



gastronomie
vierwaldstättersee

September 2020



Our menu recommendation

Lamb`s lettuce 16.50

with Swiss egg, bread croutons, roasted kernels and house dressing

Swiss game meat saltimbocca with dried ham 34.50

served with wild-jus, dumplings, Brussels sprouts, pumpkin and pickled pears

Elderberry yoghurt cream 9.50

with limes and blackberries

complete menu 59.00

Do you prefer vegetarian? Our service staff will be happy to provide you with information.

We recommend our house wine

White wine / Schwyz, Switzerland

Cuvée Blanche 1 dl 7.00

Producer: Gebrüder Kümmin, Freienbach

Grapes: Blanc de noir, Riesling x Sylvaner, Muscat

7.5 dl 49.00



Salads, Soups and small snacks

Mixed leaf lettuce 10.90

with bread croûtons, carrot strips, roasted kernels, cherry tomatoes and house dressing

Home-made soup of the season 9.90

Swiss mountain cheese, Swiss dried meat and hunter sausage 19.50

served with cornichons and house bread

Home-made sandwiches

with Swiss mountain cheese 8.50

with Swiss turkey ham 8.50

with Swiss pastrami 9.50





Captains choice

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| Swiss meat patties on Urbräu beer jus 🍷 with mashed potatoes and two kinds of carrots | 28.50 |
| Swiss lamb ragout stewed in Tavola Rosso 🍷 red wine served with mashed potatoes and oven vegetables | 34.50 |
| Fried perch fillets 🐟 with salted potatoes and tatar sauce | 36.50 |
| Swiss pastrami with mixed leaf lettuce served with pickled onions and tartare sauce supplemented with fries | 29.50 34.50 |
| Alpine macaroni with basil pesto cherry tomatoes, green spinach and grated Sbrinz cheese | 24.50 |



Cakes, Coupes and Ice cream

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| Home-made fruit cake | 6.50 |
| Original Treichler Zuger Kirschtorte (specialty cake with a cherry-flavored and Kirsch drenched biscuit, contains alcohol) | 7.50 |
| Swiss chocolate cake with truffle cream | 7.50 |
| Coupe Denmark vanilla ice cream with whipped cream and hot chocolate sauce | 12.50 |
| Lake Lucerne ice coffee with whipped cream and your choice of spirit for extra flavor (contains alcohol) | 13.50 |
| A scoop of Emmi ice cream or Emmi sorbet Ice cream varieties: vanilla, chocolate brownie and mocha Sorbet selection: lime | 3.60 |
| whipped cream | +2.00 |



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 and our fish and seafood are MSC / ASC certified. Our perch fillet has been sustainably sourced from fisheries in Russia, Poland or Estonia. 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.

Selection available on all routes featuring the knife and fork symbol (🍴).



House wine



Exclusive product range



MSC / ASC certification