



Lunch cruise




gastronomie

vierwaldstättersee

Our recommendation

Green asparagus with ASC smoked salmon 	16.50
accompanied by radishes, salad and a raspberry vinaigrette	
—	
Central Swiss pork fillet in a herb coating	38.50
with spring potatoes, white asparagus and mustard hollandaise	
—	
Housemade rhubarb crumb cake	12.50
with vanilla ice cream and organic shibyard honey 	
Complete menu	62.00

Our vegetarian recommendation

Green asparagus with Dallenwil goat cheese	14.50
accompanied by radishes, salad and a raspberry vinaigrette	
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Asparagus ravioli with a wild garlic pesto	29.50
with dried tomatoes and Sbrinz cheese shavings	
—	
Housemade rhubarb crumb cake	12.50
with vanilla ice cream and organic shibyard honey 	
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



Turkey Fondue Chinoise

Available for preorder (minimum 2 people)

Colourful mixed leaf salad

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

—

Greppen turkey Fondue Chinoise

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

For two people

99.00



Spring awakening

Swiss chicken breast	36.50
with a herb risotto, sugar peas and Sbrinz cheese shavings	
White asparagus	32.50
with spring potatoes and two sauces: wild garlic mayonnaise and hollandaise	
with Nidwalden Pastrami	+ 7.50
Lucerne "Pastetli" – puff pastry	32.50
with an asparagus-pea ragout, morel mushrooms and rice	
Housemade asparagus quiche	28.50
with a colourful spring salad and house vinaigrette	

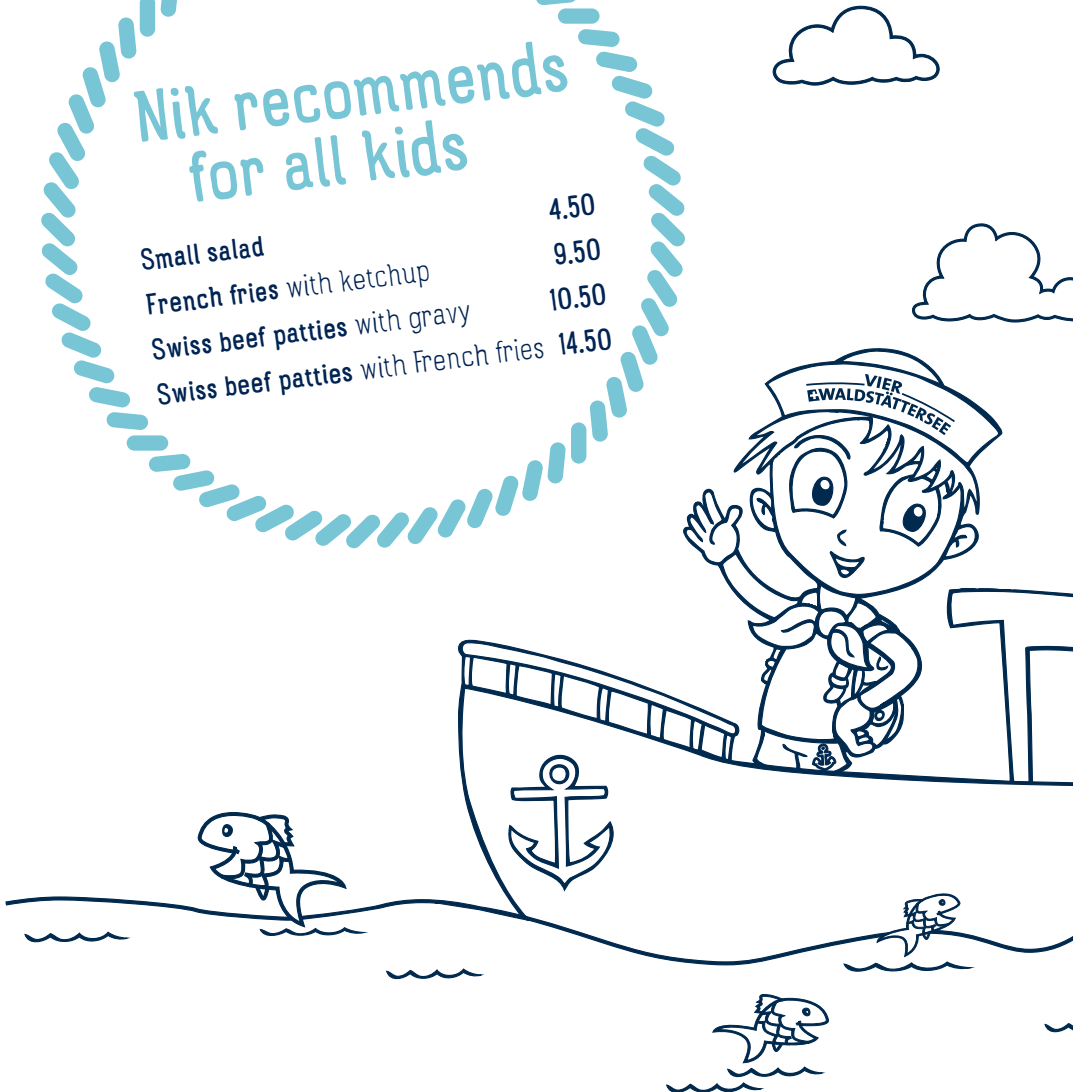
Our classics

Nidwalden meat patties in Urbräu-Jus 	
with two kinds of carrots and a choice of side dish:	
colourful mixed leaf salad	26.50
mashed potatoes	28.50
french fries	30.50
MSC Fillet of perch  deep-fried in batter	
with tartar sauce and a choice of side dish:	
boiled potatoes	36.50
french fries	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