

## Welcome in Lucerne

### General information

Our historical building is located in the heart of Lucerne.

We are to reach from the train station.

We have two restaurant spaces on two floors:

### Wirtsstube (upper floor)



In the Wirtsstube, we can accommodate a maximum of 70 guests.

### Wirtskeller (river level floor)



Maximum 32 seats in the Wirtskeller. Special: **Cheese Fondue** is only served here!



Smoking & cigar lounge on river level.

<- Restaurant Schiff is located by the banks of the river Reuss with a fantastic view to the Chapel Bridge, Mount Rigi and Mount Pilatus (not on the photo).



### **Included service**

All our menus are served with complimentary bread, butter and tap water. This will be provided on the tables and is included in the menu price. All our prices are noted in Swiss Francs; VAT and service is included.

### **Payment conditions**

You will get a pre-invoice as soon as you chose the menu.

Payment on location via tour leader: We charge the tour leader's credit card or they pay cash in Swiss Francs or Euro. To still verify the reservation, please give us the information of a valid credit card with expiry date and CVC code as a credit card authorization.

### **Cancellation | Changes**

For cancellations less than 10 days prior the event we charge 50%. For cancellation less than 5 days prior the event we charge 100%. Please let us know the exact number of guests at least 2 days before the event.

### **For groups of 10 or more**

The following menu proposals can be ordered for groups of ten people or more. Please choose one menu for the entire party. Let us also know about vegetarians or allergic people: They will be allowed to choose an alternative on location.

Please choose a starter, a main dish and a dessert from the suggested dishes as offered on the following pages (see menu price next to the main dish).

If you combine dishes from various pages to get your favourite meal the price may change. You can also get inspired from our à la carte menu found on our website [www.schiff.lu](http://www.schiff.lu).

For recommendations or any help, please feel free to contact us. If requested, we can offer you a wine which fits best to your meal. To discuss your event on location, please ask for an appointment.

---

Personal notes:

## Haste Makes Waste... We have a heart for braised dishes!

### Starters • Soups

Lettuce in season • croûtons • French Dressing | Balsamic Dressing

Cream of herb soup • croûtons

Beef broth • garnish as your choice (pancake strips with herbs • soup pearls • egg threads)

Beetroot Carpaccio • Swiss Dallenwil goat cheese + 6.00

Roasted marrow bone • salad bouquet • Balsamic dressing + 6.00

Swiss beef tartare • toast • butter + 9.00

Vitello Tonnato • poached veal • tuna sauce • capers + 8.00

Beer battered perch • tartar sauce + 8.00

Filet of whitefish Lucerne style • leaf spinach + 9.00

### Main Dishes

price for 2 courses | 3 courses

Meat loaf in red wine sauce • mashed potatoes • gravy sauce • two kind of carrots 44 55

Braised beef • Merlot sauce • mashed potatoes • vegetables in season 52 63

Braised ragout of veal • buttered pasta • vegetables in season 54 65

Roast carrée of pork • mushroom cream sauce • buttered pasta • colorful vegetables 44 55

Ossobucco Cremolata • root vegetables • garlic • lemon • polenta 52 63

### Desserts

Warm apple fritters • cinnamon sugar • vanilla ice cream

Seasonal fruit salad • refined with cherry or with a scoop of ice cream

A scoop of ice cream with a shot

Lemon sorbet • Vodka

Raspberry sorbet • Raspberry brandy

Vanilla ice cream • Baileys cream liquor

Panna Cotta • fruit sauce

Home-made caramel pudding • whipped cream • garnished with fruits

Mousse of dark chocolate • orange salad

## Schiff's Classic Dishes...

Well-trying dishes. Simple but brilliant.

### Starters • Soups

Lettuce salad in season • croûtons • French Dressing | Balsamic Dressing

Cream of herb soup • croûtons

Beef broth • garnish as your choice (pancake strips with herbs • soup pearls • egg threads)

Beetroot Carpaccio • Swiss Dallenwil goat cheese + 6.00

Roasted marrow bone • salad bouquet • Balsamic dressing + 6.00

Swiss beef tartare • toast • butter + 9.00

Vitello Tonnato • poached veal • tuna sauce • capers + 8.00

Beer battered perch • tartar sauce + 8.00

Filet of whitefish Lucerne style • leaf spinach + 9.00

### Main Dishes

price for 2 courses | 3 courses

Home-made pork meat balls • mashed potatoes • brown gravy • vegetables in season 44 55

Ähti Lozärner Chögelpastete  
Vol-au-vent stuffed with veal ragout • veal meat balls  
Mushrooms • sultanas • small garden peas 51 62

Home-made pork sausage  
Onion sauce • fries or roesti potatoes 41 52

Braised roulade of beef with stuffing • gravy • creamy polenta • seasonal vegetables 44 55

