

Summertime is Barbecue time

Barbecue menu

Grilled Swiss arctic char and tartar from Schwyzer veal
Quail egg, Espuma of fried potatoes, truffled leaf spinach
Fermented garlic
Omble chevalier grillé, Tatar de veau Schwyz
Oeuf de caille, espuma de pommes de terre, épinards truffes
ail fermenté

Chanterelles cream soup
Rosemary foam, crispy ham roll
Soupe de chanterelles
Mousse de romarin, croustillant de jambon

Grilled lobster tail
Tarragon butter-emulsion
Wild asparagus, maracuja jelly, macadamia crumble
Queue de homard grillé
Emulsion d'estragon et de beurre
Asperges sauvages, gelée de fruit de la passion, Macadamia crumble

Grilled beef tenderloin from Central Switzerland
with parsley marrow crust and sauce Bordelaise
Risotto with chanterelles, cauliflower variation
Filet de bœuf de la Suisse centrale grillé
avec une croûte de persil et moelle, sauce bordelaise
Risotto aux chanterelles et variation de chou-fleur

Symphony of raspberry, vanilla, Madagascar couverture and pistachio
Symphonie des framboise, vanille, Madagascar chocolat et pistache

5 courses CHF 115.00
4 courses (without fish) CHF 93.00
3 courses (without soup and fish) CHF 79.00

Vegetarian Menu

Seasonal lettuce
with strawberries, kaki, figs and nuts
*Salades vertes de la saison
avec des fraises, kaki, figues et noix*

Melon variation
Cold soup, sorbet, Lassi
Variation de melon
Soupe froide, sorbet, Lassi

Carnaroli risotto
with chanterelles, leek and fermented garlic
Risotto Carnaroli
avec chanterelles, poireaux et de l'ail fermenté

Passion fruit parfait
with berries and coconut meringue
*Parfait au fruit de la passion
avec des baies et meringue aux noix de coco*

4 courses CHF 65.00
3 courses (without soup) à CHF 52.00

From our charcoal grill

| | | CHF |
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| From local farmers | | |
| Beef tenderloin from Central Switzerland | 140g | 49.00 |
| <i>Filet de bœuf de la Suisse centrale</i> | 180g | 59.00 |
| Veal steak from Schwyz | | 48.00 |
| <i>Steak de veau de Schwyz</i> | | |
| Swiss chicken breast | | 34.00 |
| <i>Poitrine de poulet suisse</i> | | |
| US-Beef | | |
| Rib eye from the Nebraska beef from Omaha | 220g | 68.00 |
| <i>Entrecôte du bœuf Nebraska de Omaha</i> | Per 100g more | 20.00 |
| Flat iron steak cut from the shoulder | | 48.00 |
| <i>Flat Iron Steak coupé de l'épaule</i> | | |

From rivers and the sea

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| Lobster from Maine | whole | 68.00 |
| <i>Homard du Maine</i> | half lobster | 45.00 |
| Pike perch | | 42.00 |
| <i>Sandre</i> | | |
| Fillet of sea bass, wild catch | | 48.00 |
| <i>Filet de loup de mer, capture sauvage</i> | | |

To our barbecue specialties we serve seasonal vegetables from the market, a selection of fresh leaf salad as well as homemade sauces and dips.

Pour nos spécialités de barbecue nous servons des légumes de saison une sélection des salades vertes fraîches et des sauces faites maison

Choose your side dish:

Potato gratin, potatoes, risotto, french fries or basmati rice

Gratin de pommes de terre, pommes de terre jeunes, risotto, frites ou riz basmati

Sandwiches

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| | CHF |
| Club sandwich, french fries | 27.00 |
| Club sandwich, frites | |
| Pastrami sandwich hearty stuffed | 24.00 |
| with mustard sauce, cucumber and iceberg lettuce | |
| <i>Sandwich Pastrami</i> | |
| <i>avec sauce à la moutarde, concombre et laitue d'hiver</i> | |

Appetizers

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| | CHF |
| The Tradition of smoking salmon from the foot of Mythens | |
| Smoked Scottish salmon | 28.50 |
| with honey mustard sauce, toast and capers | small portion 19.00 |
| <i>Saumon fumé écossais avec sauce à la moutarde au miel, toast et câpres</i> | |
| Yellow fin tuna | |
| Tartare with quinoa salad, citrus fruits, shrimp in Panko bread | 26.00 |
| <i>Tartare avec salade de quinoa, agrumes, crevette dans le pain Panko</i> | |
| Lake and field | |
| Grilled Swiss arctic char and tartar from Schwyzer veal | 28.00 |
| Quail egg, Espuma of fried potatoes, truffled leaf spinach, fermented garlic | |
| <i>Omble chevalier grillé, Tatar de veau Schwyz</i> | |
| <i>Oeuf de caille, espuma de pommes de terre, épinards truffes, ail fermenté</i> | |

Exotic and aromatic

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| Grilled lobster tail | | 28.00 |
| Tarragon butter-emulsion, wild asparagus, maracuja jelly, macadamia crumble | | |
| Queue de homard grillé, Emulsion d'estragon et de beurre | | |
| Asperges sauvages, gelée de fruit de la passion, Macadamia crumble | | |

Beef tartar

- Classic with capers, onions and mushrooms 26.50
Classique avec câpres, oignons et champignons small portion 18.00
- Baked with Café de Paris 28.50
Cuit au four avec Café de Paris small portion 19.00
- with bacon and fried egg 29.50
avec du bacon et œuf small portion 24.00

