

# Autumn 2024



**gastronomie**

vierwaldstättersee

## Our autumn recommendation

<b>Housemade beetroot terrine on lamb's lettuce</b> with pickled pumpkin cubes and roasted pumpkin seeds	<b>16.50</b>
—	
<b>Swiss beef pepper</b> with classic garnishes, potato noodles and red cabbage	<b>36.50</b>
—	
<b>Crème brûlée</b> with caramelized nuts and meringues	<b>12.50</b>
<b>Complete menu</b>	<b>62.00</b>

## Our vegetarian recommendation

<b>Housemade beetroot terrine on lamb's lettuce</b> with pickled pumpkin cubes and roasted pumpkin seeds	<b>16.50</b>
—	
<b>Root vegetable goulash</b> with Gotthard organic mushrooms, potato noodles and red cabbage	<b>29.50</b>
—	
<b>Crème brûlée</b> with caramelized nuts and meringues	<b>12.50</b>
<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

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

**Swiss beef tartare** 17.50  
with pickled onions and fried capers,  
accompanied by twisted bread and butter

### 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

### **Central Swiss farmer's Bratwurst with an Urbräu jus**

29.50

accompanied by "Rösti" potatoes and two kinds of carrots

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

28.50

accompanied by pickled apples

### **Classic Lucerne "Chügelipastetli"**

**– puff pastry with creamy filling**

38.50

with Central Swiss veal, meatballs, mushrooms and raisins,  
served with two kinds of carrots and rice

### **Red chickpea-curry**

27.50

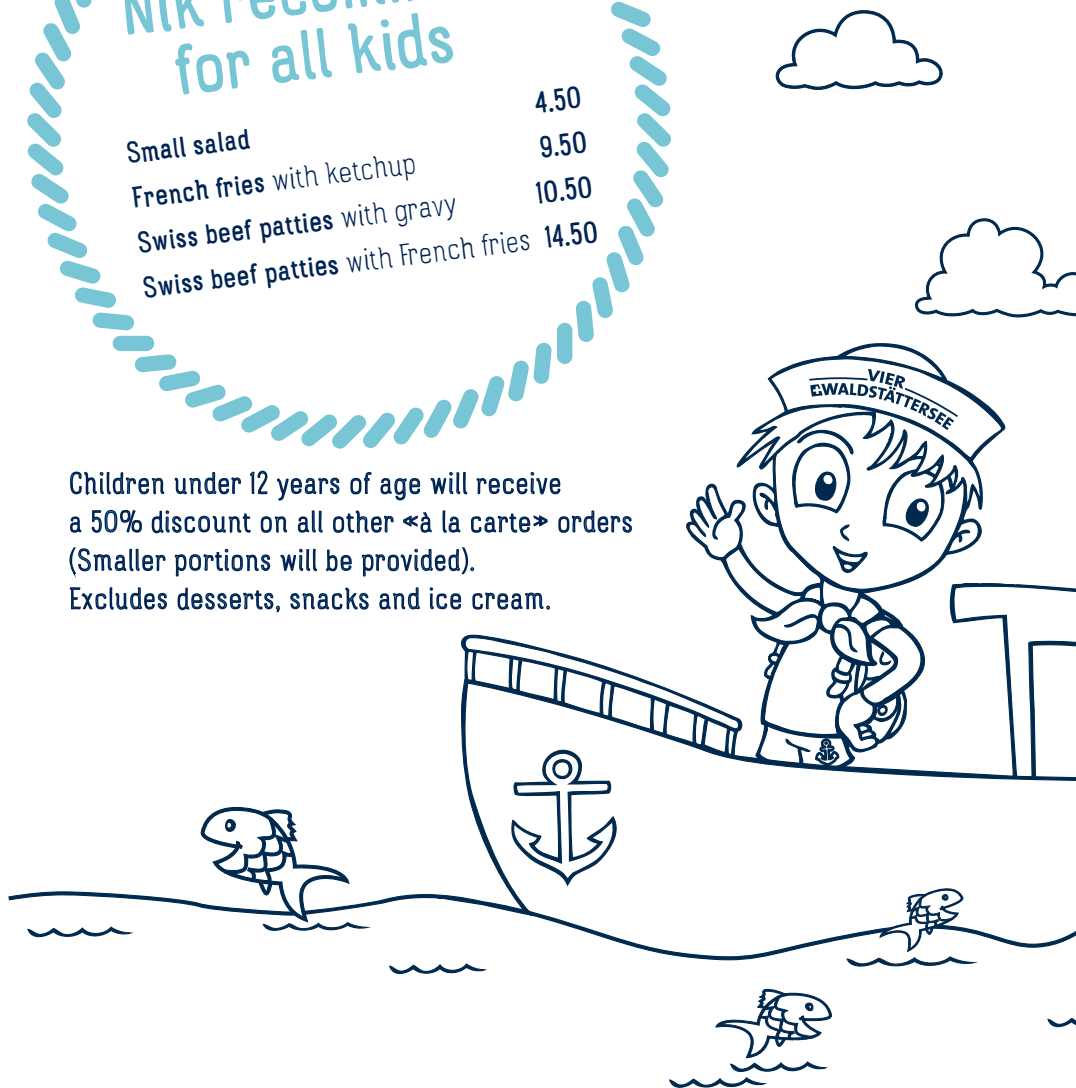
with asia-vegetables, coriander and basmati rice

## 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)