

FOOD

STARTERS

Mixed Leaf Salad with caramelized nuts, dried fruit, and orange-mustard-honey dressing	11.50
Pumpkin Soup with pumpkin seeds and pumpkin seed oil	12.50
Dried Meat Platter from Doggwiler butchery, Lucerne (for 2 people)	26.00

FONDUES 300g per person

Moitié-Moitié Gruyère & Fribourg Vacherin	p. p. 34.00
Pilatus Fondue with regional cheese from Werthenstein	p. p. 34.00
Beer & Bacon Fondue with regional cheese from Werthenstein, bacon and Luzerner Bier	p. p. 36.00
Porcini Fondue Gruyère & Fribourg Vacherin with porcini and mushrooms	p. p. 38.00
Tomato & Chili Fondue	p. p. 35.00
✓ Vegan Fondue Plant-based fondue by New Roots (organic cashew-based)	p. p. 35.00
Homemade Chili Sauce	2.00

SIDE DISHES

Homemade Meatballs	11.50
Pickled Vegetables	6.50
Steamed Vegetables	7.50
"Gschwelti" boiled potatoes	6.50

NOT A CHEESE LOVER?

Classic Tarte Flambée with bacon and onions	22.50
✓ Vegan Tarte Flambée with grilled vegetables and rosemary oil	23.50
Risotto with Gorgonzola and pear, nuts, and Parmesan crisp	29.50

DESSERTS

Lucerne Gingerbread with whipped cream ... with a scoop of vanilla ice cream	7.50 + 4.50
Homemade Tiramisu in a glass	11.50
✓ Plum Sorbet with crumble ... with a shot of prosecco or vodka	6.50 + 4.50
Meringues with Vanilla Ice Cream	10.50
Vanilla Ice Cream with Baileys and Whipped Cream	7.00
Affogato	6.50

If you have any questions about allergens or intolerances, our staff will be happy to assist you.
Meat origin: Switzerland. All prices are in CHF and include 8.1% VAT.

✓ = vegan