

# Spring 2026



**gastronomie**

vierwaldstättersee

## Our spring recommendation

**Housemade cream cheese mousse** 16.50  
with wild garlic, radishes, spring salad and herb vinaigrette

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**Norwegian ASC salmon**  **on burrata ravioli** 36.50  
with green asparagus and hollandaise sauce

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**Rhubarb muffin** 12.50  
with vanilla ice cream and organic shipyard honey 

**Complete menu** 62.00

## Our vegetarian recommendation

**Housemade cream cheese mousse** 16.50  
with wild garlic, radishes, spring salad and herb vinaigrette

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**Burrata ravioli** 29.50  
with green asparagus dried tomatoes,  
Gotthard organic mushrooms and Sbrinz cheese shavings

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**Rhubarb muffin** 12.50  
with vanilla ice cream and organic shipyard honey 

**Complete menu** 52.00

## Light bites

<b>Colourful mixed leaf salad</b>	<b>12.50</b>
with bread croutons, carrot ribbons, cherry tomatoes, roasted seeds and house dressing	
<b>Housemade seasonal soup</b>	<b>10.50</b>
<b>“Best of Lake Lucerne”</b>	<b>25.80</b>
Nidwalden “Landjäger” cured sausage, pastrami, Swiss turkey ham, Urnerboden alpine cheese, cubes of Sbrinz cheese and “Hohle Gasse” soft cheese served with pickles and housemade bread	
<b>Housemade sandwiches</b>	
Urnerboden alpine cheese	<b>8.80</b>
Swiss turkey ham	<b>8.80</b>
Swiss salami	<b>8.80</b>



## Captain's specials

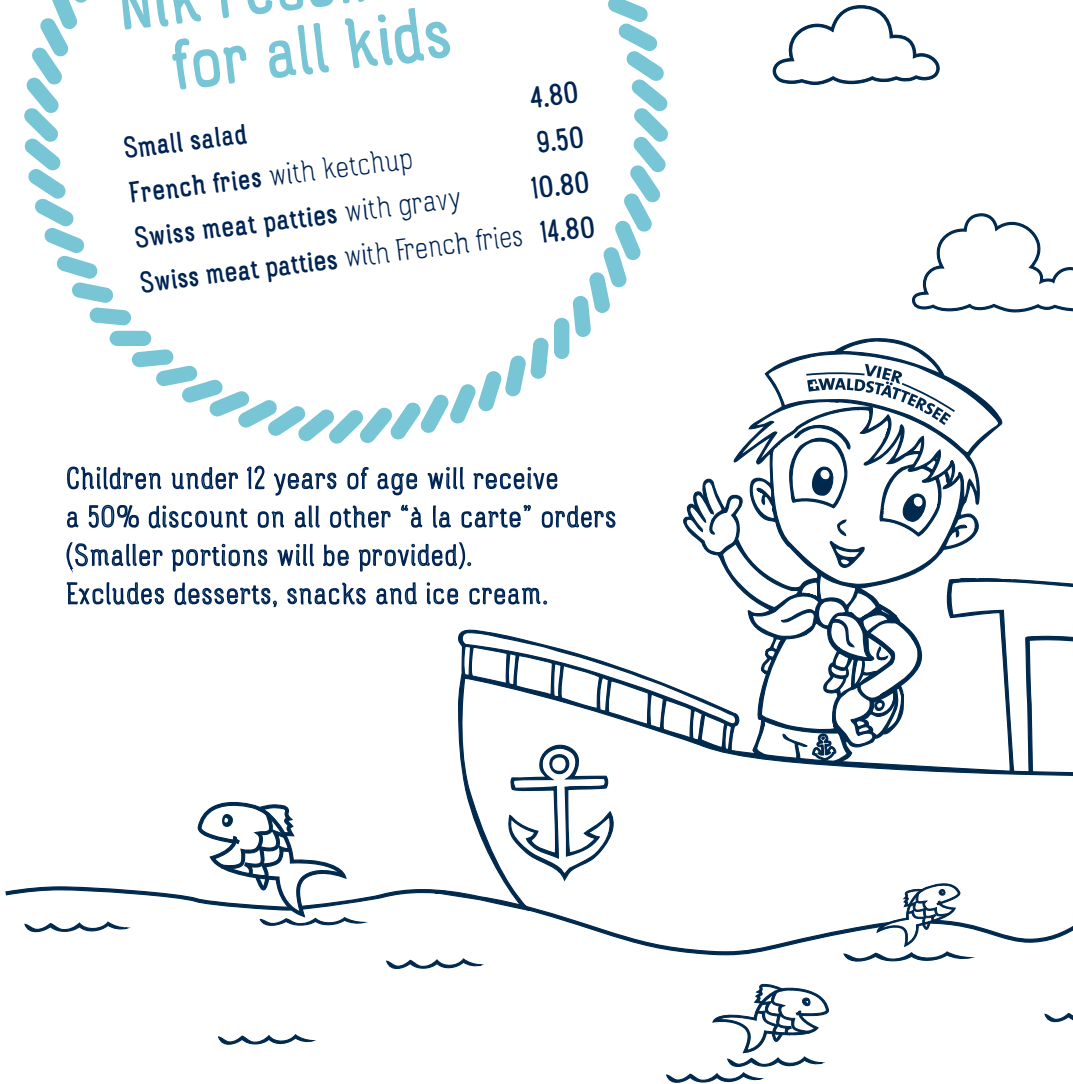
<b>Nidwalden meat patties in Urbräu-Jus</b> 	
<b>with two kinds of carrots and a choice of side dish:</b>	
Mashed potatoes	28.80
Colourful mixed leaf salad	26.80
French fries	30.80
<b>MSC Fillet of perch</b>  <b>deep-fried in batter</b>	
<b>with tartar sauce and a choice of side dish:</b>	
Boiled potatoes	36.80
Colourful mixed leaf salad	34.80
French fries	38.80
<b>Red curry with Uri alpine lamb</b>	37.00
with asia-vegetables, coriander, and basmati rice	
<b>Central Swiss pork Cordon Bleu</b>	38.80
filled with smoked herb-country-ham and "Hohle Gasse" soft cheese, accompanied by two kinds of carrots and french fries	
<b>Red chickpea-curry</b>	27.80
with asia-vegetables, coriander and basmati rice	
<b>Captain's burger</b>	26.80
Swiss beef in a brioche bun, with Urnerboden alpine cheese, salad, pickled onions, tomatoes and pickles, accompanied by coleslaw and BBQ sauce	
<b>Sailor's burger – vegetarian</b>	24.80
Beyond burger in a brioche bun, with Urnerboden alpine cheese, salad, pickled onions, tomatoes and pickles, accompanied by coleslaw and BBQ sauce	
French fries with the burger	+ 9.50

