

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

 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.



vegetarian dishes



glutenfree dishes

Starting the evening

Cheese Platter



Variety of cheese (based on the daily offer)

With pickled onions, pickles, olives and dried fruits

We are serving sour dough bread and homemade herb butter with it

CHF 19.00

Aperitif platter

With raw ham, smoked ham, air dried meat from the Grisons, cheese

Horseradish, olives, pickled onions and pickles

We are serving sour dough bread and homemade herb butter with it

CHF 23.00



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 und von 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



With lettuce, arugula, sprouts, nuts and Belfre cheese on fig vinaigrette

per person

CHF 13.00

Protein bowl



Salad bowl placed in the middle of the table



With endive, cherry tomatoes and sautéed tofu on orange-yoghurt dressing

per person

CHF 14.50

Boiled beef bowl



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

CHF 24.00



vegetarian dishes



glutenfree dishes

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 dand 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 und von 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 und von 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

Gratinated with Swiss mountain cheese

CHF 19.50

Pizokel from the Grisons



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

CHF 25.50

Ravioli „Appenzeller“ style



Ravioli filled with Appenzeller cheese
Refined with homemade wild garlic pesto

CHF 25.00

Swiss shepherd pasta



Pasta with cream sauce
Garnished with roasted onions
Served with apple sauce

CHF 21.00




vegetarian dishes




glutenfree dishes

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