

# Menu

## Starters

### Garlic bread

Half French bread  
Garlic butter 12.50

### Schiffplättli

Raw ham • smoked sausages  
Smoked bacon • cheese for 1 21.00  
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 • croutons  
Cherry tomatoes • seeds  
Cheese • dressing of your choice 18.00

### Homemade dressings

French • balsamic vinegar  
Raspberry vinaigrette 

## Soups

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

### Tomato soup

Grilled strips of red peppers  
Garlic 14.00

### Beef broth

Sliced vegetables 12.50

## Cold platters

### 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

### Sausage cheese salad

Cervelat sausage • Gruyère cheese  
Gherkins • French dressing  
Cherry-Tomatoes small 20.50  
Lettuce salads large 26.00

### Poke-Bowl

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

## Vegetarian and vegan

### Macaroni alpine style

Macaroni • cream sauce • potatoes  
Cheese • fried onions • apple sauce 29.80

### Pasta with lentils-bolognese

Penne • lentils • tomato sauce  
cherry tomatoes 28.00

### Gnocchi ratatouille provençale

Potato gnocchi • ratatouille vegetables  
dried tomatoes 28.50

### Cheese fondue Moitié-Moitié 220g

From the „Fromagerie de Marsens“ (Freiburg)  
Gruyère • Vacherin  
Diced bread • potatoes

available from two persons or more / per person 33.00


**Kitchen opening hours**  
**From 11:30 till 23:00**





## 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 crust while keeping the inside juicy.

Please note, that the preparation takes about 20 minutes

 **Côte de Bœuf**  
„Gentlemen's Cut“ 400g  
Aged on the bone for three weeks  
French fries and small vegetables  
Or lettuce salads 79.00

 **Rib Eye Steak** 300g  
French fries and small vegetables  
Or lettuce salads 67.00

 **Beef filet** 200g  
French fries and small vegetables  
Or lettuce salads 69.00

 **Lamb sirloin** 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!

  
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 salads.

## Schiff hits

**Homemade pork sausage** 220g  
Recipe of the Wiesner family  
Onion sauce  
With bread 24.50  
French fries or roesti 29.80  
Lettuce salads 29.80

**Handmade pork meatballs**  
Mashed potatoes • brown gravy  
Vegetables small 28.50  
large 33.00

**Crispy pork belly**  
French fries • small vegetables 33.00

## Veal, beef and chicken

**Sliced veal liver**  
Fried onions • roesti 41.00

**Ähti Lozärner Chögelpastete**  
Vol-au-vent Lucerne style • veal ragout  
Veal meatballs • mushrooms  
Raisins • garden peas 39.50

**Braised beef cheek**  
Brown gravy • mashed potatoes  
vegetables 33.00

**Breaded chicken thigh steaks**  
Sweet-chili sauce • mango cubes 34.00  
Basmati rice • vegetable spaghettis

## Fish

**In beer battered pike perch**  
Tatar sauce small 31.00  
French fries or lettuce salads large 36.00

**Breaded prawns**  
Sweet-chili-sauce • basmati rice  
Vegetable spaghettis 39.50



## Sweet desserts

### Dessert of the day

Please, ask our staff!

12.50

### Tartelette with mango

Tartelette • vanilla cream • mango cubes • 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 of 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

#### Declaration of meat:

Beef, veal, pork, lamb, chicken • Switzerland

#### Declaration of fish:

Pike perch • Estonia

Prawns • Vietnam

Eggs, dairy products • Switzerland, Lucerne

Parmesan • Italy

French bread, house bread, toast, vol-au-vents • Switzerland, Lucerne

Gluten free bread • Spain

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

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