

Extra Treats

2025/2026



gastronomie
vierwaldstättersee





Gastronomie Vierwaldstättersee

Wholesome, honest cooking with fresh products from local suppliers – that is our philosophy. Our subsidiary Tavalago 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





«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

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

Create your own Apéro Riche oder Dinner menu from our diverse offer. The mix of served dishes and buffets is very well suited for informal events with perfect networking potential.



Little delicacies

TOPPED MINI BLINIS (minimum order quantity of 10 per variety)

Beef tartare with capers and egg yolk cream	per piece	4.70
Cream cheese mousse and Central Swiss smoked herb-country-ham	per piece	4.70
Swiss trout mousse with horseradish	per piece	4.90
ASC smoked salmon 🇨🇭 and dill & mustard sauce with organic shipyard honey 🇨🇭	per piece	4.90
Vegan bean and beetroot tartare with mustard seeds	per piece	4.50
Vegetable and herb cream with sun-dried tomatoes	per piece	4.20

FILLED TARTLETS (minimum order quantity of 10 per variety)

Beef tartare with capers	per piece	5.50
ASC smoked salmon 🇨🇭 and dill	per piece	5.50
Smoked carrots and chervil	per piece	5.20
Cream cheese mousse and smoked herb-country-ham	per piece	5.30
Housemade tomato mousse with pesto	per piece	5.20
Beetroot hummus and fried parsley	per piece	5.20

MINI SKEWERS (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 with dried tomatoes	per piece	6.50

FILLED BUCKWHEAT-CRÊPES (minimum order quantity of 10 per variety)

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

FILLED MINI CROISSANTS (minimum order quantity of 10 per variety)

Cream cheese mousse and smoked herb-country-ham	per piece	6.70
ASC smoked salmon 🇨🇭 and dill	per piece	6.90
Smoked carrots and chervil	per piece	6.50
Housemade Sbrinz cheese mousse	per piece	6.50

VEGAN CUCUMBER SLICES (minimum order quantity of 10 per variety)

Vegan 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

Seasonal soup in an espresso cup (minimum order quantity of 20 portions)	per portion	5.00
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	

XL-Pinsas (Reference quantity of 6-8 people per piece)		
Tomato and Mozzarella	per piece	23.50
Ham	per piece	24.50

Various hot bites (minimum order quantity of 10 per variety)

Mini Pocket-Pie beef	per piece	4.50
Mini Pocket-Pie feta	per piece	4.20
Spinach falafel balls	per piece	3.70
Sweet potato falafel balls	per piece	3.70

Hot bites		
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
Jalapeños-Coxinha with lemon-mint yoghurt	8 pieces	45.00
Baked mushrooms with garlic sauce	10 pieces	40.00



Information

Our little delicacies 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	10.50
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 (FR)	12 pieces	40.00
Pistachio, vanilla, coffee, chocolate, raspberry		
Two kinds of mini muffins (FR)	10 pieces	35.00
chocolate und lemon		
Brownies (FR)	10 pieces	45.00
Colorful mini donuts (FR)	10 pieces	37.00



Light snacks

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

Central Swiss meat platter

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

per plate72.00

Central Swiss cheese platter

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

per plate70.00

Central Swiss specialties platter

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

per plate76.00

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 portion24.50

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

per portion19.50

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 portion16.50



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

HOUSEMADE SEASONAL SOUP SERVED FLYING		5.00
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	

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 with a choice of Eden-shrimps 🇨🇭, turkey breast strips or «planted chicken»	25.00
Swiss sausages Classic Swiss cervelat, Uri lamb merguez 🇨🇭, poultry cippolata and «Rotegg Schüblig» with potato salad and two kinds of mustard	20.00
Alpine macaroni with Urnerboden alpine cheese with a choice of apple slices, fried onions and Central Swiss bacon	20.00
White wine risotto with various sides to choose from	30.00
Mini-Soft-Tacos with classic chilli con carne and vegan minced meat filling Sides: iceberg lettuce, cheddar cheese, sour cream, guacamole, corn, chili and bell pepper strips	30.00
Two kinds of curry Green vegetable curry and red curry with Swiss chicken served with basmati rice and kerupuk crackers	30.00
Central Swiss roast beef with mustard hollandaise and rosemary potatoes	35.00

