

# Late Summer 2024



gastronomie

vierwaldstättersee

## Our summer recommendation

<b>Green Mountain bean and beetroot tartare</b>	<b>16.50</b>
on celery carpaccio with red onions and mustard seeds	
—	
<b>Central Swiss pork Cordon Bleu</b>	<b>36.50</b>
filled with smoked herb-country-ham and “Hohle Gasse” soft cheese, with potato-cucumber salad and cranberries	
—	
<b>Cheesecake</b>	<b>12.50</b>
with housemade cherry compote	
<b>Complete menu</b>	<b>62.00</b>

## Our vegetarian recommendation

<b>Green Mountain bean and beetroot tartare</b>	<b>16.50</b>
on celery carpaccio with red onions and mustard seeds	
—	
<b>Yellow curry with “planted Chicken”</b>	<b>29.50</b>
with sweet potatoes, pearl onions, and mini eggplants, accompanied by basmati rice	
—	
<b>Cheesecake</b>	<b>12.50</b>
with housemade cherry compote	
<b>Complete menu</b>	<b>52.00</b>

## 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

### **Marinated Swiss chicken skewer**

33.50

with BBQ sauce, "Rösti" potatoes and a colourful mixed leaf salad

### **Vegan minced meat with Kerns spelt pasta**

28.50

accompanied by pickled apples

### **Red chickpea-curry**

27.50

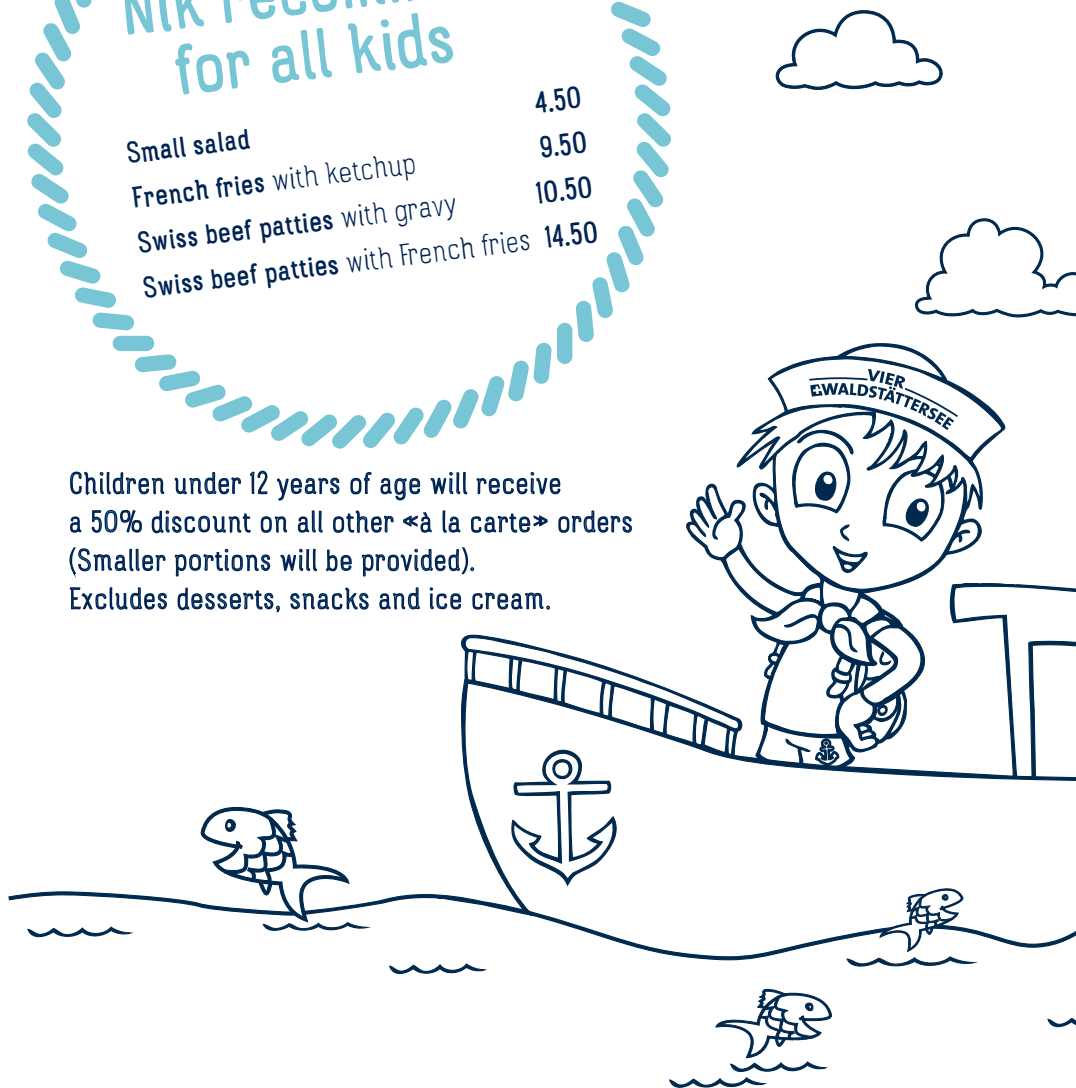
with asia-vegetables, coriander and basmati rice

## 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

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



## Ice creams

<b>Pierrot Cornet</b> (chocolate, vanilla, strawberry)	<b>4.20</b>
<b>Caffé Latte Ice Cream Macchiato</b>	<b>5.50</b>
<b>Pierrot Almond</b>	<b>4.00</b>
<b>Pierrot Mach1</b> 	<b>3.90</b>
<b>Pierrot Pirat</b>	<b>3.00</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 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](http://www.gastronomie-vierwaldstaettersee.ch)