Schiff
Wirtsstube & Wirtskeller
Unter der Egg · Luzern

Appetizers and Soups

Garlic bread
Half French bread • garlic butter 10.00

Schiff platter
Raw ham • air dried sausages • smoked bacon
Swiss mountain cheese • mixed pickles • bread
for 1 17.50
for 2 23.00
for 3 30.00

Mixed lettuce salad
Lettuce salads • croutons
Dressing of your choice 9.80

007 – shaked, not stirred
Lettuce salads • sliced vegetables • cherry tomatoes
Seeds • mountain cheese • dressing of your choice 13.50

Spinach salad Vegan
Baby spinach • roasted macadamia nuts • berries
Elderberry vinaigrette 15.50

Home-made dressings
French • Balsamic vinegar • Elderberry vinaigrette Vegan

	small	large
Soup of the day		
Ask our staff	7.50	11.00
Tom Kha Gai		
Thai soup • coconut milk • lemongrass		12.50
With chicken strips		16.50

Schiff
Wirtsstube & Wirtskeller
Unter der Egg · Luzern

Cold dishes and Salads

	small	large
Caramelized goat cheese		
Beetroot carpaccio • cranberry chutney • lettuce salad	17.50	24.00
Beef Tatar		
Toast • butter	70g	25.00
	140g	32.00
With a portion of Farmer French fries		+ 6.00
Sausage & cheese salad		
Cervelat sausage • swiss mountain cheese • gherkins		
French dressing • cherry-tomatoes • lettuce salad	18.00	24.00
007 – shaked, not stirred		
Lettuce salads • sliced vegetables • cherry-tomatoes		
Seeds • mountain cheese • dressing of your choice		13.50
Papaya salad		
Spicy marinated cocktail shrimps • sliced papaya		
Sliced vegetables • lettuce salad • home-made bread chips		29.00
Quinoa Bowl Vegan		
Quinoa • avocado • roasted chickpeas • fresh peppermint		
Baby spinach • cherry-tomatoes		25.00
Piquant spicy couscous salad Vegan		
Home-made falafel • cherry-tomatoes		26.50

Schiff
Wirtsstube & Wirtskeller
Unter der Egg · Luzern

From the Southbend Broiler

This 800°C hot grill caramelizes the sugar of the meat;
producing a deliciously crispy crust while keeping the inside juicy.
Please note, that the preparation takes about 20 minutes.

Côte de Bœuf 400g
With Farmer French fries • small bouquet of vegetables
Or lettuce salad 69.00

Rib Eye Steak 300g
With Farmer French fries • small bouquet of vegetables
Or lettuce salad 56.00

Filet of beef 200g
with Farmer French fries • small bouquet of vegetables
Or lettuce salad 59.50

Crispy pork belly 300g
Asia style • Farmer French fries • grilled vegetables 27.00

With every grilled meat dish, we serve

Habanero cocktail-sauce • herb butter • brown gravy
Three special salts

Do you wish for another side dish?
Ask our staff!

Schiff
Wirtsstube & Wirtskeller
Unter der Egg · Luzern

Schiff-hits

	small	large
Homemade pork sausage		
Recipe of family Wiesner 220g		
Onion sauce		
With bread		22.50
With roesti or Farmer French fries		29.00
Or lettuce salad		29.00
Pork meat balls		
Mashed potatoes • brown gravy • vegetables	24.00	29.00
Pork escalope breaded in panko		
With Farmer French fries or lettuce salad	24.00	29.00

Veal and Chicken

Sliced veal liver	
Fried onions • roesti	37.00
Ächti Lozärner Chögelipastete	
Vol-au-vent • veal ragout • veal meat balls	
Mushrooms • raisins • garden peas	37.50
Half roasted chicken in a basket while stocks last	
(30 minutes waiting time)	
Coriander-Aji sauce • Farmer French fries or lettuce salad	29.00
Pulled chicken in pita bread	
Habanero-cocktail-sauce • fried onions	24.00
With Farmer French fries or lettuce salad	+ 6.00

Schiff
Wirtsstube & Wirtskeller
Unter der Egg · Luzern

Fish

	small	large
In tempura battered Pike perch Tartar sauce With Farmer French fries or lettuce salad	26.00	31.00
Roasted sea bass Red curry sauce • couscous • grilled vegetables		33.00

Vegetarian and vegan

Pesto-Gnocchi Tomato sauce • baby spinach		25.00
Chickpeas coconut curry Vegan Chickpeas • coconut milk • rice		26.00
Homemade falafel Spicy couscous • herb sour cream Vegan		26.50
Cheese Fondue Moitié-Moitié Gruyère • Vacherin Diced bread • boiled potatoes	220g cheese per portion	31.00

Schiff
Wirtsstube & Wirtskeller
Unter der Egg · Luzern

Sweet desserts

Dessert of the day
Ask our staff 8.50

Filled puff pastry cornet
Vanilla mousse • marinated berries 13.00

Mango-salad
Marinated mango • basil-sorbet 12.50

Warm apple fritters
Cinnamon & sugar • vanilla ice cream 12.00

Ice coffee sundae Schiff-style
Velvet, but crispy 11.50
With a shot plum liqueur 12.50

Coupe Wasserturm
3 scoops of vanilla ice cream • chocolate sauce • whipped cream
Split almonds 11.50
Mini coupe with 2 scoops of ice cream 9.00

Sorbet Colonel
2 scoops lemon sorbet • vodka 9.50

Frappés 2 scoops ice cream mixed with milk
Vanilla • strawberry • chocolate • mocha 9.80

Ice cream per scoop
Vanilla • strawberry • chocolate • mocha
Lemon sorbet • basil-sorbet 3.90

Whipped cream 1.50

Schiff
Wirtsstube & Wirtskeller
Unter der Egg · Luzern

Finally…

All prices in Swiss Francs (CHF),
including VAT.

If you have a food allergy, intolerance or sensitivity, please inform your waiter/waitress before ordering your meal.

All dishes can as well be served as "fitness-platter"
with vegetable salads instead of the side dish.

= gluten free

= lactose free

Declaration of origin of meat

Beef, veal, pork, chicken • Switzerland

Declararion of origin of fish

Sea bass • Turkey
Perch • Estonia
Cocktail shrimps • Denmark

Eggs, Diary • Lucerne, Svizzera
Goat cheese • France
Parmesan • Italy