


Lunch cruise



gastronomie

vierwaldstättersee

Our recommendation

«Vitello Forello»	16.50
Lightly cooked veal carpaccio with Swiss smoked trout sauce, capers and pickled onions	
—	
Panfried MSC zander “Lucerne Style” 	38.50
with boiled potatoes, tomatoes and spinach	
—	
Parfait of orange and non-alcoholic cider	12.50
with apple compote and nuts	
Complete menu	62.00

Our vegetarian recommendation

Tartare of smoked carrots	16.50
with fresh horseradish, hummus, salad and a mustard-vinaigrette	
—	
Kerns pasta with vegan Tu-nah*	29.50
with a tomato-olive sauce	
—	
Parfait of orange and non-alcoholic cider	12.50
with apple compote and nuts	
Complete menu	52.00

*Tuna alternative made from fava beans and algae

MSC = Sustainable, wild-caught fish

ASC = Responsible fish farming

Light bites

Colourful mixed leaf salad 12.50
with bread croutons, carrot ribbons, cherry tomatoes,
roasted seeds and house dressing

Housemade white wine soup small 10.50
large 16.50
with strips of ASC smoked salmon  + 4.50

“Best of Lake Lucerne” 24.50
Nidwalden “Landjäger” cured sausage, Swiss turkey ham,
Urnerboden alpine cheese, cubes of Sbrinz cheese
and “Hohle Gasse” soft cheese
served with pickles and housemade bread

Housemade sandwiches

Urnerboden alpine cheese 8.50


Swiss turkey ham 8.50



Out of the water

Red Curry with Eden shrimps 	33.50
with asia-vegetables, coriander and basmati rice	
MSC Zander burger wit ASC smoked salmon 	29.50
in a brioche bun with onions, organic honey-dill mayonnaise and coleslaw	
with french fries	+ 9.50
MSC Fillet of Perch  deep-fried in batter with tartar sauce and a choice of side dish:	
colourful mixed leaf salad	34.50
boiled potatoes	36.50
french fries	38.50
Lucerne "Pastetli" – puff pastry	36.50
filled with fish-shrimp ragout, accompanied by peas and carrots (MSC Zander, ASC Salmon and ASC Shrimps) 	

For those who prefer meat

Nidwalden meat patties in Urbräu-Jus 	
with two kinds of carrots and a choice of side dish:	
colourful mixed leaf salad	26.50
mashed potatoes	28.50
french fries	30.50

Children's menu

Nik the sailor
recommends:

Small salad	4.50
French fries with ketchup	9.50
Swiss meat patties with gravy	10.50
Swiss meat patties with French fries	14.50
Swiss macaroni with ground beef accompanied by apple sauce	14.50

Children under the age of 12 will receive a 50% discount on all other «à la carte» orders (Smaller portions will be provided).

Excludes all desserts, snacks and ice cream.



Sweets

Seasonal fruitcake	6.50
with cream	+ 2.00
Original "Treichler" Zuger Kirschtorte - Zug cherry cake (contains alcohol)	8.50
Lucerne chocolate cake with truffle cream	8.00
with cream	+ 2.00
Lake Lucerne iced coffee	14.50
with cream and cherry liqueur (contains alcohol)	
Scoop of ice cream or sorbet	per scoop 4.00
Glace: Vanilla, strawberry, chocolate brownie and mocha	with cream +2.00
Sorbet: Lemon and cassis	





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

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

Our perch fillet is from the fishing area Europe (FAO 05) and our smoked salmon is from Norway.

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.



House wine



Exclusive product range



MSC/ASC Certification



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www.gastronomie-vierwaldstaettersee.ch