

FOOD

STARTERS

Pumpkin Soup with roasted pumpkin seeds and pumpkin seed oil	12
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🍴 Winter Leaf Salad	11
with vegetables, dried fruit, and caramelized nuts in Rudolf's house dressing	
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Risotto with pumpkin, nuts, leek and salsiccia	19.50/29.50
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Dried Meat Platter	24
from Doggwiler butchery, Lucerne (for 2 people)	

FONDUES 300 g per person

Moitié-Moitié	p. p. 33
Gruyère & Fribourg Vacherin	
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Pilatus Fondue	p. p. 32
with regional cheese from Werthenstein	
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Beer & Bacon Fondue	p. p. 35
with regional cheese from Werthenstein, bacon and Luzerner Bier	
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Truffle & Porcini Mushroom Fondue	p. p. 43
Gruyère & Fribourg Vacherin with truffle and porcini	
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Prosecco Fondue	p. p. 38
with regional cheese from Werthenstein and prosecco	
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🍴 Vegan Fondue	p. p. 34
Plant-based fondue by New Roots (organic cashew-based)	
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Homemade Chili Sauce	2

SIDE DISHES

Pickled Vegetables	6
Steamed Vegetables	7.50
Boiled Potatoes	6.50
Meatballs	10.50

FOR THE NON-CHEESE LOVERS

Classic Tarte Flambée with bacon and onions	21.50
🍴 Vegan Tarte Flambée with grilled vegetables and rosemary oil	22.50

DESSERT

🍴 Plum Sorbet with crumble	6
... with a shot of prosecco or vodka	
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Lucerne Gingerbread with whipped cream	7
... with a scoop of vanilla ice cream	
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Homemade Tiramisu in a glass	11.50
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Meringues with Vanilla Ice Cream	9.50

Allergens: Our staff will be happy to inform you, upon request,
about ingredients in our dishes that may cause allergies or intolerances.
Meat origin: Switzerland. All prices are in CHF and include 8.1% VAT.