

## Starters and soups

### Garlic bread

Half French bread • garlic butter 12.50

### Schiffplättli

Raw ham • smoked sausages • smoked bacon for 1 21.00  
 Cheese • mixed pickles • bread for 2 26.00  
for 3 36.00


### Mixed lettuce salads

Lettuce salads • croutons  
 Dressing of your choice 11.50

### 007 – shaken, not stirred

Lettuce salads • sliced vegetables • cherry tomatoes  
 Croutons • seeds • cheese • dressing of your choice 18.00

### Homemade dressings

French • balsamic vinegar • raspberry vinaigrette 

	small	large
<b>Soup of the day</b>		
Please, ask our staff	10.00	14.00

### Tomato soup

Grilled strips of red peppers • garlic 14.00

### Beef broth

Sliced vegetables 12.50

## Cold platters

### Swiss beef tatar

Toast • butter	70g	27.00
	140g	36.00
With French fries		+8.00

### Tomato-mozzarella-salad

Tomatoes • mozzarella cheese • basil pesto	26.50
With raw ham	+10.00

### Vegetable tatar

Ratatouille vegetables • guacamole • tortilla chips	27.50
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### 007 – shaken, not stirred

Lettuce salads • sliced vegetables • cherry tomatoes Seeds • cheese • dressing of your choice	18.00
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### Sausage cheese salad

Cervelat sausage • Gruyère cheese • gherkins	small	20.50
French-Dressing • cherry tomatoes • lettuce salads	large	26.00

### Poke-Bowl

Basmati rice • garden radish • cucumbers Vegetable spaghettis • cherry tomatoes • coriander	
With breaded chicken strips	32.00
With breaded prawns	35.00



## From the grill

Our grilled meats will be prepared on the Southbend-Broiler. This 800°C hot grill caramelizes the sugar of the meat. Producing a deliciously crispy while keeping the inside juicy.

Please note, that the preparation takes about 20 minutes.

<b>Côte de Bœuf « Gentlemen's Cut »</b> 400g Aged on the bone for three weeks French fries and small vegetables Or lettuce salads	79.00
<b>Rib Eye Steak</b> 300g French fries and small vegetables Or lettuce salads	67.00
<b>Beef filet</b> 200g French fries and small vegetables Or lettuce salads	69.00
<b>Lamb sirloin</b> 180g French fries and small vegetables Or lettuce salads	62.00

### **With every grilled meat dish, we serve:**

Herb butter • brown gravy  
Three special salts

Do you wish another side dish?  
Please, ask our staff!

## Schiff hits

	small	large
<b>Homemade pork sausage</b> 220g		
Recipe of the Wiesner family		
Onion sauce		
With bread		24.50
French fries or roesti		29.80
Lettuce salads		29.80
<b>Handmade pork meatballs</b>		
Mashed potatoes • brown gravy • vegetables	28.50	33.00
<b>Crispy pork belly</b>		
French fries • vegetables		33.00




## Veal, beef and chicken

<b>Sliced veal liver</b>		
Fried onions • roesti		41.00
<b>Ähti Lozärner Chögelipastete</b>		
Vol-au-vent Lucerne style • veal ragout		
Veal meatballs • mushrooms • raisins • garden peas		39.50
<b>Braised beef cheek</b>		
Brown gravy • mashed potatoes • vegetables		33.00
<b>Breaded chicken thigh steaks</b>		
Sweet-chili sauce • diced mango • basmati rice		
Vegetable spaghetti		34.00

## Fish

	small	large
<b>In beer battered pike perch</b> Tartar sauce • French fries or lettuce salads	31.00	36.00
<b>Breaded prawns</b> Sweet-Chili sauce • basmati rice Vegetable spaghetti		39.50

## Vegetarian and vegan

<b>Maccheroni alpine style</b> Maccheronis • cream sauce • potatoes Cheese • fried onions • apple sauce		29.80
<b>Pasta with lentils-bolognese</b>   Penne • lentils • tomato sauce • cherry tomatoes		28.00
<b>Gnocchi ratatouille provençale</b>   Gnocchi • ratatouille vegetables • dried tomatoes		28.50



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



## Sweet desserts

### Dessert of the day

Please, ask our staff! 12.50

### Mango-Tartelette

Tartelette • vanilla cream • diced mangos  
Coconut ice cream 15.50

### Warm apple fritters

Cinnamon sugar • vanilla ice cream 13.50

### Ice coffee sundae "Schiff" style

Velvet, but crispy 13.00  
With a shot of plum liquor 14.00

### Coupe Wasserturm

3 scoops vanilla ice cream • chocolate sauce  
Whipped cream • split almonds 13.00  
Mini coupe with 2 scoops of vanilla ice cream 11.00

### Sorbet Colonel

2 scoops of lemon sorbet • vodka 13.00

### Frappe

2 scoops of ice cream mixed with milk  
Vanilla • strawberry • chocolate • mocha • coconut 11.50

### Ice cream per scoop

Vanilla • strawberry • chocolate • mocha • coconut  
Lemon sorbet per scoop 4.50

**Portion of whipped cream 1.70**



## 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 main dishes are also available as a fitness plate with lettuce salads.

 = gluten free

 = lactose free

 = vegan

### **Provenience:**

Beef, veal, pork, chicken, lamb • Switzerland

Prawns • Vietnam  
Pike perch • Estonia

Eggs, dairy products • Lucerne / Switzerland  
Parmesan • Italy

French bread, house bread, toast, vol-au-vents • Lucerne / Switzerland  
Gluten free bread • Spanien