DESSERTS FROM A BUFFET AND SERVED

Colourful mini macaroons (FR) Pistachio, vanilla, coffee, chocolate, raspberry	12 pieces	40.00
Two kinds of mini muffins (FR) chocolate und lemon	10 pieces	35.00
Brownies (FR)	10 pieces	45.00
Colorful mini donuts (FR)	10 pieces	37.00

DESSERTS IN GLASS JARS

Crème brûlée with meringues sprinkles and cream	7.50
Housemade chocolate mousse with Swiss Gala apple	7.50
Vegan coco-chia-pudding with seasonal fruit compote	7.50

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 18.04.2025-23.05.2025

Our spring recommendation	complete menu	62.00
Housemade wild garlic mousse with green asparagus accompanied by radishes and spring salad with herb vinaigrette		16.50
ASC salmon 🐟 on burrata ravioli with hollandaise sauce and sugar peas		36.50
Rhubarb crumb cake with vanilla ice cream and organic shipyard honey 🍯		12.50
Our vegetarian spring recommendation	complete menu	52.00
Housemade wild garlic mousse with green asparagus accompanied by radishes and spring salad with herb vinaigrette		16.50
Burrata ravioli with dried tomatoes, Gotthard organic mushrooms, sugar peas and Sbrinz cheese shavings		29.50
Rhubarb crumb cake with vanilla ice cream and organic shipyard honey 🍯		12.50
Our early summer recommendation	complete menu	62.00
Beetroot hummus with Dallenwil goat cheese accompanied by salad garnish and roasted seeds		16.50
Greppen turkey ragout with red wine sauce accompanied by wild rice and peperonata		36.50
Housemade strawberry tiramisu		12.50
Our vegetarian early summer recommendation	complete menu	52.00
Beetroot hummus with Dallenwil goat cheese accompanied by salad garnish and roasted seeds		16.50
Ragout of «Green Mountain Beef-Chunks» with red wine sauce accompanied by wild rice and peperonata		29.50
Housemade strawberry tiramisu		12.50

EARLY SUMMER 24.05.2025-13.07.2025

LATE SUMMER 14.07.2025-07.09.2025


Our late summer recommendation	complete menu	62.00
Colorful tomato and melon salad with Swiss mozzarella with balsamico dressing		16.50
Central Swiss pork fillet with lemon-basil sauce accompanied by gnocchi and zucchini		36.50
Housemade quark mousse with organic shipyard honey 🍯 and apricot compote		12.50
Our vegetarian late summer recommendation	complete menu	52.00
Colorful tomato and melon salad with Swiss mozzarella with balsamico dressing		16.50
Gnocchi with lemon-basil sauce accompanied by walnuts, zucchini and Sbrinz cheese shavings		29.50
Housemade quark mousse with organic shipyard honey and apricot compote		12.50
Our autumn recommendation	complete menu	62.00
Pumpkin panna cotta with pickled beetroots accompanied by lambs lettuce and roasted pumpkin seeds		16.50
Swiss chicken strips with organic Gotthard mushroom cream sauce accompanied by «Rösti» potato medaillons, savoy cabbage and carrots		36.50
Crème brûlée with meringues sprinkles and cream		12.50
Our vegetarian autumn recommendation	complete menu	52.00
Pumpkin panna cotta with pickled beetroots accompanied by lambs lettuce and roasted pumpkin seeds		16.50
Kerns spelt pasta with Urnerboden alpine cheese sauce accompanied by Gotthard organic mushrooms, savoy cabbage and carrots		29.50
Crème brûlée with meringues sprinkles and cream		12.50

AUTUMN 08.09.2025-19.10.2025

WINTER 20.10.2025-17.04.2026

Our winter recommendation

Housemade white wine soup
with Central Swiss dried meat

«Suure Mocke» beef roast with Urbräu jus 
accompanied by mashed potatoes and braised root vegetables

