



gastronomie

vierwaldstättersee

Early summer 2022

Our early summer recommendation

Salad with two types of asparagus 16.50

with wild garlic pesto, smoked Uri lamb noisette and spinach salad

–

Central Swiss pork fillet with an herb crust 36.50

with mustard hollandaise sauce, new potatoes and sugar snap peas

–

Housemade rhubarb crumble tart 12.50

with vanilla quark and organic shipyard honey 🍯

From the menu 59.00

Our vegetarian recommendation

Salad with two types of asparagus 16.50

with wild garlic pesto, sun-dried cherry tomatoes and spinach salad

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Gnocchi in a light cream sauce 26.50

with morel mushrooms, sugar snap peas and Sbrinz shavings

–

Housemade rhubarb crumble tart 12.50

with vanilla quark and organic shipyard honey 🍯

From the menu 49.00

Light bites

Colourful mixed leaf salad 10.90

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

Housemade seasonal soup 9.90

“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

Crostini with Swiss smoked trout mousse 21.50

on a bed of colourful mixed salad with melon and raspberry dressing

Housemade sandwiches

Uri alpine cheese 8.50

Swiss turkey ham 8.50


Nidwalden pastrami 9.50



Captain's specials

Nidwalden meat patties in Urbräu jus 
with two kinds of carrots and a choice of side dish:

Mashed potatoes	28.50
Mixed leaf salad	26.50
Fries	30.50

MSC fillet of perch deep-fried in batter 
with tartar sauce and a choice of side dish:

Boiled potatoes	36.50
Mixed leaf salad	34.50
Fries	38.50

**Ragout of Uri alpine lamb
in a dark red wine jus** 
with mashed potatoes and carrots

34.50

Swiss beef tartare
With pickled onions, capers and egg yolk cream
served with fries

36.50

Vegan curry with "planted chicken"
courgetti, carrots, peppers and wild rice

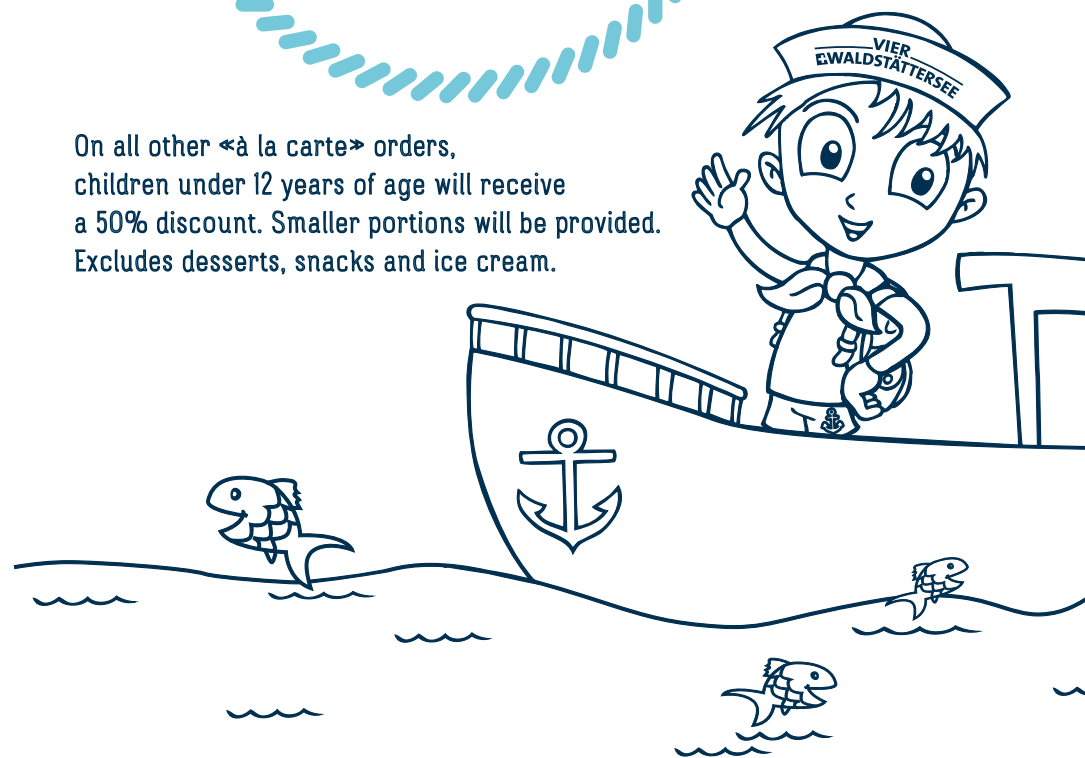
29.50



Children's menu



On all other «à la carte» orders,
children under 12 years of age will receive
a 50% discount. Smaller portions will be provided.
Excludes desserts, snacks and ice cream.



Cakes, sundaes and ice creams

Housemade fruitcake	6.50
Original Treichler Zuger Kirschtorte – Zug cherry cake (with alcohol)	7.50
Lucerne chocolate cake with truffle cream	7.50
Coupe Colonel sundae with Skyy vodka	12.50
Coupe Denmark sundae with chocolate sauce	12.50
Lake Lucerne iced coffee with cream and cherry liqueur (with alcohol)	14.50
Scoop of ice cream or sorbet Ice cream: Vanilla, strawberry, chocolate brownie and mocha Sorbet: Lemon and blood orange	3.60
with cream	+ 2.00

Individual ice creams and ice cream lollies

Pierrot ice cream cone (chocolate, vanilla, strawberry)	3.70
Emmi café latte macchiato ice cream	5.50
Pierrot Almond	3.70
Pierrot Tom	3.50
Pierrot Pirate	3.00



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

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.

This catering offer is available on all cruises listed with the knife and fork symbol in the timetable. (🍴).

 House wine  Exclusive product range  MSC / ASC certification  Palm oil free