

# 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, Eveline Halter, has implemented our philosophy of epicurean "Swissness" with her 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 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

## Autumn dishes

- |                                                                                   |                                                                                                                                |     |       |
|-----------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------|-----|-------|
|  | White wine espuma soup Valais style<br>with leek stripes, sweet potato chip and cinnamon croutons                              | CHF | 12.50 |
|  | Lamb's lettuce on orange dressing<br>with smoked deer ham,<br>pomegranate seeds and grapes                                     | CHF | 12.50 |
|  | Agnolotti with truffles<br>turned in brown butter<br>with dried tomatoes, fig and pine nuts<br>refined with shaped Belp cheese | CHF | 26.50 |

	Pan-fried duck breast (FR) with Calvados gravy on sugar peas with homemade curd Gnocchi	CHF	36.50
	Medallions of pork fillet turned in bacon on caramelized dried plums Mashed potatoes with truffles and winter bouquet of vegetables	CHF	35.50
	Sliced beef entrecôte Hollandaise sauce with morels Choux pastry potatoes Vegetable garnishing	CHF	39.50
	Saltimbocca with fillet of trout on olive risotto with small glazed vegetables	CHF	34.50
	<b>On request, the main dishes can be served with gluten free side order</b>		



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 vor 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 (from end of October until April)

we serve you meat fondue at discretion  
You can start with a bowl of mixed salad.

In continuation, you can select from our copious choice of high quality meat, homemade sauces and various side dishes.

per person

CHF 51.00



vegetarian dishes



glutenfree dishes

# Starters

## 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

## 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 (90g) CHF 28.00  
served with toast and butter

## Waldstätterhof bowl

 Salad bowl per person CHF 13.00  
 with lettuce, arugula, sprouts, nuts and Bernese cheese on fig vinaigrette

 **Green salad** CHF 9.00  
 served with our house dressing

 **Mixed salad** CHF 11.00  
 served with our house dressing

 vegetarian dishes

 glutenfree dishes

## Soups

-  Vegetable soup “Ticino” style 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

## 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 poultry with Port wine gravy,  
saffron risotto  
and glazed vegetables

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

### Meat loaf with Swiss herbs

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

CHF 29.00

### Veal „Zurich“ style



Sliced veal Zurich style in cream sauce with champignons served with golden hash browns

CHF 38.00



vegetarian dishes



glutenfree dishes

### **The speciality from Lucerne**

Diced veal and sausage-meat quenelles in dark cream sauce  
with Cognac marinated raisins  
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

pork  
veal

CHF 37.50  
CHF 43.50

### **Beef entrecote served in the pan**



With Béarnaise sauce, roasted potatoes  
seasonal vegetables and tomato Provence style

CHF 41.00



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

(160g)

CHF 36.00

**One from the neighbors...**



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

CHF 38.00

**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



Sautéed fillet of fera trout  
with lemon, capers and cherry tomatoes  
seasonal vegetables and boiled potatoes

CHF 37.00

### Char from Bremgarten (AG)



Grilled fillet of char with artichoke and dried tomatoes  
on leaf spinach  
Orange risotto

CHF 39.00



vegetarian dishes



glutenfree dishes

## Vegetarian dishes

### Roesti with cheese



Golden hash browns  
gratinated with Swiss mountain cheese

CHF 19.50

### Our filled pasta



"Saccottini" filled with boletus  
swirled in browned butter with sage and champignons  
with planed Bernese cheese

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

## Cheese fondue

-  Cheese fondue from the cheese shop „Barmettler“, Lucerne  
with dice of bread and potatoes  
pickled onions, pickles and corn on the cob CHF 27.00

## Falafel

-  **Vegan** chickpeas-balls CHF 26.50  
 on grilled vegetables with tomatoes  
and roasted potatoes

## 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

Fera trout  
Char

CH  
CH

### Cheese fondue

CH from cheese shop Barmettler, Luzern



...i bi halt vom  
*Doggwiler*

