

# Lunch cruise



gastronomie

vierwaldstättersee

## Our recommendation

<b>Tartare of smoked Swiss trout fillet</b> on a celery-carpaccio with red onions and organic shipyard honey vinaigrette –	<b>16.50</b>
<b>Central Swiss pork fillet with mustard hollandaise</b> with potato gratin and winter vegetables –	<b>36.50</b>
<b>Housemade gingerbread tiramisu</b> with blood orange sorbet	<b>12.50</b>
<b>Complete menu</b>	<b>62.00</b>

## Our vegetarian recommendation

<b>Green Mountain bean and beetroot tartare</b> on a celery-carpaccio with red onions and mustard seeds –	<b>16.50</b>
<b>Spumante-saffron-risotto</b> with organic Gotthard mushrooms and Sbrinz cheese shavings –	<b>29.50</b>
<b>Housemade gingerbread tiramisu</b> with blood orange sorbet	<b>12.50</b>
<b>Complete menu</b>	<b>52.00</b>

## 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

**“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

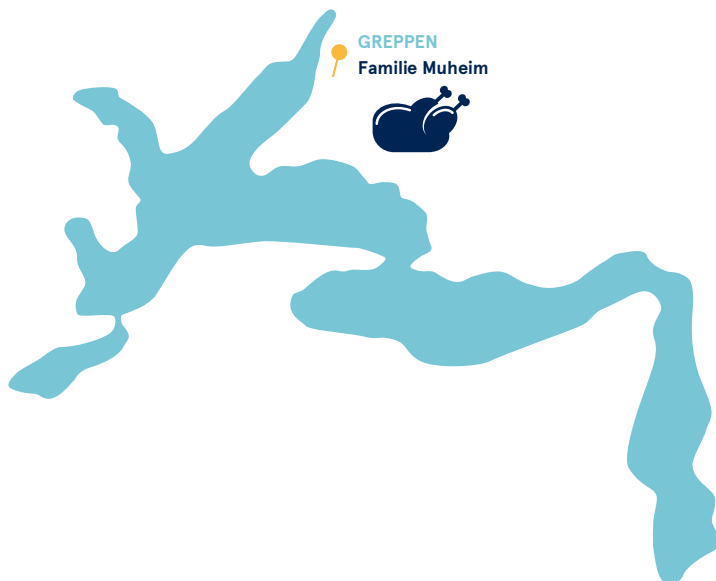
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## **Greppen turkey Fondue Chinoise**

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

**For two people**

**99.00**



## Holidays

<b>Classic Lucerne "Chügelipastetli"</b> – puff pastry with creamy filling	<b>38.50</b>
with Central Swiss veal, small meatballs, mushrooms and raisins served with two kinds of carrots and wild rice	
<b>Central Swiss braised beef roast with a mulled wine jus</b>	<b>34.50</b>
with mashed potatoes, fried onions and winter vegetables	
<b>Spumante-saffron-risotto with Eden shrimps</b>	<b>33.50</b>
<b>Beyond Burger with a mulled wine jus</b>	<b>29.50</b>
on red cabbage with potato gratin and pickled apples	

## Our classics

<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>
<b>MSC Fillet of perch</b>  <b>deep-fried in batter</b>	
<b>with tartar sauce and a choice of side dish:</b>	
boiled potatoes	<b>36.50</b>
french fries	<b>38.50</b>

