

ABOUT THE HOTEL

ADDRESS	Hotel Schweizerhof Lucerne Schweizerhofquai 3 6004 Lucerne Phone: ++ 41 41 410 0 410 Fax: ++ 41 41 410 2 971 E-mail: info@schweizerhof-luzern.ch Internet: www.schweizerhof-luzern.ch
CATEGORY	5***** Hotel 1999 completely renovated
OPEN	during the whole year
LOCATION	On the lake side, in the centre of old town 200 meters away from train station Easy to reach by car 253 parking lots in our one garage
RESTAURANTS	Restaurants: Pavillon city restaurant with seasonal specialties Galerie First class, à la carte restaurant specializing in fish and seafood Terrace
BAR	Schweizerhof bar (in summer with terrace)
ROOMS	107 new rooms (6 suites, 11 Junior Suite) All rooms are with air conditioning, minibar, modem-connection, TV, Pay TV, radio and safe. Bathroom bath/toilet mostly with shower and hairdryer
CONFERENCE / BANQUET	6 conference- and banquet premises, with daylight Capacity to 500 person
GUEST-SERVICE	24 hours front desk, laundry services and wake up calls
EXCURSIONS	Day trips by train, boat or private limousine

AMUSE BOUCHES

COLD APPETIZERS

CHF 3.50 / EUR 2.33

Pastries of puff paste (4 different kinds)
Apple and celery salad with nuts
Boiled eggs with curd sauce
Canapé with tomatoes and basil
Herb cheese
Tuna-fish mousse
Salmon tartar
Salami
Ham

CHF 5.00 / EUR 3.33

Shrimps with hot Calypso sauce
Irish smoked salmon
Shell-fish mousse
Apero pies
Grissini with raw Parma ham
Roast veal with tuna-fish sauce
Air-dried Grisons meat with melon
Tartar of beef
Roastbeef with tartar sauce

WARM APPETIZERS

CHF 3.50 / EUR 2.33

Spring roll with hot soya sauce
Fried mushrooms
Cheese tartlets
Tomato strudel
Spinach strudel
Mini-Pizza
Spring roll with chicken

CHF 5.00 / EUR 3.33

Royal shrimps breaded in coconut
Royal shrimps "Provençale"
Crab tartlets
Home made ham croissant
Flamenquinos
(aromatic spanish veal rolls)

VARIOUS

Choice of raw vegetables with different dips	10 Port. CHF 20.00 / EUR 13.33
Banana chips with avocado dip	10 Port. CHF 25.00 / EUR 16.66
Hedgehog of cheese with colourful garnishment	10 Port. CHF 35.00 / EUR 23.33

APERRO PACKAGES

(from 10 persons onwards)

Apple and celery salad with nuts
Canapés with smoked salmon tartar
Canapés with Salami

per person CHF 18.00 / EUR 12.00

Tomato strudel
Royal shrimps breaded in coconut
Spring rolls with chicken

Canapés with boiled eggs and curd sauce
Canapés with Irish smoked salmon
Canapés with roastbeef
Grissini with raw Parma ham

per person CHF 28.00 / EUR 18.67

Fried mushrooms
Spinach strudel
Royal shrimps "Provençale"
Home made ham croissant

Canapés with tomatoes and basil
Shrimps with hot Calypso sauce
Shell-fish mousse
Beef tartar

per person CHF 35.00 / EUR 23.22

Mini-Pizza
Spring roll with chicken meat
Crab tartlets
Flamenquinos (aromatic spanish veal rolls)

Friandises and chocolates

Foie gras, caviar, oysters and lobster upon request and advance order

MENU PROPOSALS

COLD STARTERS

Lamb's lettuce with roasted mushrooms
and herb vinaigrette
CHF 15.00 / EUR 10.00

Tomato salad with mozzarella cheese and basil
and balsamico dressing
CHF 13.00 / EUR 8.66

Roll of smoked salmon with fresh cheese cream and horse-radish
accompanied by colourful season's salads
CHF 17.50 / EUR 11.67

Seasonal leave salads with roasted fillets of pollan
and balsamico dressing
CHF 19.50 / EUR 13.00

Finely sliced smoked salmon from Ireland
with horse-radish mousse and toast
CHF 23.00 / EUR 15.33

Choice of leave salads with smoked duckling breast
and lemon vinaigrette
CHF 18.50 / EUR 12.33

„Vitello Tonnato“
Slices of cold roasted veal
with tuna-fish sauce, capers and tomatoes
CHF 19.50 / EUR 13.00

Choice of colourful salads with roasted quail breasts
and pine-pip vinaigrette
CHF 24.50 / EUR 16.33

Plate with choice of starters
with home made specialities of the Hotel Schweizerhof Luzern
CHF 27.00 / EUR 18.00

