



**gastronomie**

vierwaldstättersee

**“Glaskurs” 2022**  
**english**

## Light bites

**Colourful mixed leaf salad** 10.90  
with bread croutons, cherry tomatoes, roasted seeds and house dressing

**Colourful mixed leaf salad** 22.50  
With bread croutons, cherry tomatoes, cucumber, Swiss eggs, Uri alpine cheese, roasted seeds and house dressing

**Housemade seasonal soup** small 9.90 large 16.50

**Rotegg Schüblig smoked sausage** 12.50  
with mustard and bread  
with a colourful mixed leaf salad and house dressing 19.50

**Original Gersau cheesecake** 23.50  
with a colourful mixed leaf salad and house dressing

**“Best of Lake Lucerne”** 24.50  
Nidwalden Landjäger cured sausage, pastrami, Swiss turkey ham, Uri alpine cheese, cubes of Sbrinz cheese and “Hohle Gasse” soft cheese served with cornichons and housemade bread

**Housemade sandwiches**

Uri alpine cheese 8.50

Swiss turkey ham 8.50

Nidwalden pastrami 9.50



## Our house wines



### Switzerland / Schwyz

**Cuvée Blanche** € 1.0 dl 7.50  
7.5 dl 49.00

This is a wine for all senses, which has been carefully crafted at the Kümin cellars. The sweet grape juice has gently fermented to a delicate wine that is full of fresh fruitiness with a touch of sweet zing. This cuvée is well suited for any aperitif or as a companion for cold buffets.

Producer Gebrüder Kümin, Freienbach  
Grapes Blanc de noir, Riesling x Sylvaner, Muscat



### Italy / Emilia Romagna

**Tavola Rosso** € 1.0 dl 7.50  
7.5 dl 49.00

This refined Italian red is grown at the sunny vineyards of Villa Bagnolo, beautifully situated between Tuscany and the Adriatic Coast. The masterful blend combines a robust Cuvée with different Riserva selections, achieving balance and harmony from the careful ageing process in both wooden barrels and steel tanks. Our Tavola Rosso is the perfect companion for any occasion. The intense color, fruity aroma and soft finish are very pleasing.

Producer Assembled by the master vintner Vito Ballarati and the Tavolago team  
Grapes Sangiovese

## Snacks

<b>Peanuts</b>	<b>2.50</b>
<b>Zweifel crisps plain or paprika</b>	<b>3.20</b>
<b>Lucerne Birnenweggen bread with spiced pear filling</b>	<b>3.50</b>
<b>Lucerne almond cake</b>	<b>3.50</b>
<b>Pastry nut twist</b>	<b>3.50</b>



## Tortes and cakes

<b>Housemade fruitcake</b>	<b>6.50</b>
<b>Original Treichler Zuger Kirschtorte – Zug cherry torte (with alcohol)</b>	<b>7.50</b>
<b>Lucerne chocolate torte with truffle cream</b>	<b>7.50</b>
<b>with cream</b>	<b>+2.00</b>

## Individual ice creams & ice cream lollies

<b>Pierrot ice cream cone (chocolate, vanilla, strawberry)</b>	<b>3.70</b>
<b>Café latte macchiato ice cream</b>	<b>5.50</b>
<b>Pierrot Almond</b>	<b>3.70</b>
<b>Pierrot Tom</b>	<b>3.50</b>
<b>Pierrot Pirate</b>	<b>3.00</b>

 All of our ice creams are palm oil-free and made with Swiss milk.



Children under 12 years of age will receive a 50% discount on all «à la carte» dishes, as smaller portions will be provided. This offer does not apply to desserts, ice creams or small snacks.

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 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 offer for light refreshments is valid on all off-peak cruises listed in the timetable brochure with the glass symbol (☞).



House wine



Exclusive product range



MSC / ASC certification



Palm oil free