A duo of chocolate
with Rast coffe sauce

Our vegetarian winter recommendation

Housemade white wine soup
with bread croutons

«Beyond Meat» vegan meat patty with Urbräu jus 
accompanied by mashed potatoes and braised root vegetables

A duo of chocolate
with Rast coffe sauce

complete menu 62.00

14.50

36.50

12.50

complete menu 52.00

10.50

29.50

12.50











Banquet recommendations: Starters

COLD STARTERS		
Colourful mixed leaf salad with bread croutons		12.50
carrot ribbons, cherry tomatoes, roasted seeds and house dressing		
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		
Tatar of norwegian ASC smoked salmon 🇳🇴 on beetroot carpaccio		21.50
with a lime vinaigrette and fresh horseraddish		
Vegan bean and beetroot tartare		17.50
on celery carpaccio with red onions and mustard seeds		
HOUSEMADE SEASONAL SOUPS		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 courses

MEAT DISHES	
Whole cut of Central Swiss beef fillet with a herb jus with rosemary potatoes and oven-roasted vegetables	64.00
Whole cut of roast Central Swiss beef entrecôte with béarnaise sauce with roasted diced potatoes and broccoli	52.00
Roast Central Swiss saddle of veal with an Urbräu jus 	59.00
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 	37.00
with asia-vegetables, coriander and basmati rice	
Swiss chicken breast with a thyme jus with wild rice and zucchini	34.50
Central Swiss pork fillet with a mustard hollandaise sauce with potato gratin and ratatouille vegetables	39.50
Nidwalden meat patties with an 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	38.50
VEGETARIAN DISHES	
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
VEGAN DISHES	
«Beyond Meat» vegan meat patty 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 apple slices	28.50
Three types of falafel balls (beetroot, spinach and sweet potato) with wild rice and lemon-mint yoghurt	26.50
FISH DISHES	
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

DESSERTS	
Seasonal fruitcake with cream	8.50
Original «Treichler» Zuger Kirschtorte – Zug cherry cake (with alcohol)	8.50
Lucerne chocolate cake with truffle cream	8.00
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





29 ~ Offer available forboats without a kitchen

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	12.50
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)	8.50
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

Topped mini blinis (minimum order quantity of 10 per variety)		
Beef tartare with 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	4.90
ASC smoked salmon 🐟 and dill-mustard sauce with organic shipyard honey 🍯	per piece	4.90
Vegan bean and beetroot tartare with mustard seeds	per piece	4.50
Vegetable and herb cream and sun-dried tomatoes	per piece	4.20
Vegan cucumber slices (minimum order quantity of 10 per variety)		
Vegetable and herb cream with sun-dried tomatoes	per piece	4.50
Hummus and fried parsley	per piece	4.50
Vegan bean and beetroot tartare with mustard seeds	per piece	4.70

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	per portion	24.50
served with cornichons and housemade bread		
Urnerboden alpine cheese, cubes of Sbrinz cheese, «Hohle Gasse» soft cheese	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)

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	10.50
Additional bread cubes:	per portion	+2.00

SWEET APÉRO DELICACIES

Seasonal fruitcake bites	48 pieces	89.00
Colourful mini macaroons (FR)	12 pieces	40.00
Pistachio, vanilla, coffee, chocolate, raspberry		
Two kinds of mini muffins (FR)	10 pieces	35.00
chocolate und lemon		
Brownies (FR)	10 pieces	45.00
Colorful mini donuts (FR)	10 pieces	37.00



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 67.00

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

4 types of raclette cheese from Urnerboden (original / chili / 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 meringues sprinkles and cream

URNERBODEN CLARIDEN GLACIER FONDUE per person 72.00

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 meringues sprinkles and cream

FONDUE CHINOISE per person 89.00

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, chimichurri sauces and sriracha-mayonnaise
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 meringues sprinkles and cream



Regional buffet recommendations

CENTRAL SWISS BUFFET

per person 80.00

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 an 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
with meringues sprinkles and cream

