	12 pieces	37.00
Pistachio, vanilla, coffee, chocolate, raspberry		
<b>Two kinds of mini muffins</b>	10 pieces	35.00
chocolate und lemon		
<b>Sweet lollipops</b>	10 pieces	45.00





# Buffets and food stations

## 34 ~ Seasonal buffet recommendations

Social winter enjoyment at its finest from October until the end of March (other seasons on request). Perfect offers for team events.

## 36 ~ Regional buffet recommendation

This menu is a compilation of the region's best specialities. Dishes are served at table and presented as a buffet for self service.

## 39 ~ Brunch offer

A perfect start to the day: enjoy a rich brunch buffet during a relaxed cruise on Lake Lucerne.

## 41 ~ Classic buffet recommendations

We are passionate about local products. Discover the culinary diversity of our region for yourself; we offer everything from brunch to dessert and cheese buffet options.

## 42 ~ Fajita boat

Sombreros and Mexican lifestyle on Lake Lucerne. ¡Viva Mexico! The «Fiesta Grande», with four food stations and delicious drinks, gives our Mexican compadres a run for their money.

## 45 ~ Thai boat

Almost everything that Thai cuisine has to offer. The buffet comes with a variety of choices, including specialities such as tom yam, pad thai and massaman curry.

## 46 ~ Summer dream with barbecue

Summer is barbecue time! Enjoy an unforgettable summer evening on the MS Diamant with a rich salad and barbecue buffet.



# Seasonal buffet recommendations

URNERBODEN ALPINE RACLETTE per person 65.00

Colourful mixed leaf salad with bread croutons  
carrot ribbons, cherry tomatoes, roasted seeds and house dressing

4 types of raclette cheese from Urnerboden (original / paprika / pepper / garlic)  
Sides: potatoes, cherry tomatoes, mini corn, cornichons, pearl onions, organic Gotthard mushrooms, diced bacon, bell pepper strips, diced tomato, chilli, pear, pineapple, and various spices

Crème brûlée  
with caramelised nuts and meringues

URNERBODEN CLARIDEN GLACIER FONDUE per person 69.00

Colourful mixed leaf salad with bread croutons  
carrot ribbons, cherry tomatoes, roasted seeds and house dressing

A subtle fondue mixture from Urnerboden  
3 types of fondue bread (original, spicy and olive) and a buffet with various other breads  
Sides: potatoes, cherry tomatoes, mini corn, cornichons, pearl onions, organic Gotthard mushrooms, diced bacon, bell pepper strips, diced tomato, chilli, pear, pineapple, and various spices

Crème brûlée  
with caramelised nuts and meringues

FONDUE CHINOISE per person 85.00

Colourful mixed leaf salad with bread croutons  
carrot ribbons, cherry tomatoes, roasted seeds and house dressing

4 types of Swiss meat (beef, pork, lamb and turkey)  
Vegan option: tofu and vegetable-dal-ravioli  
Cocktail, curry, garlic, herbed sour cream and chimichurri sauces  
Sides: cherry tomatoes, mini corn, cornichons, pearl onions, mushrooms, pineapple, preserved apple, mustard fruit, two kinds of carrots, courgetti, broccoli, cauliflower, fried potatoes and wild rice

Crème brûlée  
with caramelised nuts and meringues





# Regional buffet recommendations

CENTRAL SWISS BUFFET

per person 79.00

SERVED STARTER (selection must be made in advance)

Colourful mixed leaf salad  
with bread croutons, roasted seeds, cherry tomatoes,  
carrot ribbons and house dressing  
or

Housemade seasonal soup	
January-February	Cheese soup with Urnerboden alpine cheese
March-April	Green herb soup
May-June	Creamy asparagus soup
July-August	Tomato soup
September-October	Pumpkin soup
November-December	White wine soup

