

Lunch cruise



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gastronomie

vierwaldstättersee

Our recommendation

Lightly cooked Uri alpine lamb carpaccio with herb salad and a vinaigrette	16.50
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Braised ragout of Uri alpine lamb with a dark jus, mashed potatoes and two kinds of carrots	38.50
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Poached pear with organic shipyard honey with housemade chocolate mousse	12.50
Complete menu	62.00

Our vegetarian recommendation

Lightly cooked celery carpaccio with Dallenwil goat cheese accompanied by a herb salad and a vinaigrette	14.50
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Vegan vegetable-dal-ravioli with tofu, ratatouille-vegetables and smoky tomato sauce	29.50
—	
Poached pear with organic shipyard honey with housemade chocolate mousse	12.50
Complete menu	52.00

Light bites

Colourful mixed leaf salad

11.90

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

Housemade herb soup

small 10.50

large 16.50

“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



Lamb Fondue Chinoise

Available for preorder (minimum 2 people)

Colourful mixed leaf salad

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

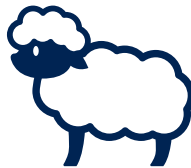
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Uri alpine lamb Fondue Chinoise

three sauces, mini corn, pickles, pearl onions and cherry tomatoes with french fries

For two people

99.00



GÖSCHENER ALP
Tavolago's Lammherde



From the Alp

Lucerne "Pastetli" – puff pastry with Uri alpine lamb  and small meatballs with a red wine herb jus accompanied by rice and two kinds of carrots	36.50
Uri alpine lamb burger  in a brioche bun with tomatoes, pickles, onions, coleslaw and garlic-mayonnaise with french fries	28.50 + 9.50
Red curry with Uri alpine lamb  with asia-vegetables, coriander and basmati rice	37.00
Uri alpine lamb noisette «Provençale»  with boiled potatoes and ratatouille vegetables	44.50

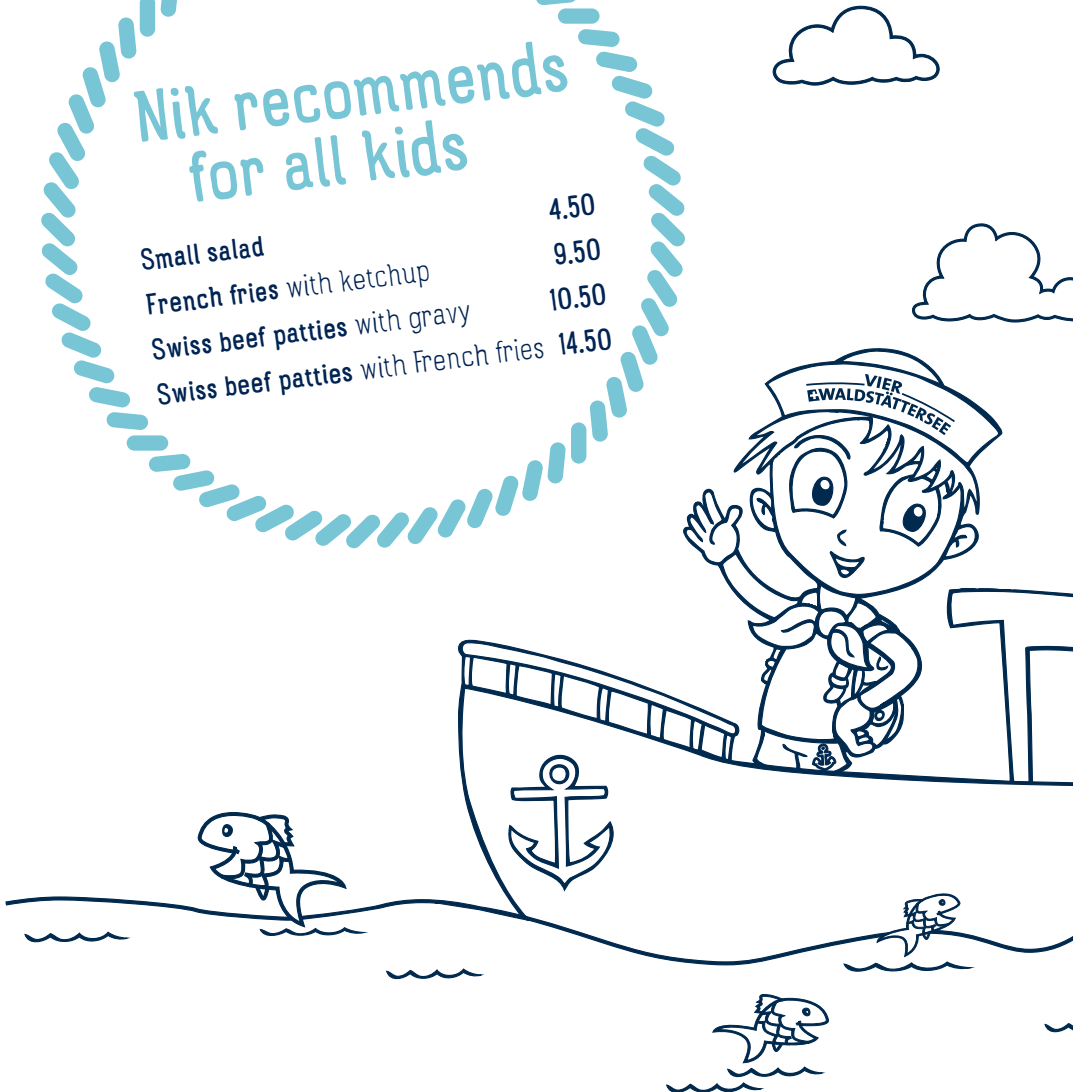
Our classics

Nidwalden meat patties in Urbräu-Jus  with two kinds of carrots and a choice of side dish: mashed potatoes french fries	28.50 30.50
MSC Fillet of perch  deep-fried in batter with tartar sauce and a choice of side dish: boiled potatoes french fries	36.50 38.50

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



Sweets

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





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 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 cruise 15/16.

 House wine  Exclusive product range  MSC/ASC Certification



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www.gastronomie-vierwaldstaettersee.ch