

Welcome in Lucerne

General information

Our historical building is located at the heart of Lucerne. Easy to reach from the train station.

We have two Restaurant rooms on two floors:

Wirtsstube (upper floor)



At 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).



Inclusive 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.

FOC

One tour leader eats free of charge when accompanying groups of 20 paying guests or more.

Payment conditions

To verify the reservation, please let us know a valid credit card with expiry date and CVC code.

Payment on location via tour leader: We charge the tour leader's credit card or he/she pays cash in Swiss Francs or Euro.

Cancellation | Changes

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

For groups of 10 or more

The following menu proposals can be ordered for groups of ten persons 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 each page (see menu price next to the main dish).

If you combine dishes from various pages to get your favourite meal the price may change. Let's get inspired also from our à la carte menu.

For recommendations or any help, please feel free to contact us. It would be a pleasure to offer you an individual menu regarding your budget or special wishes. If requested, we will offer you a convenient wine. 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 • French Dressing | Balsamic Dressing

Cream of herb soup • croutons

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

Beetroot Carpaccio • Swiss Dallenwil goat cheese

Roasted marrow bone • salad bouquet • Balsamic dressing

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 2courses | 3 courses | 4 courses

Meat loaf in red wine sauce • mashed potatoes • gravy sauce • two kind of carrots 41 53 65

Roast of beef • Merlot sauce • mashed potatoes • vegetables in season 48 60 72

Braised ragout of veal • buttered pasta • vegetables in season 48 60 72

Roast carrée of pork • mushroom cream sauce • buttered pasta • colorful vegetables 40 52 64

Ossobucco Cremolata • root vegetables • garlic • lemon • polenta 45 55 71

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-tried dishes. Simple, but brilliant.

Starters • Soups

Lettuce salad in season • French Dressing | Balsamic Dressing

Cream of herb soup • croutons

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

Beetroot carpaccio • Swiss Dallenwil goat cheese

Roasted marrow bone • salad bouquet • Balsamic Dressing

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 | 4 courses

Home-made pork meat balls • mashed potatoes • brown gravy • vegetables in season 41 53 65

Ächti Lozerner Chögelpastetli

Vol-au-vent stuffed with veal ragout • veal meat balls
Mushrooms • sultanas • small garden peas 49 61 73

Home-made pork sausage

Onion sauce • fries or roesti potatoes 41 53 65

Rolled slice of meat with stuffing • gravy • creamy polenta • seasonal vegetables 44 56 68

Chicken slices Casimir • curry sauce • rice ring • garnished with fruits 41 53 65

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 caramelized the sugar of the meat; producing a deliciously & intense crispy crust while keeping the inside juicy.

Starters • Soups

Lettuce salad in season • French Dressing | Balsamic Dressing

Cream of herb soup • croutons

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

Beetroot carpaccio • Swiss Dallenwil goat cheese

Roasted marrow bone • salad bouquet • Balsamic Dressing

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

2 courses | 3 courses | 4 courses

Dry aged regional beef entrecôte
served on vegetables in season 58 70 82

Swiss filet of beef (200g)
served on ratatouille 71 83 95

Southbend Trilogy Classic
Slices of beef entrecôte • pork filet • chicken breast
served on vegetables in season 60 72 84

Corn-fed chicken breast
served on leaf spinach 46 58 70

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 • French Dressing | Balsamic Dressing

Cream of herb soup • croutons

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

Beetroot carpaccio • Swiss Dallenwil goat cheese

Roasted marrow bone • salad bouquet • Balsamic Dressing

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

2 courses | 3 courses | 4 courses

Roast beef • Sauce Hollandaise sauce Schiff Fries • vegetables in season	54	66	78
Simmered veal steak coated with herbs • rosemary potatoes • green beans	70	82	94
Fried filet of pike-perch • rice • braised tomatoes	50	62	74
Roasted salmon tranche • saffron sauce • risotto	75	57	69

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

Very veggie...

Starters • Soups

Lettuce salad in season • French Dressing | Balsamic Dressing

Cream of herb soup • croutons

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

Beetroot carpaccio • Swiss Dallenwil goat cheese

Beer battered perch • tartar sauce

+ 8.00

Filet of whitefish Lucerne style • leaf spinach

+ 9.00

Main Dishes

2 courses | 3 courses | 4 courses

Linguine with Leeks • Lemon sauce

38

50

62

Sliced Planted Chicken • Linguine with mushrooms • Vegan cream sauce

46

58

70

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

47

59

71

Beer battered perch • tartar sauce • fries

44

55

67

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