HOT MAIN COURSES: BUFFET

- Nidwalden meat patties with a Urbräu-Jus 🍷
- Slow-cooked Uri lamb noisette 🍷 from the Göschenen Alp
- Panfried MSC zander 🐟 «Lucerne style»
- Mashed potatoes and oven-roasted vegetables
- Alpine macaroni with Urnerboden alpine cheese  
served with fried onions and sliced apple

DESSERTS IN A GLASS JAR

- Crème brûlée «grandmother style»  
with meringue
- Housemade chocolate mousse  
with Swiss Gala apple
- Vegan coco-chia-pudding  
with seasonal fruit compote







**Information**  
All of these dishes  
are available for  
self-service from  
the buffet.

39 ~ Brunchangebot

## Brunch offer

### BRUNCH

per person 65.00

#### Drinks

1 glass of uiuiui Spumante Pericoloso 🍷

Hot drinks

Ramseier fruit juices and Swiss water with mint

#### Brunch classics

Various breads and croissants,

Butter, organic shipyard honey 🍯, Ovo spread and jam

Fruit, Bircher müsli, meat- and cheese platter

#### Cold dishes

Norwegian ASC smoked salmon 🐟 with horseradish and Swiss smoked trout

Antipasti vegetables, vegetable sticks and cherry tomatoes

Cottage cheese, hummus and guacamole

#### Egg dishes

Scrambled eggs with fresh herbs

#### Hot dishes

Nidwalden meat patties, vegan minced meat filling,

Uri lamb merguez 🍖, poultry cipollata, bacon and rösti potatoes

#### Desserts

«Crèmeschnitten» – vanilla cream cake slices,

donuts, mini muffins, cookies and housemade fruit jelly cubes

#### Ice cream and sorbets

Vanilla, coffee, strawberry and lemon

### BRUNCH ADD-ON

**Whole cut of roast Central Swiss beef entrecôte  
with rosemary potatoes and oven-roasted vegetables**

per person + 10.00

Chef and set-up for max. 3 hours

flat rate + 100.00







**Information**  
All of these dishes  
are available for  
self-service from  
the buffet.

# Classic buffet recommendations

<b>SALAD BUFFET</b>		29.50
Various seasonal and regional salads	as a supplement to the menu	19.50
Leaf salads and grilled vegetables		
Various seeds and roasted bread croutons		
Two house dressings		
<b>DESSERT BUFFET</b>		29.50
In a glass jar	as a supplement to the menu	19.50
Housemade chocolate mousse with Swiss Gala apple		
Crème brûlée with meringues		
Vegan coco-chia-pudding with seasonal fruit compote		
On plates		
«Crèmeschnitten» – vanilla cream cake slices, mini macarons		
donuts, mini muffins, chocolate lollipops and housemade fruit jelly cubes		
Ice cream and sorbets		
Vanilla, coffee, strawberry and lemon		
<b>CHEESE BUFFET</b>		24.50
Four regional cheese specialities	as a supplement to the menu	16.50
Urnerboden alpine cheese, Dallenwil goat cheese,		
Swiss Brie and «Hohle Gasse» soft cheese		
served with grapes, nuts, apricot mustard		
and Lucerne Birnenweggen spiced pear pastry		
<b>COMBINED CHEESE AND DESSERT BUFFET</b>		39.50





# Fajita boat

APERITIF

Nachos with lemon-mint yoghurt


per person 75.00

STARTER SERVED AT TABLE

Colourful mixed leaf salad «Mexican Style»

TACOS AND WHEAT TORTILLAS: BUFFET

Fillings

- Swiss turkey strips
- Uri alpine lamb strips 
- Classic chili con carne
- Vegetarian vegetable-chili
- Vegan minced meat filling

Side buffet:

sour cream, guacamole, spicy salsa, tomato salsa, red onions, chili, green herbs, iceberg lettuce, cheddar-cheese, bell pepper strips, corn, tomato cubes and red beans

