



**gastronomie**

vierwaldstättersee

**Late summer 2021**

## Our late summer recommendation

**Melons with dried meat from Central Switzerland** 16.50  
served with shipyard honey 🍯 and bread chips

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**Pork steak from Central Switzerland  
in a lemon pepper sauce** 34.50  
served with Kernser noodles and roasted vegetables

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**Home-made coffee crème with Rast coffee beans** 12.50  
topped with apricots and pistachios

**complete menu** 59.00

## Our vegetarian recommendation

**Melons with cream cheese** 16.50  
served with shipyard honey 🍯 and bread chips

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**Kernser noodles** 26.50  
in lemon pepper sauce with roasted vegetables

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**Home-made coffee crème with Rast coffee beans** 12.50  
topped with apricots and pistachios

**complete menu** 49.00

## Salads, Soups and small snacks

**Mixed leaf lettuce** 10.90  
with bread croûtons, carrot strips, cherry tomatoes,  
roasted kernels and house dressing

**Home-made soup of the season** 9.90

**Uri mountain cheese, cubes of Sbrinz cheese,  
Swiss turkey ham and hunter sausage** 19.50  
served with fresh bread and cornichons

**Home-made sandwiches**  
with Swiss mountain cheese 8.50  
with Swiss turkey ham 8.50  
with Swiss pastrami 9.50



## Captains choice

**Swiss meat patties on Urbräu beer jus**  28.50  
with mashed potatoes and two kinds of carrots

**Swiss lamb ragout stewed in Tavola Rosso**  red wine 34.50  
served with mashed potatoes and two kinds of carrots

**Fried perch fillets**  36.50  
with salted potatoes and tartar sauce

**Swiss pastrami with mixed leaf lettuce** 29.50  
with tartar sauce, pickled onions

served with fries 34.50

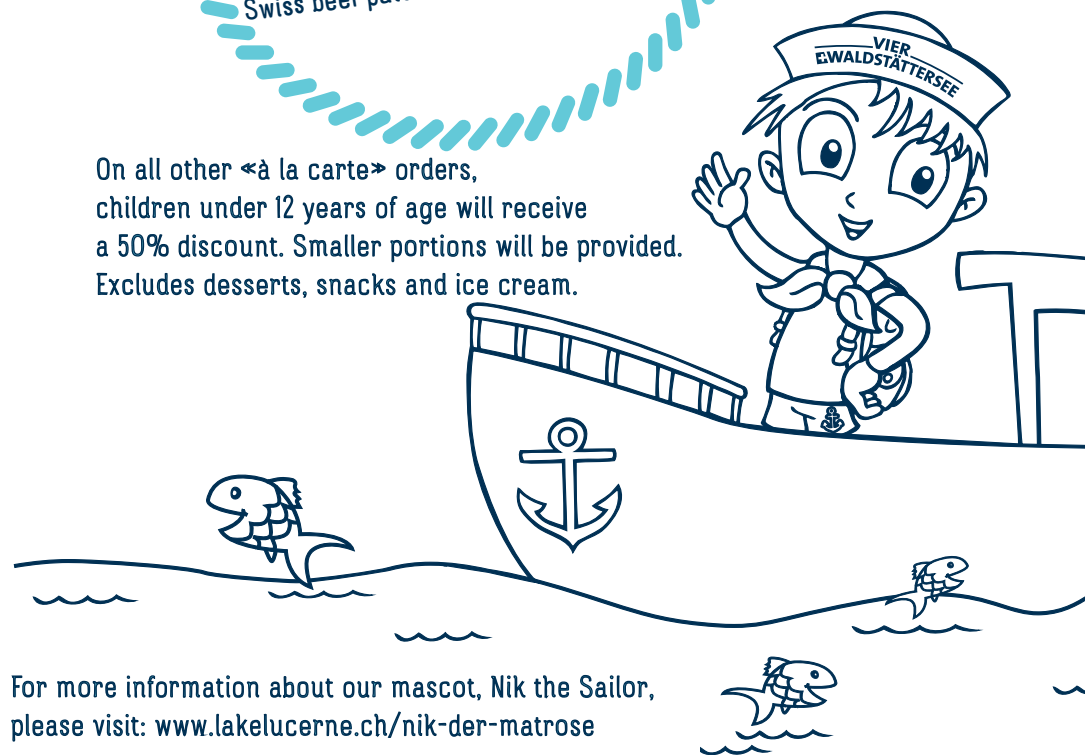
**Lucerne puff pastry vegetarian** 26.50  
with peas, swiss organic mushrooms,  
confit cherry tomatoes and spinach



## 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.



For more information about our mascot, Nik the Sailor,  
please visit: [www.lakelucerne.ch/nik-der-matrose](http://www.lakelucerne.ch/nik-der-matrose)

# Cake, Ice cream and little desserts

<b>Home-made fruit cake</b>	<b>6.50</b>
<b>Original Treichler Zuger Kirschtorte</b> (Specialty cake with a cherry-flavored and Kirsch drenched biscuit, contains alcohol)	<b>7.50</b>
<b>Lucerne chocolate cake</b> with truffle cream	<b>7.50</b>
<b>Coupe Denmark</b> vanilla ice cream with whipped cream and chocolate sauce	<b>12.50</b>
<b>Lake Lucerne ice coffee</b> with whipped cream and Kirsch (contains alcohol)	<b>13.50</b>
<b>A scoop of ice cream or sorbet</b> Ice cream varieties: vanilla, chocolate brownie and mocha Sorbet selection: lime	<b>3.60</b>
<b>Whipped cream</b>	<b>+2.00</b>

 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