



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 from Ojo de Agua, Argentina, tomato tapenade, burrata and crusty bread.	26.–
Mortadella with truffles and stracciatella di burrata Thinly sliced truffle mortadella, delicious stracciatella di burrata and bread.	21.–
Mini cheese fondue from the Gstaad Palace Exceptional cheese fondue made according to a secret recipe by Franz Fäh, served with bread.	19.–

TO START

Shrimp appetiser With lemon, olive oil and fresh basil.	24.–
Smoked Swiss salmon Served with blinis, horseradish, capers and lemon.	26.–
Winter leaf salad With red cabbage, pumpkin and walnuts.	18.–
Hand-cut Ojo de Agua beef tartare Classically prepared, with crusty bread.	26.–/39.–
Fresh lamb’s lettuce with or without bacon Fresh from the field with egg and croutons.	19.–/17.–
Classic shrimp cocktail Swiss shrimp, served with avocado.	24.50
Champagne cream soup With homemade flûtes and fresh herb oil .	14.–
Veal carpaccio Thinly sliced veal with arugula, shaved Grana Padano cheese, and black truffle.	32.–

TO ENJOY

Beef tenderloin tournedos fabulosos, Ojo de Agua, 200 g From Dieter Meiers Estancia in Argentina, with vegetables and your choice of sauce: jus, Café de Paris or Chimichurri.	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.	29.–
Wiener schnitzel of veal Pounded flat, highly praised. With lingonberries and lemon.	44.50
Zürcher Geschnetzeltes ragout Sliced veal, cream sauce, butter rösti.	52.–
Fried whitefish from Lake Zurich Freshly caught by professional anglers, fried up crisp to be enjoyed with tartare sauce.	34.50
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.	36.–
Macaroni alla vodka Pasta with class. And chilli flakes.	25.–
Winter risotto with mushrooms Assorted mushrooms, stracciatella di burrata and Parmesan cheese.	32.–
Savory sautéed quark pizokel With leek, cheese, fried onions, and grilled apple.	32.–
Swiss Wagyu Ossobuco Tender braised Swiss Wagyu ossobuco in port wine jus with crispy fried onions.	47.–

Sides: Cervo fries with truffle flavour **14.50**, French fries **8.–**, boiled potatoes **8.–**, sautéed quark pizokel **8.–**, seasonal vegetables **8.–**, white-wine risotto **8.–**, butter *rösti* **12.–**, side salad **8.–**

DESSERT

Plum tart Deliciously moist and warm, served with cream.	14.–	Giant cream slice A large, puffy vanilla dessert for two or more.	26.–
Vermicelles with meringue and double cream Sweet chestnuts with meringue and cream.	13.–	Caramel flan With a bit of wiggle. And whipped cream.	14.50
Banana split A classic treat.	15.–	Tarte tatin à la Lulu Classic apple pastry with scrumptious vanilla ice cream.	19.–
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.	6.90

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

SPARKLING WINE

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

WHITE WINES

Insel Ufnau’s Riesling Sylvaner	0.1 l	8.–
Klosterkellerei Einsiedeln, Schwyz (CH)	0.75 l	56.–
<i>Riesling Sylvaner</i>		
Blanc de Village Seminar Küsnacht	0.1 l	9.50
Weingut Diederik, Küsnacht (CH)	0.75 l	65.–
<i>Cabernet blanc, Sauvignac, Muscaris</i>		
Petit Chablis	0.1 l	9.50
Domaine Durup, Chablis (F)	0.75 l	66.–
<i>Chardonnay</i>		
Le fabuleux Sauvignon Blanc de Lulu	0.1 l	7.50
Vini de Lorenzi, Friaul (I)	0.75 l	52.–
<i>Sauvignon Blanc</i>		
Grüner Veltliner Caractère	0.1l	8.–
Weingut Weszeli, Kamptal (A)	0.75 l	58.–
<i>Grüner Veltliner</i>		
Riesling Feinherb	0.1l	9.–
Weingut Wegeler, Mosel (D)	0.75 l	63.–
<i>Riesling</i>		
Sancerre Blanc	0.1l	13.–
Vacheron, Loire (F)	0.75l	90.–
<i>Sauvignon Blanc</i>		
Mâcon – Verzé Les Chênes	0.1 l	18.–
Domaines Leflaive, Burgund (F)	0.75 l	125.–
<i>Chardonnay</i>		

ROSE WINES

Insel Ufnau’s Federweisser	0.1 l	9.–
Klosterkellerei Einsiedeln, Schwyz (CH)	0.75 l	59.–
<i>Pinot Noir</i>		
Miraval	0.1 l	10.–
Brad Pitt & Marc Perrin, Côte	0.75 l	69.–
de Provence (F)		
<i>Syrah, Grenache, Cinsault</i>		
Whispering Angel	0.75 l	77.–
Château D’Esclans, Côte		
de Provence (F)		
<i>Cinsault, Syrah, Rolle, Tibouren, Grenache</i>		

RED WINES

Insel Ufnau’s Pinot Noir	0.1 l	9.–
Klosterkellerei Einsiedeln, Schwyz (CH)	0.75 l	59.–
<i>Pinot Noir</i>		
Merlot-Cabernet	0.1 l	11.50
Barbara & Markus Weber, Turmgut Erlenbach (CH)	0.75l	80.–
<i>Cabernet Jura, Cabertin, Merlotin</i>		
Zweigelt Edles Tal	0.1 l	11.–
Weingut Netzl, Carnuntum (A)	0.75 l	75.–
<i>Zweigelt, Merlot, Syrah</i>		
Treggiaia	0.1 l	9.50
Villa Bibbiani, Toskana (I)	0.75 l	66.–
<i>Sangiovese, Cabernet Sauvignon</i>		
Marciliano	0.1 l	14.–
Tenuta Marciliano, Umbria (I)	0.75 l	95.–
<i>Cabernet Sauvignon Cabernet Franc</i>		
Trus Reserva	0.1 l	13.–
Bodegas Trus, Ribera del Duero (E)	0.75 l	89.–
<i>Tempranillo</i>		
La Dame de Montrose	0.1 l	15.–
Chateau Montrose, Saint – Estèphe (F)	0.75 l	105.–
<i>Merlot, Cabernet Sauvignon</i>		
Geyserville Alexander Valley	0.1 l	13.–
Ridge Vineyards, Sonoma County (US)	0.75 l	90.–
<i>Zinfandel</i>		

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	5.50
	0.5 l	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.–

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	5.50
	1.0 l	9.50
home made iced tea	0.3 l	6.–
	0.5 l	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