ICE CREAM AND SORBETS

Vanilla, coffee, strawberry and lemon

SPECIAL DRINKS RECOMMENDATIONS

Frozen strawberry margarita	15.50
Frozen strawberry margarita (non-alcoholic)	11.50



Information

Do you wish for special thai decoration on the buffets?  
Flat Rate: CHF 150.00







Do you wish  
for special thai  
decoration on  
the buffets?  
Flat rate:  
CHF 150.00

# Thai boat

STARTERS FROM THE BUFFET

per Person 80.00

**มินิ สะเต๊ะ** Saté Gai  
Mini satay skewer of Swiss chicken with spicy peanut sauce

**ต้มข่าไก่** Tom Ka Gai  
Spicy coconut soup with lemon grass, chilli and ginger  
with a choice of Swiss turkey strips

**ส้มตำไทย** Som Tam Thai  
Green papaya salad with spring onions, tomatoes, bean sprouts and coriander

**ยำวุ้นเส้นกุ้ง** Yam Wunsen Gung  
Glass noodle salad with vegetables and northern prawns


**पोเปี้ยะทอด** Poh Pia Tod  
Vegetarian spring rolls with asia soy sauce

**เนื้อผัดเปรี้ยวหวาน** Nuea Pad Priow Wan  
Sweet and spicy Swiss beef with chilli, pineapple and spring onions

**อาจาาด** Ajaad  
Sweet cucumber salad with onions, chillis and rice vinegar

MAIN COURSES FROM THE BUFFET

**ผัดไทย** Pad Thai  
Thai noodles with fried egg, garlic, chilli, soy bean sprouts and spring onions

**แกงลูกแกะ** Gaeng Luk Gae  
Red curry with Uri alpine lamb  and asia-vegetables

**แกงกะหรี่หมู** Gaeng Gari Moo  
Yellow curry with Central Swiss pork

**แกงเขียวหวานผัก** Gaeng Kiaow Wan  
Green vegetable curry with «planted chicken»

**เสิร์ฟพร้อม ข้าว และข้าวเกรียบ** Sides to all dishes  
Basmati rice and kerupuk crackers

ICE CREAM AND SORBETS

Vanille, Café, Erdbeer und Zitrone

SPECIAL DRINKS RECOMMENDATIONS

Frozen Mango Margarita 15.50

Frozen Mango Margarita (non-alcoholic) 11.50



# Summer dream with barbecue on the MS Diamant

ANTIPASTI

Grilled vegetables and green olives  
Zucchini, aubergines, artichokes and bell peppers  
Tomatoes and Mozzarella  
Melon and smoked herb-country-ham  
«Vitello Forello»  
Lightly cooked veal carpaccio  
with Swiss smoked trout sauce, capers, and pickled onions  
MSC shrimp cocktail 🐟  
Norwegian ASC smoked salmon 🐟  
Guacamole and hummus

SALADS

Potato salad  
Bulgur salad with apples and carrots  
Cucumber salad with dill  
Beet root salad with thyme  
Oriental lentil salad with dried apricots  
Two kinds of house dressing  
Ticino oil and vinegar from Delea Vini

MEAT

Mini cervelat and Uri lamb merguez 🍖  
Marinated Swiss chicken steak  
Central Swiss beef entrecôte  
Central Swiss pork neck steak

VEGETARIAN

Beyond-Burger and Halloumi cheese

SIDES

Peperonata and corn cobs  
Baked potatoes with herb sour cream

HOUSEMADE SAUCES

BBQ sauce, lemon-mint yoghurt, curry mayonnaise,  
garlic sauce, chimichurri and lemon

ICE CREAM AND SORBETS

Vanilla, café, strawberry and lemon

per person 115.00



Information

This offer is only valid  
from June through August.