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 ~ Brunch offer

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 and cookies (FR)

Ice cream and sorbets

Vanilla, coffee, strawberry and lemon





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

Classic buffet recommendations

SALAD BUFFET		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		
DESSERT BUFFET		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 sprinkles and cream		
Vegan coco-chia-pudding with seasonal fruit compote		
On plates		
«Crèmeschnitten» – vanilla cream cake slices		
Mini macarons, donuts and mini muffins (FR)		
Energy balls		
Ice cream and sorbets		
Vanilla, coffee, strawberry and lemon		
CHEESE BUFFET		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		
COMBINED CHEESE AND DESSERT BUFFET		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


ปอเปี๊ยะทอด Poh Pia Tod
Vegetarian spring rolls with asia soy sauce

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

อาจาาด Ajaad
Sweet cucumber salad with onions, chilis 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», carrots, broccoli, spinach and coriander

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

ICE CREAM AND SORBETS

Vanilla, coffee, strawberry and lemon

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

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, sriracha mayonnaise, chimichurri and lemon

ICE CREAM AND SORBETS

Vanilla, café, strawberry and lemon

per person 120.00

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

Central Swiss meat specialties

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



Information

This offer is only valid
from June through August.

Drinks and offers on our small boats

51 ~ Flat rate offers for drinks

Our flat rate aperitif and drink offers 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
CLASSIC	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			
SPARKLING	20.00	27.00	35.00
uiuiui Spumante Pericoloso, Ramseier orange juice and Knutwiler mineral water			
ELEGANT	26.00	35.00	42.00
Champagne «Bollinger», Ramseier orange juice and Knutwiler mineral water			
WINTER	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.	
CLASSIC	40.00
Cuvée Blanche – our house white wine Patù Primitivo – our house red wine Knutwiler mineral water, coffee/espresso and tea	
ELEGANT	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	
SPARKLING	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 62.00
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

Champagne Bollinger 7.5 dl 98.00
Special Cuvée Brut

This champagne from a traditional family-owned house is renowned for its refined elegance. Well suited as an aperitif or to complement fish.

Producer Bollinger, Aÿ
Grapes Pinot Noir, Chardonnay, Pinot meunier

DEALCOHOLISED

SPARKLING AND WHITE WINE

Germany/Bavaria

Senzo Secco 7.5 dl 60.00

A sparkling and refreshing companion for spicy dishes or simply as an aperitif. With its lively character, the fruity Senzo Secco is the perfect non-alcoholic refreshment for any occasion.

Producer Senzo Wein GmbH, Sennfeld
Grapes Riesling

Senzo Riesling 7.5 dl 52.00

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

Producer Senzo Wein GmbH, Sennfeld
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

Dagmerseller 7.5 dl 69.00
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

Riesling-Silvaner 7.5 dl 67.00
AOC Lucerne

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

Producer Weinbau Kastanienbaum AG, Kastanienbaum
Grapes Riesling-Silvaner

Switzerland/Schwyz

Cuvée Blanche  7.5 dl 54.00

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

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

Weisser Schwyzer 5 dl 32.00

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

Producer Gebrüder Kümin, 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 55.00

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
Grapes Sauvignon Blanc

Germany/Baden

Grauburgunder 7.5 dl 54.00
«Junge Wilde»

This expressive, versatile Pinot Gris perfectly compliments 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/Catalonia

Cap de Creus Nacre 7.5 dl 58.00

This wine is shaped by the fine slate soils of the Pyrenees: full-bodied and rich, with a long-lasting finish. A wine that pairs well with appetizers and all kinds of fish.

Producer Bodegas J. Sardà, Castellví de la Marca
Grapes Macabeo, Lledoner blanc, Lledoner roig



Fresh ...

...and intense

ROSÉ WINES

Switzerland/Neuchâtel

Œil de Perdrix 7.5 dl 58.00
Classique AOC

Elegant pale pink with fine red-golden reflections. Fruity and fresh, ideal with summer dishes, spicy cheeses, or as an aperitif.

