

Late Summer 2025



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gastronomie

vierwaldstättersee

Our summer recommendation

Colorful tomato and melon salad with Swiss mozzarella 16.50
with balsamico dressing

—

Central Swiss pork fillet with lemon-basil sauce 36.50
accompanied by gnocchi and zucchini

—

Housemade quark mousse 12.50
with organic shipyard honey  and apricot compote

Complete menu 62.00

Our vegetarian recommendation

Colorful tomato and melon salad with Swiss mozzarella 16.50
with balsamico dressing

—

Gnocchi with lemon-basil sauce 29.50
accompanied by walnuts, zucchini and Sbrinz cheese shavings

—

Housemade quark mousse 12.50
with organic shipyard honey  and apricot compote

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

«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

37.00

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

Swiss turkey sausage

32.50

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

Yellow curry with «planted Chicken»

29.50

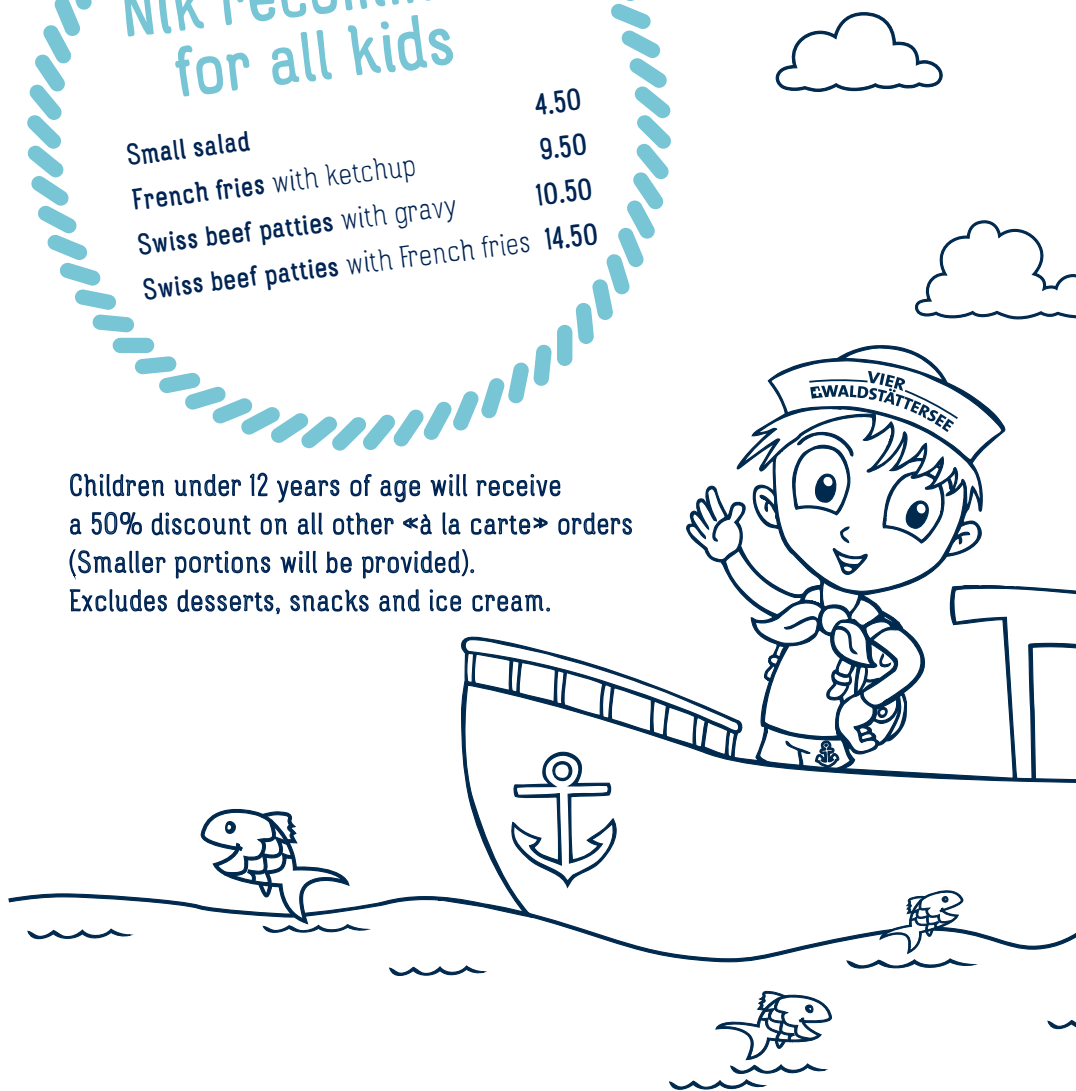
with sweet potatoes, pearl onions, baby corn, and mini eggplants
served with rice

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)	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, 153/154 and 33/36.



House wine



Exclusive product range



MSC/ASC Certification



Palm oil free



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