# Trip around the world

STATION 1

Urnerboden alpine cheese round to slice yourself  
Cubes of Sbrinz cheese with housemade apricot mustard  
Various mignon rolls from the bakery Heini  
Innerschweizer Fleischspezialitäten  
Nidwalden «Landjäger» cured sausage, pastrami and dry-cured ham,  
Swiss turkey ham and herbed bacon  
Salad three ways in a glass jar  
Beetroot salad with Dallenwil goat cheese and organic shipyard honey 🍯  
Lentil and carrot salad with preserved pears  
Organic Gotthard noble mushrooms with smoked Uri alpine lamb 🍖

STATION 2

Central Swiss entrecôte  
with rosemary potatoes, mustard hollandaise and ratatouille vegetables

STATION 3

DIY hot dogs (poultry wiener sausages)  
Toppings: Mustard, ketchup, fried onions and pickle relish

STATION 4

Mini-Soft-Tacos  
Classic chili con carne and vegan minced meat filling  
Sides: Iceberg lettuce, cheddar cheese, sour cream,  
guacamole, chilli, green herbs and bell pepper ribbons

STATION 5

Two kinds of curry  
Green vegetable curry and red curry with Swiss chicken  
served with basmati rice and kerupuk crackers

STATION 6

Various mini pastries  
Sweet and sour treats  
Ice cream and Sorbets  
Vanilla, coffee, strawberry and lemon

per person 135.00



## Drinks and offers on our small boats

### 51 ~ Flat rate deals for drinks

Our flat rate aperitif and drink deals are ideally suited for events with a duration up to 2.5 hours.

### 52 ~ Wine and drinks



For our drinks and wines, we place a great deal of value on regional products and our own collaborations with winemakers.















# Flat rate aperitif offers

All of these aperitif drink deals are valid for 1 hour max. Prices are per person.	1h	1.5h	2h
<b>CLASSIC</b>	20.00	27.00	35.00
Cuvée Blanche  – our house white wine Ramseier orange juice and Knutwiler mineral water Patù Primitivo  – our house red wine			
<b>SPARKLING</b>	20.00	27.00	35.00
uiuiui Spumante Pericoloso, Ramseier orange juice and Knutwiler mineral water			
<b>ELEGANT</b>	26.00	35.00	42.00
Champagne «Pol Roger», Ramseier orange juice and Knutwiler mineral water			
<b>WINTER</b>	12.50	20.00	
Home-made mulled wine and/or non-alcoholic punch			

# Flat rate drink offers

All of these drink deals are valid for a duration of 2.5 hours max.

<b>CLASSIC</b>	40.00
Cuvée Blanche  – our house white wine Patù Primitivo  – our house red wine Knutwiler mineral water, coffee/espresso and tea	
<b>ELEGANT</b>	45.00
Cuvée Blanche  – our house white wine Patù Primitivo  – our house red wine Urbräu  – our custom crafted house beer Knutwiler mineral water, Sinalco soft drinks, coffee/espresso and tea	
<b>SPARKLING</b>	50.00
Cuvée Blanche  – our house white wine Patù Primitivo  – our house red wine uiuiui Spumante Pericoloso Urbräu  – our custom crafted house beer Knutwiler mineral water, Sinalco soft drinks, coffee/espresso and tea	



# Sparkling... and light

SPARKLING WINES

Germany / Baden

uiuiui 7.5 dl 59.00  
Spumante Pericoloso 

A refreshing sparkling wine with delicate notes of peach and pineapple. The perfect wine for an aperitif or to drink with fresh fish.

Producer Kilian Hunn, Gottenheim  
Grapes Müller-Thurgau, Scheurebe, Weissburgunder

France / Champagne

Pol Roger 7.5 dl 89.00  
Champagne Brut

A world famous French Champagne, renowned for its refined elegance. Well suited as an aperitif or to complement fish.

Producer Pol Roger, Epernay  
Grapes Pinot Noir, Pinot meunier, Chardonnay

NON ALCOHOLIC WHITE WINE

Germany

Fabelhaft 7.5 dl 49.00  
alkoholfrei drink&drive

Alcohol-free is trending! This wine is an exciting alternative and fits perfectly for an aperitif or as a meal companion.

