

# Lunch cruise



**gastonomie**

vierwaldstättersee

## Our recommendation

<b>«Vitello Forello»</b>	<b>16.50</b>
Lightly cooked veal carpaccio with Swiss smoked trout sauce, capers and pickled onions	
—	
<b>Panfried MSC zander “Lucerne Style”</b> 	<b>38.50</b>
with boiled potatoes, tomatoes and spinach	
—	
<b>Crème brûlée</b>	<b>12.50</b>
with caramelized nuts and meringues	
<b>Complete menu</b>	<b>62.00</b>

## Our vegetarian recommendation

<b>Tartare of smoked carrots</b>	<b>16.50</b>
with fresh horseradish, hummus, salad and a mustard-vinaigrette	
—	
<b>Kerns pasta with vegan Tu-nah*</b>	<b>29.50</b>
with a tomato-olive sauce	
—	
<b>Crème brûlée</b>	<b>12.50</b>
with caramelized nuts and meringues	
<b>Complete menu</b>	<b>52.00</b>

\*Tuna alternative made from fava beans and algae

MSC = Sustainable, wild-caught fish

ASC = Responsible fish farming

## Light bites

**Colourful mixed leaf salad** 11.90

with bread croutons, carrot ribbons, cherry tomatoes, roasted seeds and house dressing

**Housemade white wine soup** small 10.50

large 16.50

with strips of ASC smoked salmon  + 4.50

**“Best of Lake Lucerne”** 24.50

Nidwalden “Landjäger” cured sausage, Swiss turkey ham, Urnerboden alpine cheese, cubes of Sbrinz cheese and “Hohle Gasse” soft cheese served with pickles and housemade bread

### Housemade sandwiches

Urnerboden alpine cheese 8.50


Swiss turkey ham 8.50



## Out of the water

<b>Red Curry with Eden shrimps</b> 	<b>33.50</b>
with asia-vegetables, coriander and basmati rice	
<b>MSC Zander burger wit ASC smoked salmon</b> 	<b>29.50</b>
in a brioche bun with onions, organic honey-dill mayonnaise and coleslaw with french fries	<b>+ 9.50</b>
<b>MSC Fillet of Perch</b>  <b>deep-fried in batter with tartar sauce and a choice of side dish:</b>	
boiled potatoes	<b>36.50</b>
french fries	<b>38.50</b>
<b>Lucerne "Pastetli" – puff pastry</b>	<b>36.50</b>
filled with fish-shrimp ragout, accompanied by peas and carrots (MSC Zander, ASC Salmon and ASC Shrimps) 	

## For those who prefer meat

<b>Nidwalden meat patties in Urbräu-Jus</b> 	
<b>with two kinds of carrots and a choice of side dish:</b>	
mashed potatoes	<b>28.50</b>
french fries	<b>30.50</b>

## Sweets

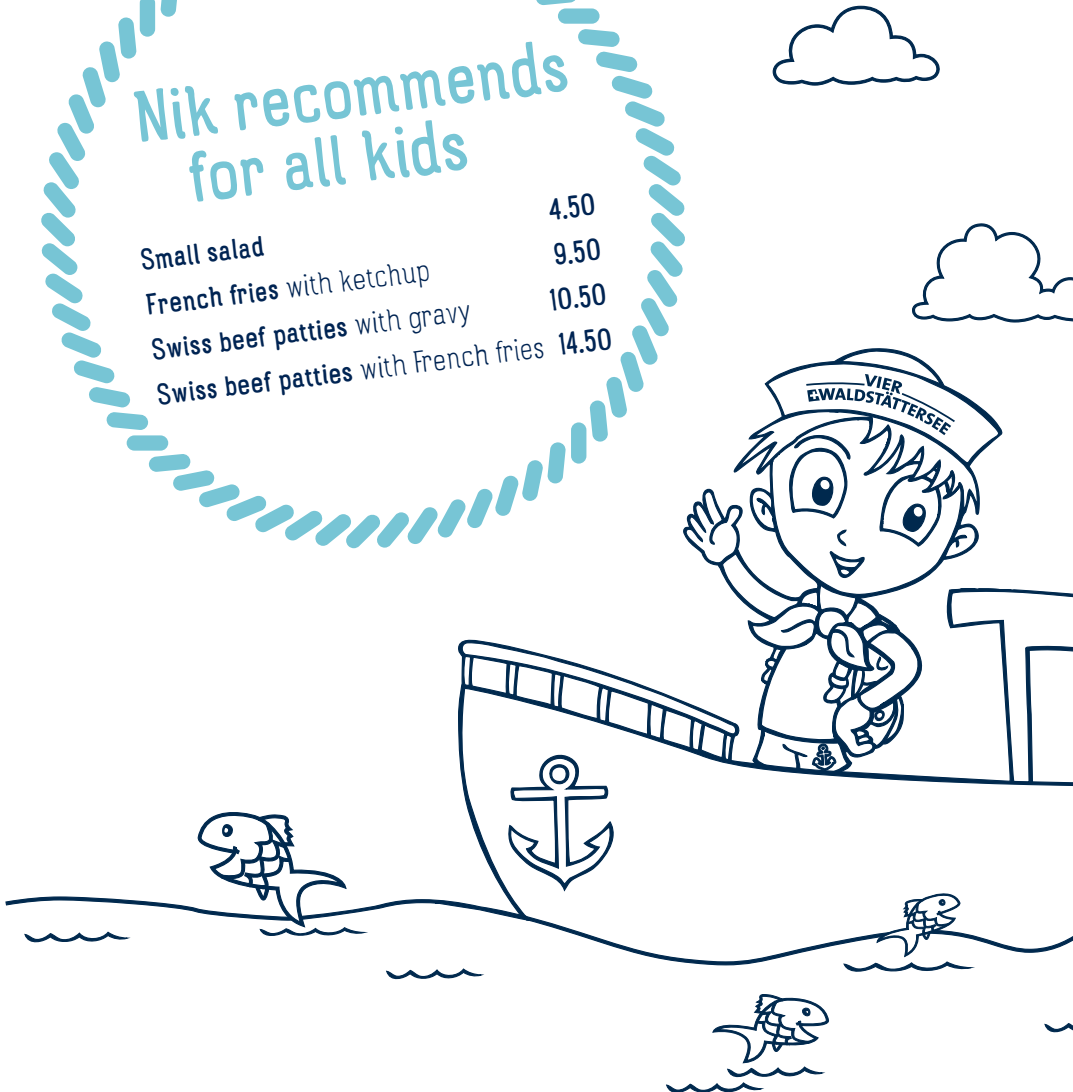
<b>Seasonal fruitcake</b>	<b>6.50</b>
with cream	<b>+ 2.00</b>
<b>Original "Treichler" Zuger Kirschtorte - Zug cherry cake</b> (contains alcohol)	<b>7.50</b>
<b>Lucerne chocolate cake with truffle cream</b>	<b>7.50</b>
with cream	<b>+ 2.00</b>
<b>Lake Lucerne iced coffee</b>	<b>14.50</b>
with cream and cherry liqueur (contains alcohol)	



# 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





All listed prices are in Swiss Francs (CHF) and include VAT.

All meat products are Swiss. All our baked goods are made in Switzerland, except for those that are explicitly labeled otherwise.

Our perch fillet and zander are from the fishing areas Northeast Atlantic and Europe (FAO 27 / FAO 5), shrimps come from Vietnam 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 cruise 15/16.

 House wine  Exclusive product range  MSC/ASC Certification



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[www.gastronomie-vierwaldstaettersee.ch](http://www.gastronomie-vierwaldstaettersee.ch)