



Gasthof Luegeten

TO SHARE

Baked mushrooms With house-made remoulade sauce	16.–
Guacamolé olé olé Delicious avocado dip with crusty bread	16.–
Luegete tour d’horizon A panorama of delicacies with beef tartare tomato tapenade, burrata and crusty bread	26.–
Mortadella with truffles and stracciatella di burrata Thinly sliced truffle mortadella, delicious stracciatella di burrata and bread	19.–
Mini cheese fondue from the Gstaad Palace Exceptional cheese fondue made according to a secret recipe by Franz Fäh, served with bread	18.–

TO START

Shrimp appetiser With lemon, olive oil and fresh basil	23.–
Luegeten salad Crisp, fresh salad with fruits and seeds	14.50
Mediterranean sashimi plate Zurich shrimp & Graubünden salmon, capers red onions and lemon	32.–
Spring vegetable salad Snow peas, asparagus, pomegranate and almonds	18.–
Hand-cut beef tartare Classically prepared, with crusty bread	24.–/38.–
Tomato and burrata salad The fresh magic recipe, with rocket and balsamic vinegar	19.–
Classic shrimp cocktail Swiss shrimp, served with avocado	24.50
Whole artichoke Beautiful, tasty and healthy, with a vegetable vinaigrette	19.50
Vitello mediterrano Thinly sliced veal, with a vegetable vinaigrette lemon and herbs	22.–

TO ENJOY

Beef tenderloin tournedos fabulosos, Ojo de Agua, 200 g From Dieter Meyers Estancia in Argentina, with vegetables and your choice of sauce: jus, Café de Paris or morel cream	62.–
Veal cordon bleu A must-have! With piquant mountain cheese and farmer’s ham	48.50
Giant Swiss pastetli The hearty, ever-popular puff pastry bowl, on a grand scale With sliced veal	48.–
With swiss style meatballs and mushrooms	28.–
Wiener schnitzel of veal Pounded flat, highly praised. With lingonberries and lemon	44.50
Zürcher Geschnetzeltes ragout Sliced veal, cream sauce, butter rösti	45.–
Crispy poissin No tavern menu is complete without a spring chicken. Served with a fine herb cream sauce	39.50
Fried whitefish from Lake Zurich Freshly caught by professional anglers, fried up crisp to be enjoyed with tartare sauce	34.50
Whole Swiss trout With lemon and brown butter	33.50
Fried Swiss miller-style perch filets Caught by our Lake Zurich fisherman, Adrian Gerny, and served with butter amandine	39.–
Macaroni with truffle cream sauce Exquisitely flavoured with fresh black truffle	34.–
Macaroni alla vodka Pasta with class. And chilli flakes.	25.–
Green and white asparagus from Caspar Ruetz The queen of vegetables from the king of asparagus, with a fine herbal vinaigrette	21.–/32.–

Sides

Cervo fries with truffle flavour **14.50**, French fries **8.–**
cucumber salad **8.–**, seasonal vegetables **8.–**
white-wine risotto **8.–**, butter *rösti* **12.–**, side salad **8.–**

DESSERT

Marinated strawberries So sweet, so sensational. With whipped cream	14.–	Giant cream slice A large, puffy vanilla dessert for two or more	26.–
Banana split A classic treat	15.–	Caramel flan With a bit of wiggle. And whipped cream	14.50
Strawberries Romanoff à la Luegeten Marinated strawberries with vanilla ice cream from Schlattgut Herrliberg	15.–	Mini carrot gugelhupf cake for two With sour-cream ice cream and hazelnuts	21.–
Chocolate lava cake So many reasons to sin. With sour-cream ice cream	16.–	Ice cream from Schlattgut Homemade by the Schlattgut farm above Herrliberg on Lake Zurich.	6.50

Meat, freshwater fish, cocktail shrimp, salmon, poultry, bread and baked goods from Switzerland. Beef fillet (Argentina), truffle mortadella (Italy), truffles (summer truffle, Italy), shrimp (Switzerland, Vietnam). For detailed information on our fishing practices as well as for information on allergies and intolerances, please ask our service staff. Prices in Swiss Francs, incl. 8.1% VAT.

SPARKLING WINE

Vivus Rosé brut Klosterkellerei Einsiedeln, Schwyz (CH) <i>Chardonnay, Pinot Noir</i>	0.1 l 0.75 l	10.50 74.–
Prosecco Millesimato Furlan, Valdobbiadene (I) Glera	0.1 l 0.75 l	9.50 69.–
Fischer’s Fritz Champagner Soutiran, Champagne (F) <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	0.1 l 0.75 l	16.– 110.–
Petite Fleur de Miraval Fleur de Miraval, Champagne (F) <i>Pinot Noir, Chardonnay</i>	0.1 l 0.75 l	21.– 150.–