Producer Niepoort Vinhos  
Grapes Riesling

WHITE WINES

Switzerland / Lucerne

Sitenrain Solaris AOC Lucerne 7.5 dl 79.00

This organic wine features an intensive aroma reminiscent of exotic fruits and sweet honey. It's ideal with light bites or fresh fish.

Producer Bioweingut Sitenrain, Meggen  
Grapes Solaris

Müller-Thurgau AOC Lucerne 7.5 dl 58.00

This fruity wine features invigorating flavor and is best enjoyed with fish or light meat.

Producer Brunner Weinmanufaktur, Hitzkirch  
Grapes Müller-Thurgau

 House wine

Riesling-Silvaner 7 dl 60.00  
AOC Lucerne

A fruity white wine with a subtle citrus aroma. Lively on the palate with an elegant, soft finish.

Producer Weingut Schloss Heidegg, Gelfingen  
Grapes Riesling-Silvaner

Cordis AOC Lucerne 7.5 dl 64.00

A refreshing, aromatic white wine. The ideal accompaniment to fish and light meat dishes.

Producer Weinbau Sonnenrain, Horw  
Grapes Riesling-Silvaner

Dagmerseller 7.5 dl 72.00  
Weissburgunder AOC Lucerne

This regional wine is very intense in the nose and full-bodied. A wonderful starter, but also great with fish and white meat.

Producer Weingut Bisang, Dagmersellen  
Grapes Weissburgunder

Rosenau Riesling-Silvaner 7.5 dl 67.00  
AOC Lucerne

A full-bodied white wine from the region. Perfect for the aperitif and light summer dishes.

Producer Weinbau Ottiger, Rosenau, Kastanienbaum  
Grapes Riesling-Silvaner

Switzerland/Schwyz

Cuvée Blanche  7.5 dl 52.00

The fullness on the palate and the wonderfully fruity freshness distinguish this wine while the soft residual sweetness makes it unmistakable.

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

Weisser Schwyzer 5 dl 29.00

A light, fruity and fresh white wine that is very characteristic of Central Switzerland.

Producer Gebrüder Kumin, Freienbach  
Grapes Riesling x Sylvaner, Chardonnay, Pinot Noir

Switzerland/Ticino

Chiar di Luna DOC Ticino 7.5 dl 59.00

A dry wine with a fruity nose. Red Merlot grapes contribute to its unique character..

Producer Delea Vini, Losone  
Grapes Merlot

Switzerland/Vaud

St. Saphorin Dizerens 7 dl 54.00

This Vaudois wine seduces with delicate fruit aromas and a subtly mineral note. Its dry body and long, floral finish complete the taste experience.

Producer J&M Dizerens, Lutry, Lavaux  
Grapes Chasselas

Bulgaria/Thracian Valley

Contemplations 7.5 dl 54.00  
Sauvignon Blanc

The aroma is a tangle of freshly picked herbs, powdered citrus and green fruits. The taste charms with elegance and pleasant freshness. A typical summer wine that combines very well with salads and other light meals.

Producer Katarzyna Estate, White Soil, Thracian Valley  
Grapes Sauvignon Blanc

Germany/Baden

Grauburgunder 7.5 dl 54.00  
«Junge Wilde»

This expressive, versatile Pinot Gris perfectly complements vegetables, poultry, fish and meat dishes. An aromatic and indulgent wine for enjoying many special moments.

Producer Kilian Hunn, Gottenheim  
Grapes Grauburgunder

France/Languedoc-Roussillon

Chardonnay Vieilles Vignes 7.5 dl 56.00  
AOP Limoux

With a shiny golden hue, intense aromas of citrus and quince, this Chardonnay is an excellent aperitif wine and pairs excellently to white meats, fish and spicy cheeses.

Producer Château Martinolles, Limoux  
Grapes Chardonnay

Spain/Rueda

La Pasajera Verdejo 7.5 dl 52.00  
Rueda DO

This organic wine convinces with its yellow colour, intense scents of green apples, white flowers and hay. The white wine is suitable as an aperitif and as an accompaniment to white meat and fish.

