

Early Summer 2024



gastronomie

vierwaldstättersee

Our summer recommendation

Cream cheese horseradish mousse with Norwegian ASC smoked salmon 	16.50
accompanied by red onion confit and salad garnish with shipyard honey vinaigrette 	
—	
Swiss chicken saltimbocca	36.50
with vegetable-dal-ravioli, zucchini and smoky tomato sauce	
—	
“Kaffee Rast” panna cotta	12.50
with strawberry-mint salad	
Complete menu	62.00

Our vegetarian recommendation

Cream cheese horseradish mousse with pickled cucumbers	14.50
accompanied by radishes and spring salads with a herb vinaigrette 	
—	
Vegan vegetable-dal-ravioli	29.50
with tofu, zucchini and smoky tomato sauce	
—	
“Kaffee Rast” panna cotta	12.50
with strawberry-mint salad	
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

Colorful tomato salad and Swiss Mozzarella 19.50
accompanied by melons and balsamic dressing

“Vitello Forello” 22.50
Lightly cooked veal carpaccio with Swiss smoked trout sauce,
capers and pickled onions

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 beef tartare

34.50

with pickled onions and fried capers,
accompanied by twisted bread and butter

with french fries + 9.50

Central Swiss pork Cordon Bleu

38.50

filled with smoked herb-country-ham and "Hohle Gasse" soft cheese,
accompanied by two kinds of carrots and french fries

Vegan minced meat with Kerns spelt pasta

28.50

accompanied by pickled apples

Red chickpea-curry

27.50

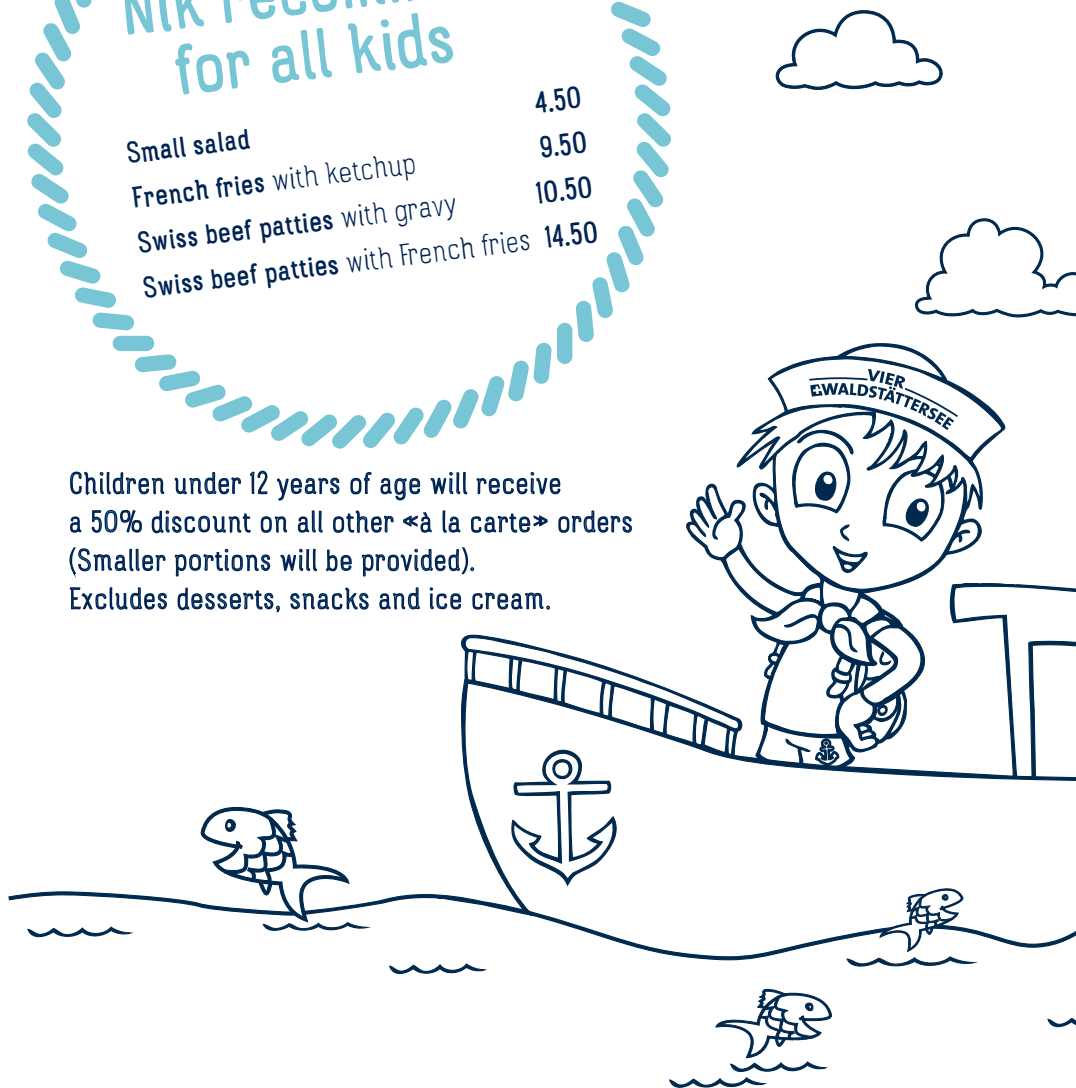
with asia-vegetables, coriander and basmati rice

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 153/154.



House wine



Exclusive product range



MSC/ASC Certification



Palm oil free



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www.gastronomie-vierwaldstaettersee.ch