CONSOMMES

Clear beef soup with vegetables
CHF 10.50 / EUR 7.00

Clear chicken soup
with small chervil dumplings
CHF 11.50 / EUR 7.67

Clear ox-tail soup with sherry
Cheese sticks
CHF 13.00 / EUR 8.66

CREAM SOUPS

Tomato cream with basil
CHF 10.50 / EUR 7.00

Herb cream
"Schweizerhof Luzern"
CHF 11.00 / EUR 7.33

Lobster mousseline cream soup
with old brandy
CHF 15.00 / EUR 10.00

WARM STARTERS

Pie of puff paste filled with delicate mushroom ragout
served with brown rice
CHF 18.50 / EUR 12.33

Creamy saffron risotto
with fish and sea-food
CHF 21.00 / EUR 14.00

Roasted royal shrimps with Thailand curry sauce
basmati rice and sesame
CHF 31.00 / EUR 21.67

Poached partridge breast with foie gras sauce
served with potato and truffle purée
CHF 26.50 / EUR 17.67

FISH DISHES AS MAIN COURSE OR STARTER

Poached fillets of pollan with herb sauce
and vegetables from Lucerne's market
Main course CHF 32.00 / EUR 21.33 Starter CHF 19.50 / EUR 13.00

Grilled salmon medallion on vegetable julienne
served with saffron flower sauce
Main course CHF 36.00 / EUR 24.00 Starter CHF 22.00 / EUR 14.67

Pike-perch fillet under fennel crust
with sauce Noilly Prat
Main course CHF 39.00 / EUR 26.00 Starter CHF 23.00 / EUR 15.33

Grilled bass fillet with butter and champagne sauce
served with vegetable pearls
Main course CHF 47.00 / EUR 31.33 Starter CHF 28.00 / EUR 18.66

As side dish for our fish specialities we recommend:
White rice, wild rice or tricolour rice
parsley potatoes or salt potatoes

VEGETARIAN MAIN COURSES

Plate of season's salads with hollandaise sauce
and salt potatoes
CHF 22.00 / EUR 14.67

Potato dumplings with roasted mushrooms
and creamy herb sauce
CHF 23.50 / EUR 15.66

Truffle risotto with mascarpone cheese
and vegetables from Lucerne's market
CHF 27.50 / EUR 18.33

Medallions of soy breaded in coconut and sesame
served with Thailand curry sauce and basmati rice
CHF 32.00 / EUR 21.33

MAIN DISHES OF MEAT

POULTRY

Roasted corn chicken breast with rosemary juice
served with roasted potatoes
and vegetables from Lucerne's market
CHF 32.00 / EUR 21.33

Duckling breast glazed with honey and thyme
served with polenta tartlets
and vegetables from Lucerne's market
CHF 40.00 / EUR 27.77

PORK

Grilled pork steak "Café de Paris"
served with potato cubes
and vegetables from Lucerne's market
CHF 30.00 / EUR 20.00

Medallions of pork fillet
with creamy mushroom sauce
served with spätzli (flour dumplings)
and vegetables from Lucerne's market
CHF 41.00 / EUR 27.33

LAMB

Medallions of lamb saddle
with tomato ragout "Provençale"
served with roasted potatoes
and vegetables from Lucerne's market
CHF 42.00 / EUR 28.00

Lamb sirloin steak under herb crust
with thyme juice
served with gratinated potatoes
and vegetables from Lucerne's market
CHF 42.00 / EUR 28.00

VEAL

Roasted veal back with rosemary juice
served with gratinated potatoes
and vegetables from Lucerne's market
CHF 47.00 / EUR 31.33

Medallions of veal fillet with creamy morel sauce
served with semolina dumplings Roman style
and vegetables from Lucerne's market
CHF 56.00 / EUR 37.33

Roasted veal fillet wrapped in puff pie with creamy marsala sauce
served with sesame dumplings
and vegetables from Lucerne's market
CHF 56.00 / EUR 37.33

BEEF

Whole roastbeef roasted with béarnaise sauce
accompanied by rosemary potatoes
and vegetables from Lucerne's market
CHF 48.00 / EUR 32.00

Medallion of beef fillet with aromatic Barolo juice
served with potato dumplings
and vegetables from Lucerne's market
CHF 56.00 / EUR 37.33

Heart of beef fillet with sauce of goose-liver and truffles
served with Duchesse potatoes
and vegetables from Lucerne's market
CHF 57.00 / EUR 38.00

SWEETS

Parfait of the season garnished with fruit
CHF 10.50 / EUR 7.00

Panna cotta with vanilla taste and raspberry sauce
CHF 10.50 / EUR 7.00

Fresh fruit salad with vanilla ice cream
CHF 11.00 / EUR 7.33

Ice soufflé "Grand Marnier"
CHF 13.50 / EUR 9.00

Plate of fruit with different sorbets
CHF 13.50 / EUR 9.00

Choice of sweets „Schweizerhof Luzern“
CHF 15.50 / EUR 10.33

Variety of white chocolate and exotic fruit
CHF 16.50 / EUR 11.00

Small cheese plate with grapes and nuts
served with rye and nut bread from the Wallis
CHF 13.50 / EUR 9.00

Sweet and fruity delicacies from the buffet
Choice of regional and international cheese specialities
garnished with grapes and nuts
(from 30 persons onwards)
CHF 30.00 / EUR 20.00