# Children's menu

Nik recommends  
for all kids

Small salad	4.80
French fries with ketchup	9.50
Swiss meat patties with gravy	10.80
Swiss meat patties with French fries	14.80



Children under 12 years of age will receive a 50% discount on all other "à la carte" orders (Smaller portions will be provided). Excludes desserts, snacks and ice cream.



## Cakes, sundaes and ice creams

<b>Housemade seasonal fruitcake</b>	<b>6.80</b>
<b>Original "Treichler" Zuger Kirschtorte – Zug cherry cake</b> (contains alcohol)	<b>8.50</b>
<b>Lucerne chocolate cake with truffle cream</b>	<b>8.20</b>
<b>Coupe Denmark sundae with chocolate sauce</b>	<b>13.80</b>
<b>Lake Lucerne iced coffee</b> with cream and cherry liqueur (contains alcohol)	<b>14.80</b>
<b>Affogato</b> Vanilla ice cream with espresso	<b>7.60</b>
<b>Scoop of ice cream or sorbet</b> Ice cream: vanilla, strawberry, chocolate brownie and mocha Sorbet: lemon and cassis	<b>4.20</b>
<b>with whipped cream</b>	<b>+ 2.00</b>

## Ice creams

<b>Pierrot Cornet</b> (chocolate, vanilla, strawberry)	<b>4.20</b>
<b>Pierrot Almond</b>	<b>4.30</b>
<b>Pierrot Pirat</b>	<b>3.00</b>
<b>Senzazione coffee</b> 	<b>4.40</b>
<b>Senzazione lemon sorbet</b> 	<b>4.40</b>



All of our ice creams are palm oil free and made with Swiss milk.



lactose free



Children under 12 years get a discount of 50% on “à la carte” meals (smaller portions).

Not included are dessert, snacks and ice creams.

All listed prices are in Swiss Francs (CHF) and include VAT.

All meat products are Swiss. Our perch fillet is from the fishing area Europe (FAO 05) and our salmon is from Norway. All our baked goods are made in Switzerland, except for those that are explicitly labeled otherwise.

Wine and beer are only served to anyone 16 years or older.

Spirits may only be purchased and consumed from 18 years of age.

In case you need information on our dishes regarding allergies or intolerances, our staff will inform you with pleasure. This catering offer is available from 18.04 – 22.05.26 on cruises 7/18, 11/20, 13/24 and 153/154.



House wine



Exclusive product range



MSC/ASC Certification



Palm oil free



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