

# Summer 2026



**gastonomie**

vierwaldstättersee

## Our summer recommendation

<b>Goat cheese from Dallenwil</b> with beetroot hummus and melon-tomato chutney —	<b>16.50</b>
<b>Swiss chicken thigh steak</b> with “Rösti” potato medaillons, corn and chimichurri —	<b>36.50</b>
<b>A duo of chocolate</b> brownie and white chocolate ice cream on crumble with apricot compote and organic shipyard honey 🌱	<b>12.50</b>
<b>Complete menu</b>	<b>62.00</b>

## Our vegetarian recommendation

<b>Goat cheese from Dallenwil</b> with beetroot hummus and melon-tomato chutney —	<b>16.50</b>
<b>Marinated halloumi</b> with “Rösti” potato medaillons, corn and chimichurri —	<b>29.50</b>
<b>A duo of chocolate</b> brownie and white chocolate ice cream with apricot compote and organic shipyard-honey 🌱	<b>12.50</b>
<b>Complete menu</b>	<b>52.00</b>

## 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 house bread		
<b>“Vitello Forello”</b>		<b>22.80</b>
Lightly cooked veal carpaccio with Swiss smoked trout sauce, capers and pickled onions		
<b>Swiss beef tartare</b>	small (90g)	<b>22.80</b>
with pickled onions and fried capers, accompanied by house bread and butter	large (180g)	<b>34.80</b>
with french fries		<b>+ 9.50</b>
<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

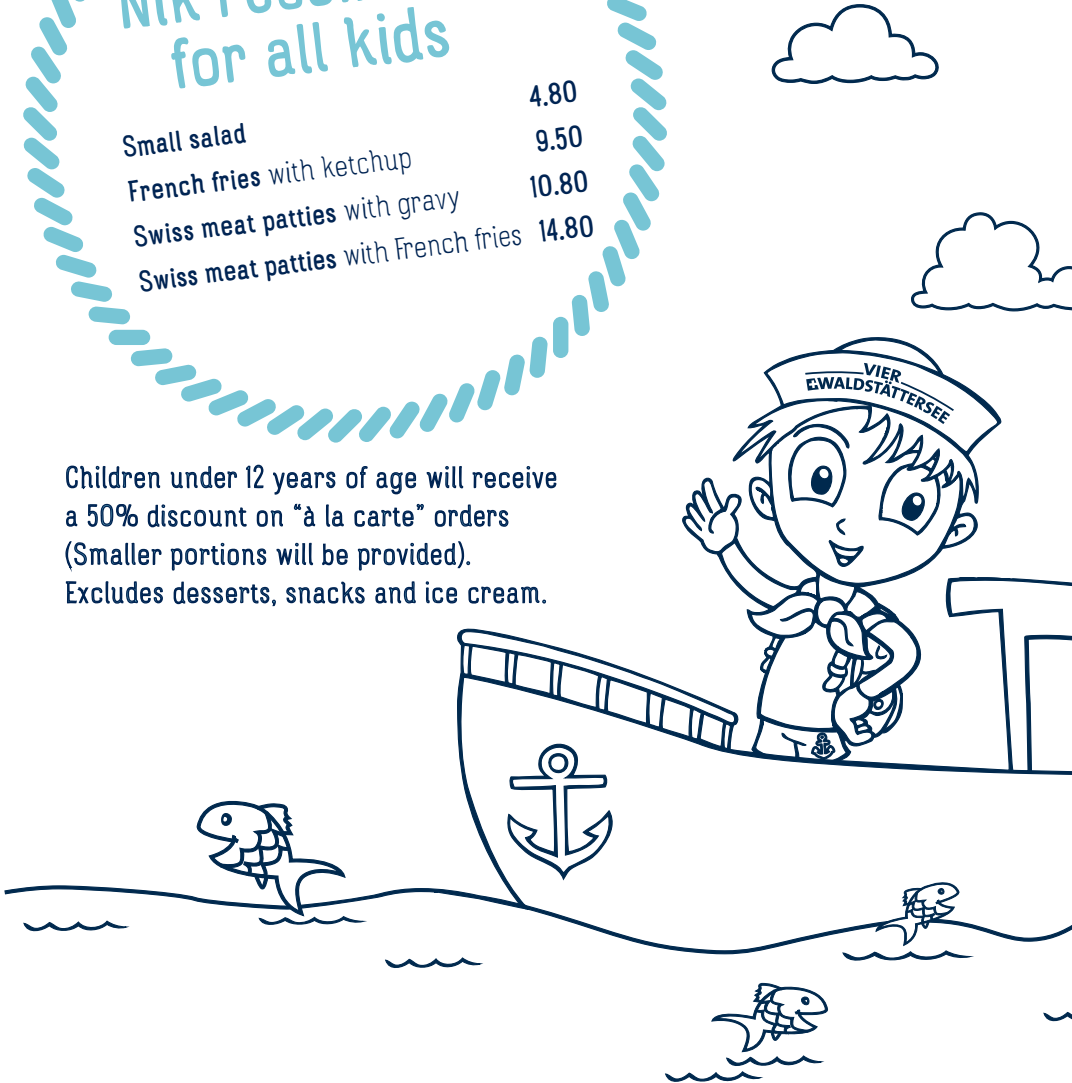
<b>Nidwalden meat patties in Urbräu-Jus</b> 	
<b>with two kinds of carrots and a choice of side dish:</b>	
Mashed potatoes	<b>28.80</b>
Colourful mixed leaf salad	<b>26.80</b>
Fries	<b>30.80</b>
<b>MSC Fillet of perch</b>  <b>deep-fried in batter</b>	
<b>with tartar sauce and a choice of side dish:</b>	
Boiled potatoes	<b>36.80</b>
Colourful mixed leaf salad	<b>34.80</b>
Fries	<b>38.80</b>
<b>Red curry with Uri alpine lamb</b>	<b>37.00</b>
with asia-vegetables, coriander and basmati rice	
<b>Central Swiss pork Cordon Bleu</b>	<b>38.80</b>
filled with smoked herb-country-ham and "Hohle Gasse" soft cheese, accompanied by two kinds of carrots and french fries	
<b>Swiss turkey sausage</b>	<b>32.80</b>
with BBQ sauce, "Rösti" potatoes and a colourful mixed leaf salad	
<b>Yellow curry with "plant based meat"</b>	<b>29.80</b>
with sweet potatoes, pearl onions, baby corn, and mini eggplants served with rice	

# 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 "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 13.07 – 06.09.26 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)