Chicken slices Casimir • curry sauce • rice ring • garnished with fruits 42 53

### Desserts

Warm apple fritters • cinnamon sugar • vanilla ice cream

Seasonal fruit salad • refined with cherry or with a scoop of ice cream

A scoop of ice cream with a shot  
Lemon sorbet • Vodka  
Raspberry sorbet • Raspberry brandy  
Vanilla ice cream • Baileys cream liquor

Panna Cotta • fruit sauce

Home-made caramel pudding • whipped cream • fruit garnish

Mousse of dark chocolate • orange salad

## From the Southbend Broiler...

**Our special grill with 800°C caramelizes the sugar of the meat; producing a delicious & intense crispy crust while keeping the inside juicy.**

### Starters • Soups

Lettuce salad in season • croûtons • French Dressing | Balsamic Dressing

Cream of herb soup • croûtons

Beef broth • garnish as your choice (pancake strips with herbs • soup pearls • egg threads)

Beetroot Carpaccio • Swiss Dallenwil goat cheese + 6.00

Roasted marrow bone • salad bouquet • Balsamic dressing + 6.00

Swiss beef tartare • toast • butter + 9.00

Vitello Tonnato • poached veal • tuna sauce • capers + 8.00

Beer battered perch • tartar sauce + 8.00

Filet of whitefish Lucerne style • leaf spinach + 9.00

### Main Dishes

price for 2 courses | 3 courses

Dry aged regional beef entrecôte  
served on vegetables in season 60 71

Swiss filet of beef (200g)  
served on ratatouille 79 90

Southbend Trilogy Classic  
Slices of beef entrecôte • pork filet • chicken breast  
served on vegetables in season 60 71

Corn-fed chicken breast  
served on leaf spinach 49 60

### Desserts

Warm apple fritters • cinnamon sugar • vanilla ice cream

Seasonal fruit salad • refined with cherry or with a scoop of ice cream

A scoop of ice cream with a shot  
Lemon sorbet • Vodka  
Raspberry sorbet • Raspberry brandy  
Vanilla ice cream • Baileys cream liquor

Panna Cotta • fruit sauce

Home-made caramel pudding • whipped cream • fruit garnish

Mousse of dark chocolate • orange salad



## Festive Meals...

### Exquisite dishes for gourmets

#### Starters • Soups

Lettuce salad in season • croûtons • French Dressing | Balsamic Dressing

Cream of herb soup • croûtons

Beef broth • garnish as your choice (pancake strips with herbs • soup pearls • egg threads)

Beetroot Carpaccio • Swiss Dallenwil goat cheese + 6.00

Roasted marrow bone • salad bouquet • Balsamic dressing + 6.00

Swiss beef tartare • toast • butter + 9.00

Vitello Tonnato • poached veal • tuna sauce • capers + 8.00

Beer battered perch • tartar sauce + 8.00

Filet of whitefish Lucerne style • leaf spinach + 9.00

#### Main Dishes

price for 2 courses | 3 courses

Roast beef • Sauce Hollandaise sauce  
Schiff Fries • vegetables in season 56 67

Simmered veal steak coated with herbs • rosemary potatoes • green beans 70 81

Fried filet of pike-perch • rice • braised tomatoes 52 63

Roasted salmon tranche • saffron sauce • risotto 45 56

#### Desserts

Warm apple fritters • cinnamon sugar • vanilla ice cream

Seasonal fruit salad • refined with cherry or with a scoop of ice cream

A scoop of ice cream with a shot

Lemon sorbet • Vodka  
Raspberry sorbet • Raspberry brandy  
Vanilla ice cream • Baileys cream liquor

Panna Cotta • fruit sauce

Home-made caramel pudding • whipped cream • fruit garnish

Mousse of dark chocolate • orange salad

## No meat...

### Starters • Soups

Lettuce salad in season • croûtons • French Dressing | Balsamic Dressing

Cream of herb soup • croûtons

Beef broth • garnish as your choice (pancake strips with herbs • soup pearls • egg threads)

Beetroot Carpaccio • Swiss Dallenwil goat cheese + 6.00

Beer battered perch • tartar sauce + 8.00

Filet of whitefish Lucerne style • leaf spinach + 9.00

### Main Dishes

price for 2 courses | 3 courses

Penne with lentils-bolognese • lentils • tomato sauce • cherry tomatoes 41 55

Gnocchi ratatouille provençale • potato gnocchi • ratatouille vegetables • dried tomatoes 41 55

Poached trout filet • herb cream sauce • buttered rice • leaf spinach 49 60

Beer battered perch • tartar sauce • fries 45 58

### Desserts

Warm apple fritters • cinnamon sugar • vanilla ice cream

Seasonal fruit salad • refined with cherry or with a scoop of ice cream

A scoop of ice cream with a shot

Lemon sorbet • Vodka  
Raspberry sorbet • Raspberry brandy  
Vanilla ice cream • Baileys cream liquor

Panna Cotta • fruit sauce

Home-made caramel pudding • whipped cream • fruit garnish

Mousse of dark chocolate • orange salad