Producer Victoria Ordóñez, Castilla y León, Rueda  
Grapes Verdejo





Fresh ...

...and intense

ROSÉ WINE

Switzerland / Neuchâtel

Oeil de Perdrix 7.5 dl 58.00  
Classique AOC

Fruity and fresh, this summer wine goes well with cheeses or savory snacks.

Producer Grillette Domaine De Cressier, Neuchâtel  
Grapes Pinot Noir

Germany / Baden

Spätburgunder Rosé 7.5 dl 52.00  
«Junge Frische»

A Pinot Noir rosé full of character with a spicy taste of red currants. This rosé pairs well with all dishes on the menu.

Producer Kilian Hunn, Gottenheim  
Grapes Pinot Noir

RED WINES

Switzerland / Lucerne

Zweigelt AOC Lucerne 7.5 dl 59.00

A soft and smooth red that goes well with light meat dishes or vegetarian cuisine.

Producer Weingut Bisang, Dagmersellen  
Grapes Zweigelt

Megger Barrique 7.5 dl 69.00  
AOC Lucerne

Elegant, fruity and full of flavor, this local wine is best enjoyed with meat dishes.

Producer Weingut Letten, Meggen  
Grapes Pinot Noir, Garanoir

Männlich Barrique 7.5 dl 72.00  
AOC Lucerne

A rich, robust and thoroughly complex wine, which is well suited to complement spicy or hearty dishes.

Producer Weingut Bisang, Dagmersellen  
Grapes Garanoir, Gamaret, Zweigelt

Pinot Noir AOC Lucerne 7.5 dl 58.00

This Pinot Noir, with its fine raspberry and plum fragrance, unfolds its fullness on the palate.

Producer Brunner Weinmanufaktur, Hitzkirch  
Grapes Pinot Noir

Rosenau Pinot Noir 7.5 dl 69.00  
AOC Lucerne

A fine, rounded red wine from the region with an elegant finish. Pairs well with light meats and pasta.

Producer Weinbau Ottiger, Rosenau, Kastanienbaum  
Grapes Pinot Noir

Switzerland / Grisons

Marschallgut Pinot Noir 7.5 dl 62.00  
Reserve AOC Grisons

An intensive red with a scent of wood and raspberry. Delicate on the palette, it has a distinctive red berry aroma.

Producer Cottinelli Weinbau, Maienfeld  
Grapes Pinot Noir

Switzerland / Aargau

Cuvée Pinotivo by Noel 5 dl 59.00

A wine for young and young-at-heart wine lovers. A strong, rounded wine with a lasting aroma and harmonious finish.

Producer Baumgartner Weinbau, Tegerfelden  
Grapes Pinot Noir & Diolinoir

Switzerland / Schwyz

Roter Schwyzer 5 dl 29.00

Thanks to three different kinds of grapes, this wine is very pleasant on the nose and the palette.

Producer Gebrüder Kümín, Freienbach  
Grapes Pinot Noir, Cabernet, Garanoir

Switzerland / Ticino

Merlot Ticino DOC 7.5 dl 56.00

A beautiful, ruby red wine from the sunny Ticino.

Producer Delea Vini, Losone  
Grapes Merlot

Carato Riserva Merlot 7.5 dl 85.00  
Ticino DOC

Ticino, the Italian-speaking region of Switzerland is famous for its refined Merlots. This full-bodied Riserva has aged for two years in barrique barrels and is remarkable for its intensive as well as mature character. Harmonious and well balanced, it is the perfect wine to drink with game meat or stews.

Producer Delea Vini, Losone  
Grapes Merlot

Italy / Apulia

Patù Primitivo 7.5 dl 52.00

A pure and rich wine with tremendous intensity. A dark ruby red in color, it is a wonderful companion for meat and pasta dishes.

