

Autumn 2025



gastronomie

vierwaldstättersee

Our autumn recommendation

Pumpkin panna cotta with pickled beetroots 16.50
accompanied by lambs lettuce and roasted pumpkin seeds

—

Swiss chicken strips
with organic Gotthard mushroom cream sauce 36.50
accompanied by «Rösti» potato medaillons,
savoy cabbage and carrots

—

Crème brûlée 12.50
with meringues sprinkles and cream

Complete menu 62.00

Our vegetarian recommendation

Pumpkin panna cotta with pickled beetroots 16.50
accompanied by lambs lettuce and roasted pumpkin seeds

—

Kerns spelt pasta with Urnerboden alpine cheese sauce 29.50
accompanied by Gotthard organic mushrooms,
savoy cabbage and carrots

—

Crème brûlée 12.50
with meringues sprinkles and cream

Complete menu 52.00

Light bites

Colourful mixed leaf salad 12.50
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

37.00

with asia-vegetables, coriander and basmati rice

Swiss turkey sausage with Urbräu jus

32.50

accompanied by «Rösti» potatoes and two kinds of carrots

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

Classic Lucerne «Chügelipastetli»

38.50

– puff pastry with creamy filling

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

«Beyond Meat» vegan meat patty

29.50

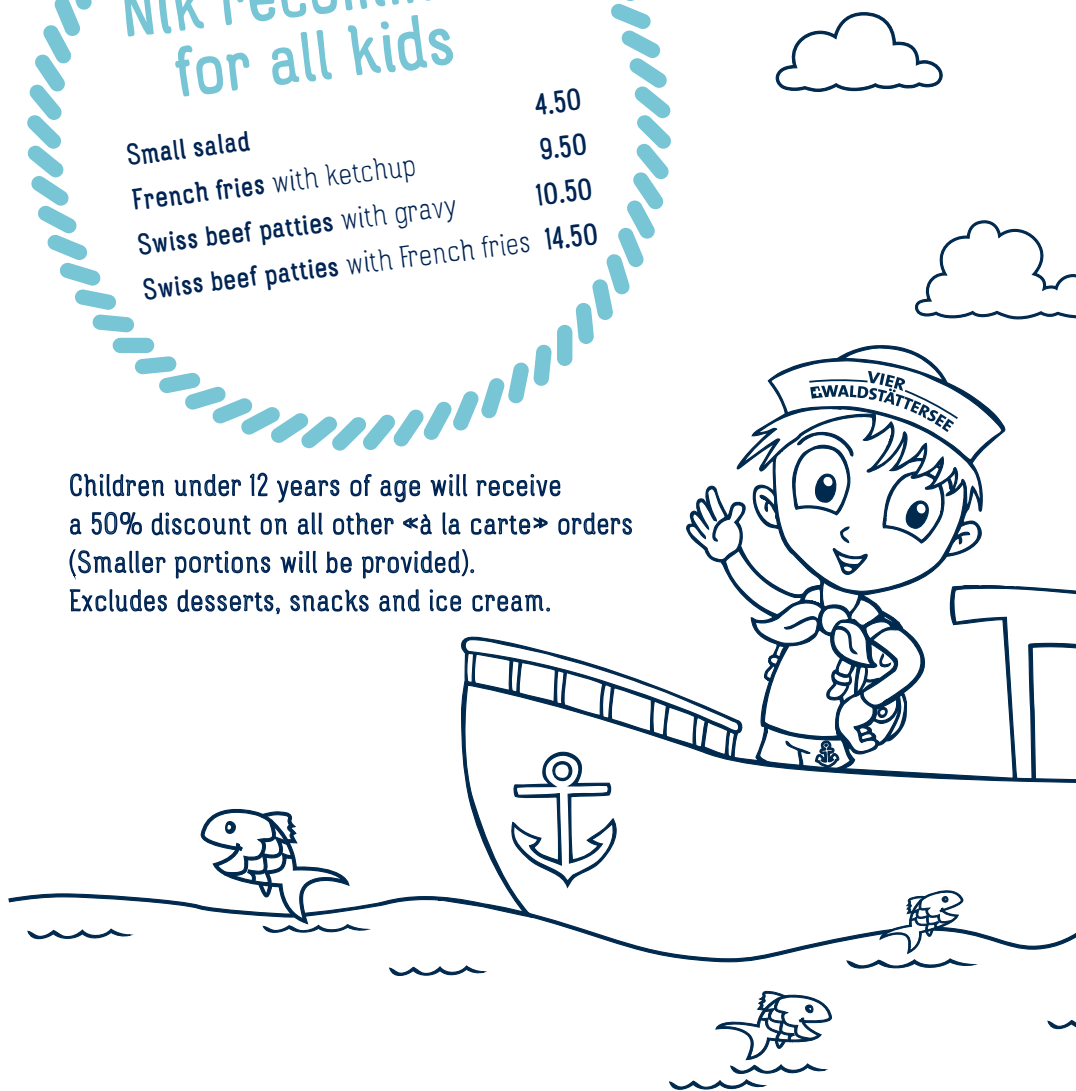
with Vegan vegetable-dal-ravioli, ratatouille
and smoky tomato sauce

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)	8.50
Lucerne chocolate cake with truffle cream	8.00
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
Senzazione Coffee 	4.00
Pierrot Almond	4.30
Senzazione lemon sorbet 	4.00
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. 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 on cruises 7/18, 11/20, 13/24 and 153/154.



House wine



Exclusive product range



MSC/ASC Certification



Palm oil free



gastronomie

vierwaldstättersee

www.gastronomie-vierwaldstaettersee.ch