GALA BUFFET

(from 40 persons)

Large salad buffet
with rich variety of salads with dressing

Melon slices
Tomato salad with mozzarella cheese and avocado
Marinated vegetables with olive
Stuffed boiled eggs

Bass fillet in marinated vegetables
Fish tureen wrapped in smoked salmon
Sea-food cocktail with royal shrimps and mussels
Marinated salmon with mustard and dill sauce

Raw Parma ham, Coppa and Bresaola
Vitello Tonnato
Home made pie and mushroom tureen with Cumberland sauce
Roastbeef with remoulade sauce

Roasted veal back with rosemary juice

Fillet of pike-perch under fennel crust with champagne sauce

Gratinated potatoes, tricolour rice and vegetables from Lucerne's market

Mirror with exotic fruit
Small filled swans, Sacher cake, roll from the Black Forest
Tiramisù, chocolate and fruit mousse
Crème caramel, Panna cotta with raspberry sauce
Choice of ice creams and sorbets
Gratinated forest berries, apple Strudel with vanilla sauce

Regional and interregional cheese specialities
garnished with grapes and nuts

CHF 115.00 / EUR 76.66

SWISS FARMHOUSE BUFFET

(from 40 persons)

Salad buffet

Pickled courgettes and aubergines
Fried whitefish fillets in a vegetable marinade
Smoked fish platter with horseradish foam
Boiled beef salad
Platter of dried meats with mixed pickles
House pastry with rosehip sauce

Grisons barley soup

Ham in bread dough
“Nidwaldner Stunggis”
Lucerne “Chügeli” (small balls) pastry
Strips of meat, Zurich style with rösti
“Rippli” (pork ribs) and tongue with sauerkraut
Rabbit stew with tomatoes and olives
Vaud style sausage with leeks
Fried sausage with onion sauce
Alpine macaroons with apple purée

Lucerne gingerbread with cream
Fruit salad with kirsch
Crème brûlée
Chestnut purée with meringue
Zug cherry tart
Aargau carrot cake
Apple mini-cake with vanilla sauce

Mountain cheese from Central Switzerland with fruit loaf

CHF 85.00 / EUR 56.67

AMERICAN BUFFET

(from 40 persons)

Large salad buffet
with various sauces and garnishes

Marinated vegetables

Smoked salmon with horseradish sauce
Prawns with American-style cocktail sauce

Cold roast beef with tartar sauce
Roast turkey garnished with fruit
House pastry with rosehip sauce

Chicken wings with BBQ sauce
Small cheeseburger
Marinated spare ribs
Ham with pineapple and whisky glaze
Rib-eye steak with Sauce Choron
Jambalaya with fish and seafood

Rice and beans
Baked potatoes with sour cream
Sweet corn casserole, tomatoes au gratin

Plate of fruit
Waffles with maple syrup
Brownies
New York cheesecake
Pumpkin pie with cranberry compote
Devil's Food (chocolate cake)
Cherry Jubilee
Various ice creams and sorbets

CHF 85.00 / EUR 56.67

ITALIAN BUFFET

(from 40 persons)

Large salad buffet
with various dressings and garnishes

Tomato salad with mozzarella and basil
Marinated vegetables with olives and herbs
Melon slices

Seafood salad with king prawns and “vongole” (Italian clams)
Baked trout fillets in a vegetable marinade

Vitello Tonnato
Rabbit terrine with rosehip sauce
Parma ham, bresaola and coppa with grissini

“Brasato”
Roast beef braised in Barolo

Baked fillets of sea bream with prosecco sauce
served with polenta, rice and fresh market vegetables

Saffron risotto with roast artichokes and dried tomatoes

Cannelloni au gratin with meat filling

Plate of fruit from the south
Chocolate and fruit mousse
Tiramisu
Panna cotta
Cassata "Napoletana"
Fruits of the forest gratin

Italian cheese specialities

CHF 85.00 / EUR 56.67

FISH BUFFET

(from 40 persons)

Large salad buffet
with a generous selection of dressed salads and green salads

Stuffed eggs with olives and Keta caviar
Grilled slipper lobster tails
Cocktail with king prawns and tropical fruit
served with a spicy Calypso sauce
Fried scallops on a bed of Asian salad
Trout fillets in a vegetable marinade
Marinated salmon with dill mustard
Carpaccio of swordfish with olives and artichokes

Smoked fish platter with horseradish foam
"Bellevue" salmon with fine garnishes
Stuffed turbot
Zander terrine wrapped in smoked salmon with crayfish and dill

Fish consommé with tomatoes and garlic crostini

Grilled fillet of sea bass in champagne-butter sauce
served with parsley potatoes
and spinach leaves

"Schweizerhof Luzern" dessert

Complete menu
(Main course and dessert served)
CHF 104.00 / EUR 69.33

Fish buffet as starter
in combination with another main course and another dessert
CHF 42.00 / EUR 28.00

Fish buffet as main course
in combination with another starter and another dessert
CHF 65.00 / EUR 43.33