Producer Tenuta Giustini, Salento  
Grapes Primitivo

Spain / Rioja

Rioja El Capitán Reserva 7.5 dl 54.00

A rich, ruby red wine with a lot of depth. Enjoy the variation of fruity aromas, including dark berries, delicate spices and notes of barrique.

Producer Bodegas de familia Burgo Viejo, Alfaro  
Grapes Tempranillo

Bulgaria / Thracian Valley

Contemplations 7.5 dl 54.00

This robust red has a highly concentrated flavor with a harmonious finish. It is perfectly paired with red meat, including lamb or venison.

Producer Katarzyna Estate, White Soil, Thracian Valley  
Grapes Merlot & Malbec

 House wine







# Aperitifs

## DRINKS AND COCKTAILS

Hugo	12.50
Apérol Spritz	12.50
Gin & Tonic	13.50
Vodka & Lemon	13.50
Whisky & Cola	13.50
Mojito	15.50
Caipirinha	15.50
Frozen Margarita	15.50

## SPIRITS


Campari	23%	4 cl	8.50
Jsotta Vermouth Bianco	17%	4 cl	8.50
Xellent Swiss Vodka			
Organic Wheat Bio	40%	4 cl	8.50
Premium SILVUS Swiss Dry Gin	40%	4 cl	8.50
Escape7 Rum			
Anejo Reserva Bend	40%	4 cl	8.50
Goldwaescher Whisky Swiss Rye	41%	4 cl	8.50

## GRAPPA AND SPIRITS

La Bionda Grappa Ticinese	40%	2 cl	9.50
Vieille Prune Gebrüder Kümin	40%	2 cl	7.50
Original Pilatus-Brände	40%	2 cl	5.00
Chrüter (herbs), Zwetschgen (plums), Träsch (apple and pears), Williams (pear) or Kirsch (cherry)			

# Beverages

## BEERS & CIDERS

Urbräu 	3.3 dl	5.90
Einsiedler Radler	3.3 dl	5.90
Einsiedler non-alcoholic beer	3.3 dl	5.90
Ramseier Milde Moscht	4.9 dl	7.90
unfiltered cider		
Ramseier Milde Moscht	4.9 dl	7.50
unfiltered non-alcoholic cider		

## NON-ALCOHOLIC DRINKS

Rivella Original/Light	3.3 dl	5.90
Sinalco Orange Original	3 dl	5.50
Sinalco Cola	3 dl	5.50
Sinalco Cola Zero	3 dl	5.50
Elmer Citro	3 dl	5.50
Ramseier Apfelschorle	3.3 dl	5.50
Ramseier Huustee	3.3 dl	5.70
Swiss Mountain Spring Tonic Water	2 dl	5.50
Swiss Mountain Spring Bitter Lemon	2 dl	5.50
Knutwiler Mineralwasser	5 dl	7.20
sparkling / still		
Ramseier Orange Juice (by the glass)	2 dl	5.50
Michel tomato juice	2 dl	7.00
J. Gasco Aperitivo Bitter	2 dl	6.50

## RAST KAFFEE

Coffee with cream	5.20
Espresso	5.20
Bowl / milk coffee	5.50
Cappuccino	5.70
Double Espresso	6.00
Latte Macchiato	6.50

## HOT BEVERAGES

Coffee and «schnapps»	6.50
Hot or cold chocolate	5.20
Hot or cold Ovomaltine	5.20
Coretto Grappa	6.00

## L'ART DU THÉ

Tea by L'art du thé	4.90
English Breakfast, Medina Thé vert à la Menthe, Green tea, Verveine, Symphonie de Fruits	





# Terms and conditions

All of the suggestions provided in this banquet brochure are intended for a minimum number of 20 participants. In order to assure a smooth and efficient service to your guests, we ask that you select one of these package offers. Of course we are happy to cater to special wishes regarding vegan or vegetarian dishes or special dietary requirements relating to food allergies.

