

Chanterelles Menu

Starters & soup

Mixed salad with chanterelles	16.50
Cream of chanterelles soup	12.00
Puff pastry pie with chanterelles ragout	17.00

Meat & fish

Beef tenderloin tips with chanterelles cream sauce with tagliatelle noodles and vegetables	42.50
Salmon Filet with sautéed chanterelles white saffron risotto and vegetables	38.00

Vegetarian dishes

Tagliatelle with chanterelles in a cream sauce	28.50
Puff pastry pie with chanterelles ragout	29.00

Summertime Menu

Starters

Insalata caprese *	17.50
Buffalo mozzarella with tomatoes, Rocket salad and basil pesto	
Mixed salads *	13.00
Green salads *	11.00
Beefsteak Tartare * (120 g / 240 g)	22.00 / 35.50
on your choice with cognac or calvados or whisky	+3.50
Egg	+3.50
French fries	+6.50
Carpaccio	23.00
thinly sliced beef with basil pesto and parmesan cheese	
Vegetarian Asian roll with colourful salads and sweet chili sauce *	18.00

Soup

Beef consommé Celestine *	11.00
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Steak & Salad

		CHF		CHF
Beef - Entrecôte	150g	36.50	200 g	41.50
Beef - Filet	150g	41.50	200 g	48.50
Salmon steak			180 g	38.50
Corn-fed chicken breast			175 g	31.50

Sidedish included:

summer salad with french or balsamico-honey dressing

1 sauce of your choice included:

spicy Peppersauce, herb butter, garlic dip

any additional sidedish CHF 6.50

french fries, garden vegetables, tagliatelle

House Speciality

Chateaubriand (from 2 people) 450 g *per Person 52.00*
 with spicy pepper sauce, french fries and garden vegetables



Wine Suggestion

Poppone IGT 2022

Antonutti

Italien

CHF 77.00 / 0.7 l



Summertime Menu

Dishes

CHF

Meat

Veal liver with apple calvados sauce * 38.00
and crispy butter rösti

Veal meatloaf with mozzarella 35.00
spicy pepper sauce, Country Cuts and seasonal vegetables

Fish

Fried whitefish fillet style « Lake Lucerne» 39.50
with capers, tomatoes, boiled potatoes and seasonal vegetables

Fried pike-perch fillet with apple & nuts 37.50
saffron risotto and seasonal vegetables

Fish “Knusperli” with boiled potatoes * 35.50
and homemade tartar sauce

Fitness plate Neptune * 35.50
fish knusperli with colourful salads and tartar sauce

At lunch & dinner you choose from the entire menu.
All dishes with a red star *. are available between 14.00 - 18.00 o'clock.

Summertime Menu

Dishes

CHF

Vegetarian

Pannini Sandwich with tomatoes and buffalo mozzarella cheese *	24.50
Homemade gnocchi with basil cream sauce * and Grana Padano cheese	28.50
Fitness plate Asia roll * with colourful salads and sweet chili sauce	27.50

Snacks

Winkelried Platte * 50 g Prosciutto crudo tipo di Parma 50 g Engelberger dried aged sausage 50 g Parmesan cheese Grana Padano	27.50
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Declaration

Ask our staff about ingredients in our dishes,
that can cause allergies or intolerances.

Origin of the products we use

Beef	Switzerland, Paraguay	Chicken	Switzerland
Veal	Switzerland		
Egli	Switzerland, Germany	Pike-perch	Estonia
Whitefish	Switzerland, Lake Lucerne	Lachs	Norway

Sommerkarte

Desserts

CHF

Caramelköppli	8.90
Tiramisu	9.90
Panna Cotta with Mango	9.90
Plum cake	7.50
Portion of strawberries	12.00
Lemon Tarte	9.00
applestrudel with vanilla icecream	12.80
Coupe Romanoff	14.50
portion of cream	1.60