

Consciously swiss

Dear Guests

We are very happy to welcome you in our restaurant Hof and to spoil you with culinary delights. The Hotel Waldstätterhof Lucerne, in the heart of Switzerland, can look back on a 120-year history.

Not only for this reason, but also for pride in the quality and variety of all products, we work exclusively with Swiss products. Our chef, Kay Kriester, has implemented our philosophy of epicurean "Swissness" with his kitchen team. So you will not only find typical Lucerne specialties on the following pages, but also from other regions of our beautiful country.

Since our kitchen prepares everything fresh, guests with gluten intolerance have almost full choice. Please inform our service staff when ordering.

Our restaurant manager, Jörg Grangl, and his service crew will be happy to help and advise you to make your stay in our restaurant a great one.

But now we wish you "en Guete" and thank you already for your visit.

Your Hosts

Susanne und Patric Graber-Ulrich

and Waldstätterhof Team

Game dishes



Pumpkin cream soup flavoured with Amaretto and roasted seeds

CHF 12.50



Game-consommée with meat and boletus infused at the table

CHF 13.00



Lamb´s lettuce with chopped egg, crispy bacon and cranberry dressing

CHF 12.50



Autumn salad bowl
Leaf salads with grapes and nuts, figs, tangerines and sautéed chanterelles with tangerines dressing

CHF 14.50

Our game origins from Austria and Germany.



vegetarian dishes



glutenfree dishes

- | | | | |
|--|---|-----|-------|
|  | Ravioli filled with pumpkin
with pine nuts and chopped parsley
in brown butter, refined with pepper | CHF | 24.50 |
| 
 | Vegetarian autumn dish “Waldstätterhof”
with homemade Spaetzle, red cabbage,
apple with cranberries, pear in red wine,
Brussels sprouts and glazed chestnuts | CHF | 26.00 |
|  | Jugged venison hunter style
with bacon, croutons and pearl onions
served with red cabbage, chestnuts, Brussels sprouts,
apple with cranberries and homemade Spaetzle | CHF | 36.00 |
|  | Pan fried venison escalope in game sauce
served with red cabbage, chestnuts, Brussels sprouts,
apple with cranberries and homemade Spaetzle | CHF | 39.00 |

Our game origins from Austria and Germany.



Sliced deer entrecote with chanterelle sauce
served with red cabbage, chestnuts, Brussels sprouts,
apple with cranberries and homemade Spaetzle

CHF 46.00



Grilled deer sausage served in the pan
with red wine – onion sauce, red cabbage
and homemade Spaetzle

CHF 26.00

Served from 2 people (served in 2 courses)



Roast saddle of venison
with homemade Spaetzle, red cabbage, Brussels sprouts,
filled fruits, cranberries and glazed chestnuts
served with chanterelle sauce

per person

CHF 52.00

Our game origins from Austria and Germany.



vegetarian dishes



glutenfree dishes

Fondue Chinoise

 Starting from 2 people per person CHF 51.00

Prior to your meat fondue we serve you a bowl of mixed salad as a starter.

Enjoy the variety of our Swiss quality meat: beef, veal, chicken and pork chopped into bite-sized, ready for you to be cooked in the savory bouillon.

Along we are serving 6 homemade sauces, delicate side dishes and you can choose between French fries or rice.

Every Friday (October to April)

 We are offering the meat fondue from the buffet (all you can eat) per person CHF 51.00

Starting with a mixed salad in the bowl. Enjoy the variety of the Swiss quality meat, the homemade sauces and delicate side dishes.

Starting the evening

Cheese Platter

-  Variety of cheese (based on the daily offer) CHF 19.00
With pickled onions, pickles, olives and dried fruits
We are serving sour dough bread and homemade herb butter with it

Aperitif platter

- With raw ham, smoked ham, air dried meat from the Grisons, cheese CHF 23.00
Horseradish, olives, pickled onions and pickles
We are serving sour dough bread and homemade herb butter with it



vegetarian dishes



glutenfree dishes

Starters

Char from Brämgarde

Smoked fillet of Swiss char on mustard sauce
served with salad bouquet, toast and butter

CHF 22.50

Beef Tatar (available from 12:00 – 2:00 pm and from 5:30 – 9:45 pm)

 prepared in front of you and spiced as you wish
served with toast and butter

CHF 28.00

Soups

Grison soup

Barley soup with strips of Grison air dried meat

CHF 13.00

 vegetarian barley soup

CHF 10.50

 Soup of the day (our service crew is glad to inform you)

CHF 6.50


 Homemade consommé Celestine (with homemade pancake strips)

CHF 6.50

Salads

Waldstätterhof bowl

-  Salad bowl placed in the middle of the table per person CHF 13.00
 With lettuce, arugula, sprouts, nuts and Belfre cheese on fig vinaigrette

Protein bowl

-  Salad bowl placed in the middle of the table per person CHF 14.50
 With endive, cherry tomatoes and sautéed tofu on orange-yoghurt dressing

Boiled beef bowl

-  Boiled meat of Swiss beef on vegetable vinaigrette CHF 24.00
Refined with purple onions and chive
Served with boiled potatoes

Ribelcorn Chicken: the poultry specialty from Saint Gallen

For the Ribelcorn poultry a special race of Swiss chicken is selected which is slowly raised. Our farmers keep the chicken gentle in small flocks in movable and permanent bars where they are fed a premium mixture of grains. The majority of the mixture consists of “Rheintaler Ribel-Corn” AOP. This corn type does have a 300 year old history and stands for long traditional farming.