Children up to 12 years of age pay half the list price for starters or main dishes (smaller portions provided).


All catering orders must be placed at least 14 working days in advance. 7 working days before the actual event, we need to know the final number of participants. Up to 2 working days before the actual event we can accommodate a 10% reduction in the final number of participants for parties smaller than 200 people, respectively 5% for parties larger than 200 people without charge. Any changes made at a later point cannot be considered and the full price will be invoiced.

**In case of an order cancellation, the following charges will apply:**

- Cancellation up to 14 working days before the event: no charge
- Cancellation up to 7 working days before the event: 40% of the total amount
- Cancellation up to 3 working days before the event: 50% of the total amount
- If a cancellation is made within 3 working days of an event, the customer will have to pay 100% of the agreed services.

In case you are paying for our catering services by invoice, payment will be required within 30 days from the invoice being issued. Unless specifically stated, all prices are listed in Swiss Francs (CHF) per person and include VAT. No commissions can be granted.

We do not serve alcohol to guests under 16 years of age. Spirits and alcopops are not served to guests under 18 years of age.

All of our high quality meat products are from Switzerland. Our fish and seafood has been sustainably sourced and is predominantly MSC or ASC certified. 

The origin of our fish and seafood is as follows: trout (CH), salmon and smoked salmon (NO), zander (SE/CA), perch fillet (Fishing area Europe, FAO 05) tiger shrimps /shrimps (VN).

In case you need information on our dishes regarding allergies or intolerances, our staff will inform you with pleasure.

All of our menu prices include the cost of catering staff. In case of smaller orders, additional bar services, or particularly long programs, we will agree with the customer a minimum consumption amount per hour or total event. The exact amount for that charge will depend on the length of the event and the number of catering staff required. In case the minimum consumption amount is not achieved, we will invoice staff costs at the following rates:

Catering managers or senior chefs: CHF 75.00 per hour, wait staff: CHF 59.00 per hour. After 23.00 there is a night surcharge of 25%.

Sustainability is very important to us, which is why we avoid fabric tablecloths where possible. If white tablecloths are desired, we kindly ask for an additional charge of CHF 5.00 per guest.

In case the privately chartered cruise does not start and end in Lucerne, we will charge for the empty positioning run of the vessel. All anticipated staff costs will be calculated in our initial price offer. In case the event does not stick to schedule and the charter cruise lasts longer than planned, we will invoice for the extra time and costs separately. In such an instance, the rate for catering staff is the same as listed above.

This brochure and all listed prices reflect benchmarks as of spring 2024. We reserve the right to change prices, without prior notice. In case a new brochure is produced at some point, these price lists will automatically lose their validity.

For more information and individual advice, please contact us at:

Schiffahrtsgesellschaft des Vierwaldstättersees (SGV) AG  
Werftstrasse 5 | Postfach | CH-6002 Lucerne  
Tel. +41 41 367 66 12  
schiffsmiete@lakelucerne.ch | www.schiffsmiete.ch

Your host is Tavalago AG – Gastronomie  
Vierwaldstättersee, a subsidiary of SGV Gruppe.



# Culinary Cruises

Once again we are pleased to offer an exciting program of culinary themed cruises during the entire year. Inspired by the four seasons and international flavors, there is something for every taste and budget. How about a savory BBQ on our «Grill & Chill» cruise or a trip on our «Burger Boat»? Find out more in our webshop on [lakelucerne.ch](http://lakelucerne.ch)

Schiffahrtsgesellschaft des  
Vierwaldstättersees (SGV) AG  
Werftstrasse 5 | Postfach  
CH-6002 Lucerne  
Tel. +41 41 367 67 67  
[info@lakelucerne.ch](mailto:info@lakelucerne.ch)  
[www.lakelucerne.ch](http://www.lakelucerne.ch)





[www.gastronomie-vierwaldstättersee.ch](http://www.gastronomie-vierwaldstättersee.ch)