

Spring 2024



gastronomie

vierwaldstättersee

Our spring recommendation

Sorrel-Panna Cotta with green asparagus accompanied by radishes and spring salads with a herb vinaigrette —	16.50
Central Swiss pork fillet with wild garlic hollandaise with spring potatoes and white asparagus —	36.50
Housemade rhubarb tiramisu	12.50
Complete menu	62.00

Our vegetarian recommendation

Sorrel-Panna Cotta with green asparagus accompanied by radishes and spring salads with a herb vinaigrette —	16.50
Halloumi cheese with wild garlic pesto with spring potatoes and white asparagus —	29.50
Housemade rhubarb tiramisu	12.50
Complete menu	52.00

Light bites

Colourful mixed leaf salad 11.90
with bread croutons, carrot ribbons, cherry tomatoes,
roasted seeds and house dressing

Housemade seasonal soup 10.50

“Best of Lake Lucerne” 24.50
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

Uri sausage-alpine-cheese-salad 21.50
with pickles, pickled onions and cherry tomatoes

Housemade sandwiches

Urnerboden alpine cheese 8.50

Swiss turkey ham 8.50

Nidwalden Pastrami 9.50



Captain's specials

Nidwalden meat patties in Urbräu-Jus 
with two kinds of carrots and a choice of side dish:

Mashed potatoes 28.50

Colourful mixed leaf salad 26.50

Fries 30.50

MSC Fillet of perch  **deep-fried in batter**
with tartar sauce and a choice of side dish:

Boiled potatoes 36.50

Colourful mixed leaf salad 34.50

Fries 38.50

Red curry with Uri alpine lamb 34.50

with asia-vegetables, coriander, and basmati rice

Swiss chicken thigh ragout 33.50

with an organic Gotthard mushrooms cream sauce,
"Rösti" potatoes and two kinds of carrots

Vegan minced meat with Kerns spelt pasta 28.50

accompanied by pickled apples

Red chickpea-curry 27.50

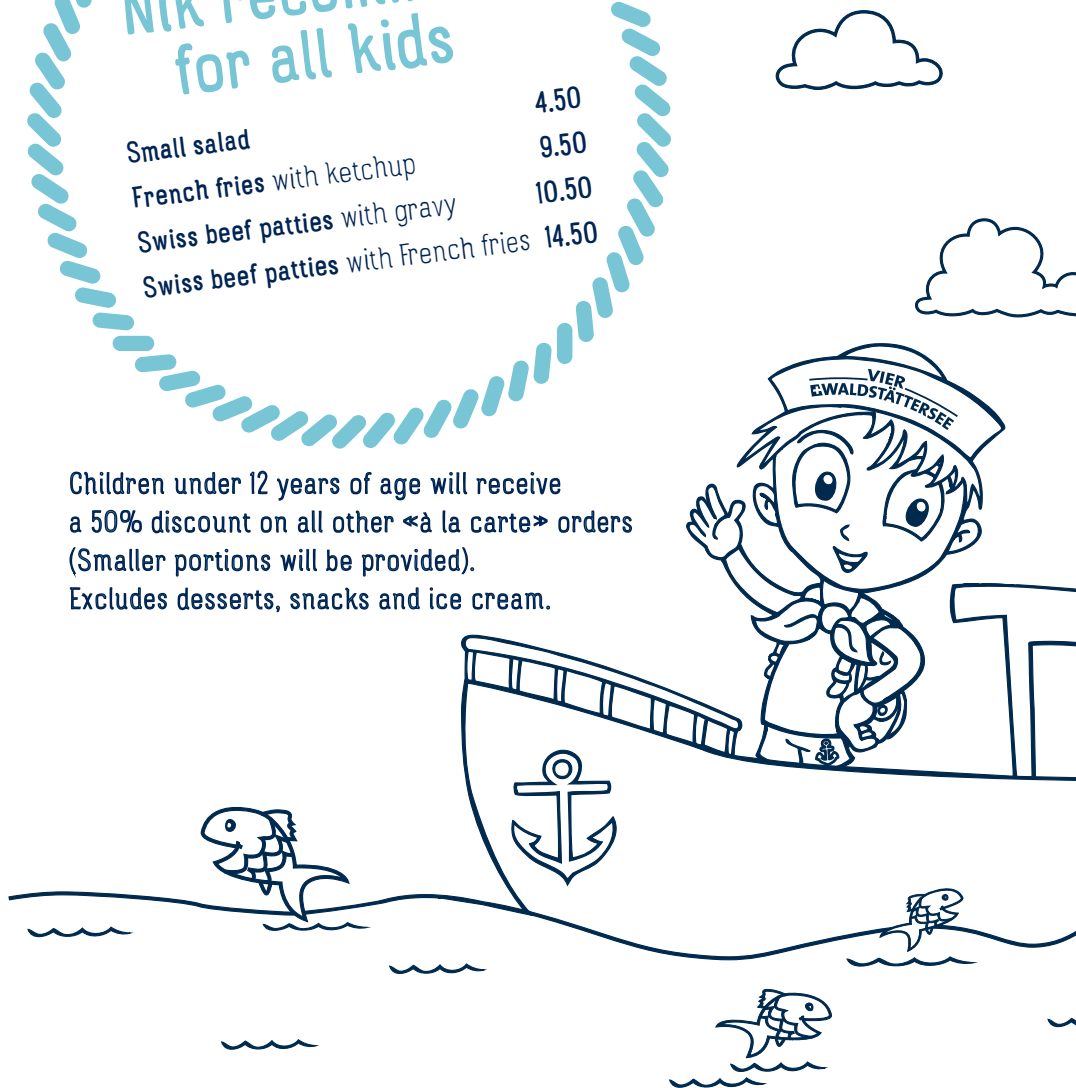
with asia-vegetables, coriander and basmati rice

Children's menu

Nik recommends
for all kids

Small salad	4.50
French fries with ketchup	9.50
Swiss beef patties with gravy	10.50
Swiss beef patties with French fries	14.50

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

Seasonal fruitcake	6.50
Original "Treichler" Zuger Kirschtorte - Zug cherry cake (contains alcohol)	7.50
Lucerne chocolate cake with truffle cream	7.50
Coupe Denmark sundae with chocolate sauce	13.50
Lake Lucerne iced coffee with cream and cherry liqueur (contains alcohol)	14.50
Scoop of ice cream or sorbet Glace: Vanilla, strawberry, chocolate brownie and mocha Sorbet: Lemon and cassis	4.00
with cream	+ 2.00



Ice creams

Pierrot Cornet (chocolate, vanilla, strawberry)	4.20
Caffé Latte Ice Cream Macchiato	5.50
Pierrot Almond	4.00
Pierrot Mach1 	3.90
Pierrot Pirat	3.00



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 all «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 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. This catering offer is available on cruises 7/18, 11/20, 13/24 and 15/16.



House wine



Exclusive product range



MSC/ASC Certification



Palm oil free



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www.gastronomie-vierwaldstaettersee.ch