WHITE WINES

Insel Ufnau’s Riesling Sylvaner Klosterkellerei Einsiedeln, Schwyz (CH) <i>Riesling Sylvaner</i>	0.1 l 0.75 l	8.– 56.–
Blanc de Village Seminar Küsnacht Weingut Diederik, Küsnacht (CH) <i>Cabernet blanc, Sauvignac, Muscaris</i>	0.1 l 0.75 l	9.50 65.–
Petite Chablis Domaine Durup, Chablis (F) <i>Chardonnay</i>	0.1 l 0.75 l	9.50 66.–
Le fabuleux Sauvignon Blanc de Lulu Vini de Lorenzi, Friaul (I) <i>Sauvignon Blanc</i>	0.1 l 0.75 l	7.50 52.–
Grüner Veltliner Caractère Weingut Weszeli, Kamptal (A) <i>Grüner Veltliner</i>	0.1l 0.75 l	8.– 58.–
Riesling Feinherb Weingut Wegeler, Mosel (D) <i>Riesling</i>	0.1l 0.75 l	9.– 63.–
Chardonnay Les Noisetiers Kistler Vineyards, Sonoma Coast (US) <i>Chardonnay</i>	0.1l 0.75l	17.– 120.–
Mâcon – Verzé Les Chênes Domaines Leflaive, Burgund (F) <i>Chardonnay</i>	0.1 l 0.75 l	18.– 125.–

APERITIF

Gespritzter sweet/sour	0.2 l	9.50
Aperol Spritz, Campari Spritz, Limoncello Spritz	0.2 l	14.–
Heino – green apple, yuzu, champagne, soda	0.2 l	18.–
Campari, Jsotta white/red	4 cl	11.–
Averna	4 cl	11.–
Negroni	9 cl	16.–

BEER

Einsiedler from the tap / Panaché	0.3 l 0.5 l	5.50 9.–
Maisgold	0.33 l	6.50
Einsiedler dark	0.33 l	6.50
Einsiedler alcohol-free	0.33 l	6.50
Einsiedler wheat beer	0.58 l	9.–

COFFEE & TEA

Espresso	5.–
Coffee	5.50
Schale or Cappuccino	6.–
Tee, Ovi or Schoggi	5.–

ROSE WINES

Insel Ufnau’s Federweisser Klosterkellerei Einsiedeln, Schwyz (CH) <i>Pinot Noir</i>	0.1 l 0.75 l	8.50 59.–
Miraval Brad Pitt & Marc Perrin, Côtes de Provence AOC (F) <i>Grenache</i>	0.1 l 0.75 l	10.– 69.–
Whispering Angel Château D’Esclans, Côtes de Provence (F) <i>Cinsault, Syrah, Rolle, Tibouren, Grenache</i>	0.1 l 0.75 l	11.– 77.–

RED WINES

Insel Ufnau’s Pinot Noir Klosterkellerei Einsiedeln, Schwyz (CH) <i>Pinot Noir</i>	0.1 l 0.75 l	8.50 59.–
Insel Ufnau’s Bordeaux Blend Klosterkellerei Einsiedeln, Schwyz (CH) <i>Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec</i>	0.1 l 0.75 l	9.50 66.–
Schiffstation Pinot Noir Barbara & Markus Weber, Turmgut Erlenbach (CH) <i>Pinot Noir</i>	0.1 l 0.75l	8.50 58.–
Merlot -Cabernet Barbara & Markus Weber, Turmgut Erlenbach (CH) <i>Cabernet Jura, Cabertin, Merlotin</i>	0.1 l 0.75 l	11.50 80.–
Treggiaia Villa Bibbiani, Toskana (I) <i>Sangiovese, Cabernet Sauvignon</i>	0.1 l 0.75 l	9.50 66.–
Marciliano Tenuta Marciliano, Umbria (I) <i>Cabernet Sauvignon Cabernet Franc</i>	0.1 l 0.75 l	14.– 95.–
Trus Reserva Bodegas Trus, Ribera del Duero (E) <i>Tempranillo</i>	0.1 l 0.75 l	13.– 89.–
La Dame de Montrose Chateau Montrose, Saint – Estèphe (F) <i>Merlot, Cabernet Sauvignon</i>	0.1 l 0.75 l	15.– 105.–
Geyserville Alexander Valley Ridge Vineyards, Sonoma County (US) <i>Zinfandel</i>	0.1 l 0.75 l	13.– 90.–

DIGESTIF

Grappa Berta Nibbio	2 cl	8.–
Grappa Berta La Musa Amarone	2 cl	11.–
Grappa Tre Soli Tre	2 cl	18.–
Limoncello	4 cl	9.–

ALCOHOL-FREE

Crodino	0.175 l	6.50
Ginger Beer alcohol-free	0.33 l	6.50
Tonic Water, Bitter Lemon	0.2 l	5.50
Heino alcohol-free	0.2 l	13.–
Dolce Spritz	0.2 l	13.–
Gin Tonic alcohol-free	0.2 l	15.–
water with and without gaz	0.5 l 1.0 l	5.50 9.50
home made iced tea	0.3 l 0.5 l	6.– 8.50
Coca Cola / Zero Rivella rot / Sinalco	0.33 l	5.50
apple juice / Schorle / Sprite	0.3 l	5.–
Sirup	0.3l	1.50