Give your tartar an upgrade with whiskey, cognac or truffel oil + 2.00
All tartars will be served with our home made Focaccia or toast from the Heini bakery

Salad variations – light and healthy

Green salad 12.50
Salade verte

Mixed salad 12.50
Salade mixte

Salad with grape and cherry tomatoes 18.00
with marinated mozzarella, rocket salad and pine nuts small portion 12.00
Salade de tomates
avec mozzarella mariné, roquette et pignons de pin

Caesar Salad with lettuce, parmesan, croutons and egg 13.50
César salade, parmesan, croûtons et œuf

Seasonal leaf salad 19.50
with strawberries, kaki, figs and nuts
Feuilles de salade de saison, avec des fraises, kaki, figues et noix

Add your choice of topping for your personal upgrade of your salad:

- fried seasonal mushrooms 6.00
- grilled Swiss chicken breast 8.00
- five fried jumbo shrimps with herbs and garlic 10.00
- four fried scallops with Noilly Prat and garlic 12.00

Soups

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| | CHF |
| Hearty and clear | |
| Clear beef broth with stripes of herb pancakes and vegetables <i>Bouillon de bœuf avec des crêpes aux herbes et des légumes</i> | 15.50 |
| Creamy and delicate | |
| Chanterelles cream soup Rosemary foam, crispy ham roll <i>Soupe de chanterelles, mousse de romarin, croustillant de jambon</i> | 16.00 |
| refreshingly summery | |
| Melon variation, cold soup, sorbet, Lassi <i>Variation de melon, soupe froide, sorbet, Lassi</i> | 15.00 |

Vegetarian and Vegan

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| | CHF |
| Vegetarian | |
| Potato gnocchi with mascarpone | 24.50 |
| Sbrinz, seasonal mushrooms and vegetables <i>Gnocchi avec mascarpone, sbrinz, champignons et légumes</i> | small portion 16.00 |
| Carnaroli risotto | 23.50 |
| with chanterelles, leek and fermented garlic <i>Risotto Carnaroli avec chanterelles, poireaux et de l'ail fermenté</i> | small portion 15.00 |
| Homemade tomato noodles | 24.50 |
| Lukewarm buffalo mozzarella and basil foam <i>Pâtes aux tomates faite maison, mozzarella de bufflonne et basilic</i> | small portion 16.00 |
| Add your choice of topping for your personal upgrade of your dish: | |
| • fried seasonal mushrooms | 6.00 |
| • grilled Swiss chicken breast | 8.00 |
| • five fried jumbo shrimps with herbs and garlic | 10.00 |
| • four fried scallops with Noilly Prat and garlic | 12.00 |
| Vegan | |
| Pineapple mango curry with avocado, cardamom and vanilla | 26.00 |
| Basmati rice and Pita bread <i>Curry ananas-mangue avec avocat, cardamome, vanille, Riz basmati et pain Pita</i> | small portion 18.00 |

Fresh fish

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| | CHF |
| From Switzerland | |
| Poached fillets of Swiss char Honey butter sauce, gorgonzola polenta, mushrooms, chervil and red onions <i>Filet poché de l'omble suisse</i> <i>Sauce miel-beurre, polenta au gorgonzola, champignons, cerfeuil et oignons rouges</i> | 34.00 |

Deep fried perch filets 36.00
 Remoulade sauce, spring potatoes, fresh leaf spinach
Filets de perche Friture de lacs suisses,
Sauce rémoulade, pommes de terre de printemps, les épinards de feuilles fraîches

From the ocean
 Orkney salmon fillet with Tramezzini 41.00
 White wine sauce, market vegetables
Saumon filet avec Tramezzini
Sauce au vin blanc, légumes

Meat pleasures

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| Traditional «Wienerschnitzel» French fries, green beans, lemon, capers and anchovies <i>Traditionnel «Wiener Schnitzel», Frites, haricots verts, citron, câpres et anchois</i> | 38.00 |
| Sliced Swiss veal, served in a pan with mushroom sauce, Rösti and market vegetables <i>Tranches de veau suisse, servi dans une casserole</i> <i>avec sauce aux champignons, pommes de terre rissolées et légumes du marché</i> | 42.00 |
| Baked Swiss chicken breast Salad variations, remoulade sauce <i>Poitrine de poulet Suisse cuit au four, salades, sauce tartare</i> | 34.00 |
| Lucerne`s favourite «Chügelipastetli» Stew of veal and pork with cream sauce and mushrooms filled in a puff pastry accompanied by vegetables <i>Ragoût de veau et de porc à la sauce à la crème et aux champignons</i> <i>rempli dans une pâte feuilletée, légumes</i> | 36.00 |
| Grilled beef tenderloin from Central Switzerland with parsley marrow crust Sauce Bordelaise, risotto with chanterelles, cauliflower variation <i>Filet de bœuf grillé de la Suisse centrale, avec croûte de persil et moelle,</i> <i>Sauce bordelaise, risotto aux chanterelles et variation de chou-fleur</i> | 56.00 |

The Chateaubriand

Hotel Schweizerhof Lucerne`s signature dish! (Min. 2 persons)

Châteaubriand with Béarnaise p.P. 65.00

Choose your side dishes
 Rice, potato gratin, french fries, potato gnocchi, polenta, risotto or spring potatoes

Because of our gentle cooking methode we ask you to schedule about 40 minutes time to Gourmet. Thank you