

Schüff

Wirtsstube & Wirtskeller


Unter der Egg Lezern

E

Menu

Appetizers

Garlic bread
Half French bread
Garlic butter 10.50

Schiff platter 
Raw ham • air dried sausages • smoked bacon
Swiss mountain cheese for 1 18.00
Mixed pickles • Bread for 2 23.50
for 3 35.00

Salad

Mixed lettuce salad
Lettuce salads • croutons
Dressing of your choice 10.50

007 – shaked, not stirred
Lettuce salads • sliced vegetables
Cherry-tomatoes • seeds
Mountain cheese
Dressing of your choice 14.50

Lamb's lettuce Dressing of your choice 14.50
With chopped eggs 16.00
Bacon hey and chopped eggs 17.50

Dressing

French dressing • Balsamic vinegar
Honey-mustard vinaigrette 

Starter

Caramelized goat cheese 
Beetroot carpaccio small 18.50
Cranberry chutney large 25.50

Beef Tatar 70g 25.00
Toast • butter 140g 33.00
With a portion of French fries +6.00

Marrowbone
Three special salts • bread 18.50

Soup

Soup of the day
Ask our staff small 8.50
large 12.50

Beef broth  
Vegetable strips 11.50

Mushroom latte macchiato
Creamy mushroom soup
Whipped cream • bacon hey 14.50

Vegetarian and vegan

Leek Ofetori Vegi 
Mashed potatoes • egg
Gratinated with grated cheese 26.50

Linguine with leeks  
Lemon sauce 26.50

Sliced Planted Meat  
Linguine with mushrooms
Vegan cream sauce 34.00

Cheese Fondue Moitié-Moitié
From the "Fromagerie de Marsens" (Fribourg)
Gruyère • Vacherin • White wine
Diced bread • boiled potatoes
220g cheese per person 32.00

Fish

In beer battered pike perch
Tartar sauce small 26.50
French fries or salad large 31.50

Roasted sea bass 
Rice • pepperoni tomato sauce 35.50

 Lactose free  Gluten free  Vegan

Warm cuisine throughout
11:30 to 23:00

From the grill

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 Gentlemen's Cut** 450g
Aged on the bone for three weeks (🚫🌿)
With French fries
Vegetables 69.00
- ❁ **Rib Eye Steak** 300g (🚫🌿)
With French fries
Vegetables 58.00
- ❁ **Filet of beef** 200g (🚫🌿)
With French fries
Vegetables 59.80
- ❁ **Crispy pork belly** 300g
Mashed potatoes with leek
Vegetables 28.00

With every grilled meat dish, we serve:

Herb butter
Brown gravy • three special salts

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

❁
These dishes are available:
11.30h till 14.00h
and
18.00h till 22.00h

All main dishes are also available as a fitness plate
with lettuce salad instead of the side dish.

Schiff-hits

Homemade pork sausage

- Recipe of family Wiesner (220g)
Onion sauce with bread 23.50
French fries or Roesti 29.50

Pork meat balls

- Mashed potatoes • brown gravy small 25.50
Vegetables large 30.00

Breaded Pork Cutlet

- French fries
Vegetable or Salad 38.00

Ähti Lozärner Chögelpastete

- Vol-au-vent • veal ragout • veal meat balls
Mushrooms • raisins
Garden peas 37.50

Veal Cordon Bleu

- With French fries
Vegetable or salad 49.00

Sliced veal liver

- Liver roasted in butter • Roesti 39.00

Sliced beef tenderloin stroganoff

- Pepperoni strips • pickles
Mushrooms • sour cream • rice 44.00

Half roasted chicken in a basket (🚫🌿)

- «while stocks last» (30 minutes waiting time)
Coriander-Aji-sauce
French fries or Salad 29.00

Pulled chicken Burger Bun

- Cucumbers • tomatoes • onions 25.00
With French fries or Salad + 6.00

Sweet desserts

Dessert of the day	
Ask our staff	11.00
Warm apple fritters	
Cinnamon & sugar • vanilla ice cream	13.50
Home-made caramel flan	
Whipped cream - fruit garnish	12.50
Chocolate mug cake	
Whipped cream	12.00
With 1 scoop of vanilla ice cream	+ 2.50
Coupe Wasserturm	
3 scoops of vanilla ice cream • chocolate sauce • whipped cream	
Split almonds	12.50
Mini-coupe with 2 scoops of ice cream	10.00
Ice coffee sundae Schiff-style	
Velvet, but crispy	12.50
With a shot plum liqueur	13.50
Sorbet Colonel	
2 scoops lemon sorbet • vodka	10.00
Ice cream per scoop	
Vanilla • strawberry • chocolate • mocha	
Lemon sorbet	for one scoop 4.10
A scoop of homemade ice cream	
Sour cream ice cream with maple syrup	for one scoop 4.80
Whipped cream 	1.50

Declaration of origin of meat

Beef, veal, pork, chicken, beef tatar • Switzerland

Declaration of origin of fish

Perch • Germany
 Sea bass • Turkey

Eggs, Dairy • Lucerne, Switzerland
 Goat cheese • France
 Parmesan • Italy

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