



TO SHARE

Baked mushrooms

With house-made remoulade sauce

Guacamolé olé olé

Delicious avocado dip with crusty bread

Luegete tour d'horizon

A panorama of delicacies with beef tartare
tomato tapenade, burrata and crusty bread

Mortadella with truffles and stracciatella di burrata

Thinly sliced truffle mortadella, delicious stracciatella
di burrata and bread

Mini cheese fondue from the Gstaad Palace

Exceptional cheese fondue made according to
a secret recipe by Franz Fäh, served with bread

TO START

Shrimp appetiser

With lemon, olive oil and fresh basil

Luegeten salad

Crisp, fresh salad with fruits and seeds

Mediterranean sashimi plate

Zurich shrimp & Graubünden salmon, capers
red onions and lemon

Summer vegetable salad

Peas, zucchinis, pomegranate, basil and almonds

Hand-cut beef tartare

Classically prepared, with crusty bread

Tomato and burrata salad

The fresh magic recipe, with rocket and balsamic vinegar

Classic shrimp cocktail

Swiss shrimp, served with avocado

Whole artichoke

Beautiful, tasty and healthy, with a vegetable vinaigrette

Vitello mediterrano

Thinly sliced veal, with a vegetable vinaigrette
lemon and herbs

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 Chimichurri

Veal cordon bleu

A must-have! With piquant mountain cheese and farmer's ham

Giant Swiss pastetli

The hearty, ever-popular puff pastry bowl, on a grand scale

With sliced veal

With swiss style meatballs and mushrooms

Wiener schnitzel of veal

Pounded flat, highly praised. With lingonberries and lemon

Zürcher Geschnetzeltes ragout

Sliced veal, cream sauce, butter rösti

Crispy poissin

No tavern menu is complete without a spring chicken.

Served with a fine herb cream sauce

Fried whitefish from Lake Zurich

Freshly caught by professional anglers, fried up crisp
to be enjoyed with tartare sauce

Whole Swiss trout

With lemon and brown butter

Fried Swiss miller-style perch filets

Caught by our Lake Zurich fisherman, Adrian Gerny,
and served with butter amandine

Macaroni with truffle cream sauce

Exquisitely flavoured with fresh black truffle

Macaroni alla vodka

Pasta with class. And chilli flakes

Summer vegetable risotto

Courgette, peas, tomatoes, broccoli, lemon and
stracciatella di burrata

Lemon ricotta raviol

Brings the taste of the Amalfi coast to Switzerland

Swiss Wagyu Beef Burger

Swiss Wagyu from Sevelen, St. Gallen in a brioche bun
with house sauce, lettuce, tomatoes and onions

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

Banana split

A classic treat

Strawberries Romanoff à la Luegeten

Marinated strawberries with vanilla ice cream
from Schlattgut Herrliberg

Chocolate lava cake

So many reasons to sin. With sour-cream ice cream

Giant cream slice

A large, puffy vanilla dessert for two or more

Caramel flan

With a bit of wiggle. And whipped cream

Mini carrot gugelhupf cake for two

With sour-cream ice cream and hazelnuts

Ice cream from Schlattgut

Homemade by the Schlattgut farm
above Herrliberg on Lake Zurich

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>	0.1 l 0.75 l	8.– 58.–
Riesling Feinherb Weingut Wegeler, Mosel (D) <i>Riesling</i>	0.1 l 0.75 l	9.– 63.–
Chardonnay Les Noisetiers Kistler Vineyards, Sonoma Coast (US) <i>Chardonnay</i>	0.1 l 0.75 l	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, Côte de Provence AOC (F) <i>Grenache</i>	0.1 l 0.75 l	10.– 69.–
Whispering Angel Château D’Esclans, Côte 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 0.75 l	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	0.3 l	1.50