Producer Grillette Domaine De Cressier, Neuchâtel
Grapes Pinot Noir

Germany/Baden

Spätburgunder Rosé 7.5 dl 54.00
«Junge Frische»

A characterful rosé wine with a spicy flavor of red currants. This rosé pairs well with all dishes on the menu.

Producer Kilian Hunn, Gottenheim
Grapes Spätburgunder

DEALCOHOLISED RED WINE

Germany/Bavaria

Senzo Cabernet Sauvignon 7.5 dl 58.00
This wine guarantees an authentic drinking experience and is ideal for red wine lovers who appreciate wine but wish or need to avoid alcohol. It pairs excellently with meat dishes, pasta, or spicy cheese.

Producer Senzo Wein GmbH, Sennfeld
Grapes Cabernet Sauvignon

RED WINES

Switzerland/Lucerne

Kastanienbaum Pinot Noir 7.5 dl 64.00
AOC Lucerne

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

Producer Weinbau Kastanienbaum AG, Kastanienbaum
Grapes Pinot Noir

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

Brunner Pinot Noir 7.5 dl 62.00
AOC Lucerne

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

Producer Brunner Weinmanufaktur, Hitzkirch
Grapes Pinot Noir

Switzerland/Grisons

Marschallgut Pinot Noir 7.5 dl 62.00
Reserve AOC Graubünden

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

Producer Cottinelli Weinbau, Maienfeld
Grapes Pinot Noir

Switzerland/Aargau

Cuvée Pinotivo by Noel 7.5 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 32.00

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

Producer Gebrüder Kümin, 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 54.00

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

Italy/Tuscany

Terra di Monteverro 7.5 dl 98.00
IGT Monteverro

A deep, dark ruby red wine with fruity aromas and a spicy character. Perfectly paired with meat dishes and spicy cheeses.

Producer Monteverro, Capalbio
Grapes Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot

House wine

Spain/Catalonia

Cap de Creus Corall 7.5 dl 60.00

With its cherry red color and spicy finish this wine is characteristic for the region that is dominated by the Tramuntana wind. This wine goes well with all meat dishes on the menu.

Producer Bodegas J. Sardà, Castellví de la Marca
Grapes Lledoner negre, Cariñena, Lledoner roig

Bulgaria/Thracian Valley

Contemplations 7.5 dl 56.00
Merlot & Malbec

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





Aperitifs

DRINKS AND COCKTAILS

Hugo	13.50
Apérol Spritz	13.50
Gin & Tonic	14.00
Vodka & Lemon	14.00
Whisky & Cola	14.00
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
Sidian Swiss Organic Vodka Bio	40%	4 cl	8.50
Premium SILVUS Swiss Dry Gin	40%	4 cl	8.50
Escape Rum Añejo Reserva	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	6.30
Einsiedler Radler	3.3 dl	6.30
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 organic sparkling apple juice	3.3 dl	5.60
Lufrutta Ice Tea Lemon	3.3 dl	5.50
Swiss Mountain Spring Tonic Water	2 dl	5.50
Swiss Mountain Spring Bitter Lemon	2 dl	5.50
Knutwiler Mineralwasser	5 dl	7.30
sparkling / still		
Ramseier Orange Juice (by the glass)	2 dl	6.00
	1 l	17.00
Michel tomato juice	2 dl	7.00
J. Gasco Aperitivo Bitter	2 dl	7.00

RAST KAFFEE

Coffee with cream	5.30
Espresso	5.30
Bowl / milk coffee	5.70
Cappuccino	5.90
Double Espresso	6.20
Latte Macchiato	6.70

HOT BEVERAGES

Coffee and «Schnapps»	6.50
Hot or cold chocolate	5.40
Hot or cold Ovomaltine	5.40
Coretto Grappa	6.00

L'ART DU THÉ

Tea by L'art du thé	5.00
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. 🐟

All our baked goods are made in Switzerland, except for those that are explicitly labeled otherwise.

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 2025. 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

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



www.gastronomie-vierwaldstaettersee.ch