# Sweets

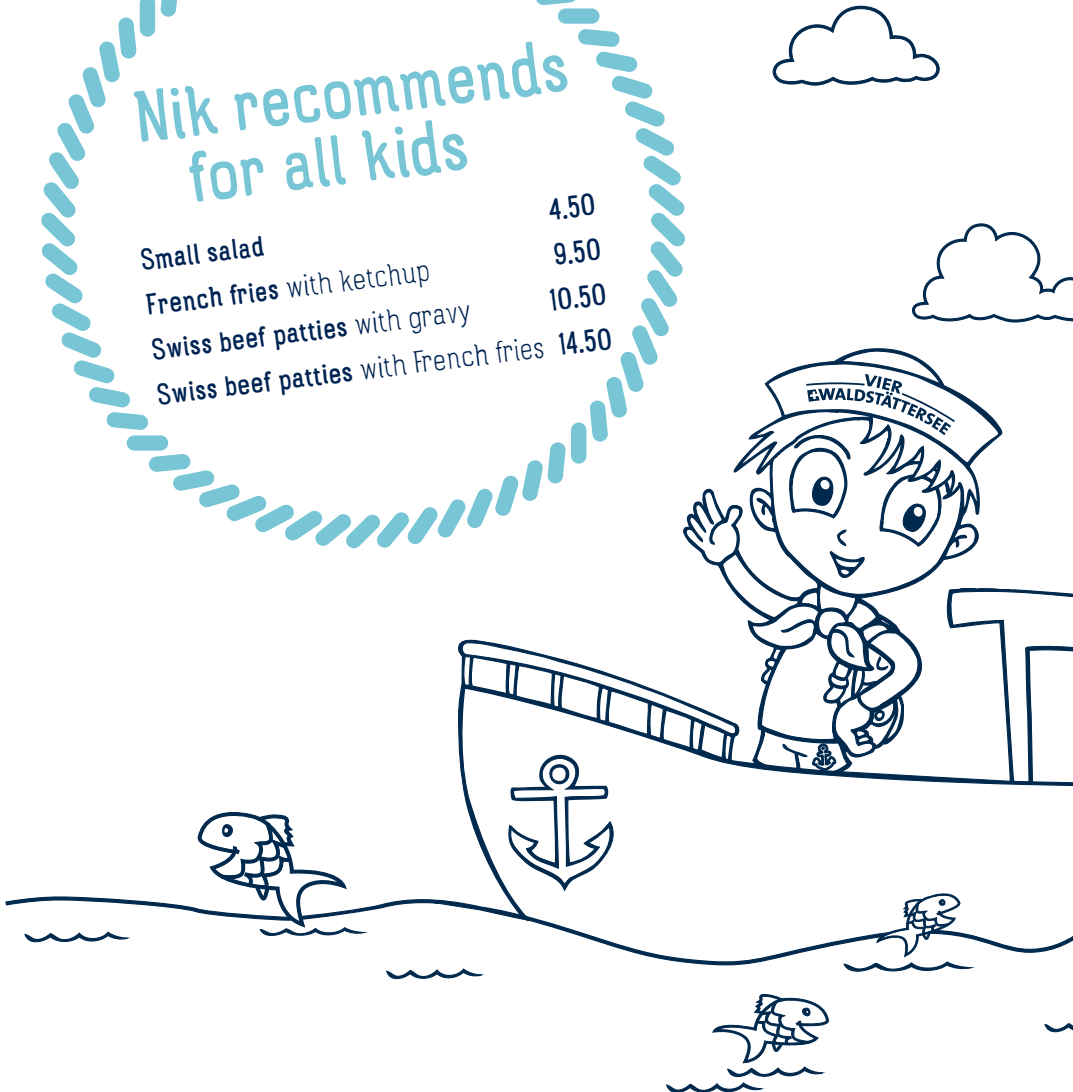
<b>Seasonal fruitcake</b>	<b>6.50</b>
with cream	<b>+ 2.00</b>
<b>Original "Treichler" Zuger Kirschtorte - Zug cherry cake</b> (contains alcohol)	<b>7.50</b>
<b>Lucerne chocolate cake with truffle cream</b>	<b>7.50</b>
with cream	<b>+ 2.00</b>
<b>Lake Lucerne iced coffee</b>	<b>14.50</b>
with cream and 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 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](http://www.gastronomie-vierwaldstaettersee.ch)