The breeding takes nearly double the time of a standard chicken.

Due to the individualized feed and the slow rearing of the animals is the Ribelcorn chicken unique in its taste and texture, try it yourself.

Ribelcorn poultry (20 minutes preparation time)



Grilled breast of chicken on saffron-truffle risotto
Garnished with glazed white radish

CHF 44.00



vegetarian dishes



glutenfree dishes

Meat dishes

Sausage in the pan



Grilled sausage of veal or pork from the butcher “Doggwiler”
With golden hash browns, grilled bacon and fried egg
Served on onion sauce

CHF 26.50

Sausage „Bern“ style



Wiener from the butcher „Doggwiler“ stuffed with Emmentaler cheese
Wrapped with smoked bacon
Served with homemade French fries and salad bouquet

CHF 22.50

Meat loaf with Swiss herbs

Calf’s meat loaf with Swiss herbs and root vegetables
Served with roasted potatoes and vegetables

CHF 29.00



vegetarian dishes



glutenfree dishes

Veal „Zurich“ style



Sliced veal Zurich style
In cream sauce with champignons
Served with golden hash browns

CHF 36.00

The speciality from Lucerne

Diced veal and sausage-meat quenelles in dark cream sauce
With Cognac marinated wineberries
Served in puff-pastry patty
And seasonal vegetables

CHF 36.50

Cordon Bleu „Safran“



Cordon Bleu stuffed with smoked country ham
Swiss mountain cheese and saffron stigmas
Served with French fries or potato croquettes

porc
veal

CHF 37.50

CHF 43.50

Beef entrecote served in the pan



With butter Café de Paris, roasted potatoes
Seasonal vegetables and tomato Provence style

CHF 38.00



vegetarian dishes



glutenfree dishes

Beef Tatar (available from 12:00 – 2:00 pm and from 5:30 – 9:45 pm)



Prepared in front of you and spiced as you wish
served with toast and butter

CHF 36.00

One from the neighbors...



Original veal escalope “Viennese” style
with French fries and seasonal vegetables

CHF 36.00

Power Roesti



Golden hash browns with bacon and ham
Garnished with fried egg

CHF 22.50



vegetarian dishes



glutenfree dishes

Fish dishes

Fera trout „Lucerne“ style



Sauteed fillet of fera trout
With lemon, capers and cherry tomatos
Seasonal vegetables and boiled potatoes

CHF 35.00

Filleted for you at your table

(available from 12:00 – 2:00 pm and from 5:30 – 9:45 pm)



Grilled whole trout
Served with vegetables from the Lucerne market
Liquid butter and parsley potatoes

CHF 38.00



vegetarian dishes



glutenfree dishes

Vegetarian dishes

Roesti with cheese

-  Golden hash browns CHF 19.50
-  Gratinated with Swiss mountain cheese

Pizokel from the Grisons

-  Buckwheat speatzli with vegetables in creamy sauce CHF 25.50
Served with grained Swiss mountain cheese

Ravioli „Appenzeller“ style

-  Ravioli filled with Appenzeller cheese CHF 25.00
Refined with homemade wild garlic pesto

Swiss shepherd pasta

-  Pasta with cream sauce CHF 21.00
Garnished with roasted onions
Served with apple sauce

Cheesefondue

-  Cheesefondue from the cheese shop „Barmettler“, Lucerne CHF 27.00
With dice of bread and potatoes
Pickled onions, pickles and corn on the cob

Vegetarian „Zurich“

-  **Tofu or quorn** served in Zurich style CHF 26.50
 In cream sauce with champignons
Served with golden hash browns

Vegetarian „Lucerne“

-  **Tofu or quorn** in pastry patty CHF 26.50
With mushrooms on light cream sauce
Served with rice and seasonal vegetables

Tofu: Soybeans grown in a controlled organic environment are soaked and puréed.
Did you know that the first tofu recipe dates back to 164 B.C.?

Quorn: Produced from the protein of a fungus which grows naturally in the ground.
Quorn is attractive for its low fat content and contains no cholesterol. It is
rich in fibre and valuable protein.

Origin of our meats

Pork, beef, veal und minced meat
Veal sausage, pork sausage, Wiener
Raw ham, ham, Grison air dried meat
Poultry
Ribelmals-poultry

CH from butcher Gabriel, Wolfenschiessen
CH from butcher Doggwiler, Luzern
CH
CH
CH from Geisser Brothers, Mörschwil

Origin of our fishes

Trout
Fera trout
Char

CH
CH
CH

Cheesefondue

CH from cheese shop Barmettler, Luzern



vegetarian dishes



glutenfree dishes

