

## 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

with Cognac, Calvados or Whisky + 3.50

## «Stadtkeller» Fondues & Raclette

### *«Stadtkeller's» Cheese fondue all you can eat*

House recipe with Swiss hard and semi-hard cheese, white wine and garlic		
farmhouse bread and boiled potatoes	per person	32.00
with cherry schnapps		+ 2.50

### *«Stadtkeller» Raclette*

melted cheese, served with boiled potatoes and mixed pickles	starter	16.50
	main	26.50

### *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

### *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

## «Châteaubriand» the classic

*From two persons served in two courses.*

Delicately roasted beef Fillet-steak with Béarnaise sauce		
French fries thin-cut and butter noodles		
fresh vegetables from the market	per person	54.00



*Restaurant Stadtkeller*

# «Winter» Specialties

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

Swiss meat for veal, pork and chicken.

The beef and the sirloin steak come from South America.

The freshwater fish are from European water.

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**

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[www.stadtkeller.ch](http://www.stadtkeller.ch)

**Reservation**

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## Aperitif

### «Stadtkeller» Apéro plate

with dry cured ham, smoked bacon, «Sbrinz» cheese,  
fresh horseradish and mixed olives 22.00

**Chicken Wings** 6 pcs. 9.50  
garlic-chilli-sauce 12 pcs. 17.50  
20 pcs. 26.50

## Soups & Salads

**Homemade Grison barley broth**  
with thin sliced dried beef 9.50

**Clear beef broth**  
with slices of pancake 9.00

**Green seasonal salad**  
with bread croutons 9.50

**Various fresh garden salads**  
with sprouts and bread croutons 12.50

**Lamb's lettuce «Mimosa»**  
with egg and bread croûtons 13.50

## Cordon bleu specialties

each 300g

**Veal Cordon bleu «Stadtkeller»**  
with cream cheese, herb butter and farmer's ham  
French fries, fresh vegetables from the market 39.50

**Pork Cordon bleu «Diavolo»**  
filled with slightly spicy cheese from Toggenburg  
farmer's ham, tomato, garlic and chili  
French fries, fresh vegetables from the market 33.50

**Pork Cordon bleu «Gorgonzola»**  
with Gorgonzola and farmer's ham  
French fries, fresh vegetables from the market 32.50



## 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 puff Pastry» according to an original home recipe**  
with veal and rice 29.50

**Classic pork escalope with mushroom cream sauce**  
butter noodles , vegetable from the market 28.50

**«Primavera» veal escalope**  
with herbs and various vegetables 31.00

**Homemade «Stadtkeller meatballs»**  
with rosemary gravy, mashed potatoes and carrots 27.00

## The original «Chez Nous»

**Sirloin steak «Chez Nous» in a cast iron pan (200g)**  
homemade provençe-herb blend,  
broiled on your table  
Swiss Rösti potatoes or French fries 48.00

## Vegetarian

**«Stadtkeller Äplermagronen»**  
Macaroni with cream sauce, fried onions and homemade apple sauce 22.50

**«Walliser Rösti»**  
Swiss Rösti potatoes with tomatoes and gratinated cheese, fried egg 24.00

**Perch filets with beer crus**  
with herb potato slices, tartar sauce 25.50  
with various fresh salads, tartar sauce 24.50

