

Tatar-Variation

Classic Beefsteak Tatar

toast and butter	starter (70g)	21.50
	main (150g)	31.50

Beefsteak Tatar «Café de Paris»

gratinated with homemade Sauce «Café de Paris»	starter (70g)	23.50
toast and butter	main (150g)	33.50

Beefsteak Tatar «Surf 'n' Turf»

with Black Tiger shrimp and pineapple	starter (70g)	25.00
toast and butter	main (150g)	35.00

with Cognac, Calvados or Whisky 3.50

«Stadtkeller» Fondues & Raclette

«Stadtkeller's» Cheese fondue all you can eat

farmhouse bread and boiled potatoes	per person	32.00
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«Stadtkeller» Raclette

melted cheese, served with boiled potatoes and mixed pickles		26.50
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Fondue Bourguignonne all you can eat

thin sliced beef, veal and chicken, cooked in oil plentifully garnished with different sauces and ingredients French fries	per person	52.00
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Fondue Chinoise all you can eat

thin sliced beef, veal and chicken, cooked in broth plentifully garnished with different sauces and ingredients French fries	per person	49.00
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«Star Chef» at the table

Preparation directly at the table according to your taste – here at the «Sternenplatz»

«Cook at the table» - from two persons all you can eat

beef, veal and chicken, Nuremberg barbecue sausage, Black Tiger shrimps bacon cubes, tomatoes, zucchini and mushrooms potato cubes - roast it yourself, herb bouquet plentifully garnished with different sauces	per person	54.00
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Restaurant Stadtkeller Specialties

Our kitchen is open from Tuesday to Saturday 11:30 a.m. to 10:00 p.m.

For our meat dishes, we use Swiss meat;
except the sirloin steak or filet steak are from Ireland.
The freshwater fish are from European water.
The Black Tiger shrimps are caught in the west Indo-Pacific.

About ingredients in our food, which can cause allergies or intolerances, we kindly ask you to get the necessary information from our employees.

All prices in Swiss Francs and inclusive 7.7% VAT.



Restaurant Stadtkeller
Sternenplatz 3, 6004 Lucerne
www.stadtkeller.ch

Reservation
+41 41 410 47 33, info@stadtkeller.ch

Aperitif

«Stadtkeller» Apéro plate

with dry cured ham, smoked bacon, Sbrinz cheese,
fresh horseradish and mixed olives

22.00

Chicken Wings

garlic-chilli-sauce

6 pcs. 9.50

12 pcs. 17.50

20 pcs. 26.50

Soups & Salads

Tomato soup with whipped cream

fresh basil

9.50

Clear beef broth

with sliced omelet

9.00

Green seasonal salad

with bread croutons

9.50

Various fresh garden salads

with sprouts and bread croutons

12.50

Fresh Italian cheese «Burrata» with tomatoes

balsamic dressing

16.50

Cold Summer Specialties

«Ceasar Salad»

Iceberg lettuce, bacon, Sbrinz and sliced chicken

starter 16.50

main 23.50

Charentais-melon

with dry cured ham

starter (50g) 18.00

main (120g) 29.50

Succulent roast beef

Tartar sauce, capers

starter 18.50

main 28.50



Main Courses

«Farmer Sausage» (200g)

served with onion sauce and Swiss Rösti potatoes

23.00

«Muotathaler» veal liver

«à la minute» with fresh herbs, Swiss Rösti potatoes

34.50

Original «Fritschi Pastry» according to an original home recipe

with veal and rice

29.50

Classic pork escalope with cream sauce

butter noodles, vegetable from the market

28.50

«Primavera» escalope

with herbs and various vegetables

31.00

«Surf 'n' Turf» fillet steak (200g) & Black Tiger shrimps

full-bodied red wine sauce with pink pepper

Tagliatelle, vegetable from the market

53.50

The original «Chez Nous»

Sirloin steak or fillet steak «Chez Nous» in a cast iron pan

homemade provençe-herb blend,

broiled on your table

Swiss Rösti potatoes or French fries

sirloin steak (200g) 48.00

fillet steak (200g) 51.50

Vegetarian

Red vegetable curry

basmati rice

25.50

Perch filets with beer crus

with herb potato slices, tartar sauce

25.50

with various fresh salads, tartar sauce

24.50

Tagliatelle with cherry tomatoes and «Burrata»

garlic, balsamic and rocket salad

26.50

