

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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«Châteaubriand» the classic

From two persons served in two courses.

Delicately roasted beef Fillet-steak with Béarnaise sauce fries allumettes and butter noodles fresh vegetables from the market	per person	54.00
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Restaurant Stadtkeller

«Game time» 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
and the game is from Europe.

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

Soups & Salads

Pumpkin soup with whipped cream
with roasted pumpkin seeds 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

Lamb's lettuce «forrester style»
with rasher of bacon, forrest mushrooms, egg and bread croûtons 16.50

Game dishes

Tender sliced deer «Diana»
with glazed grapes and Calvados cream sauce
home-made butter fried dumplings «Spätzli»
red cabbage, glazed chestnut and stuffed apple with cowberry 36.50

Sauteed deer escalope «Baden-Baden»
plentifully garnished with Cognac cream sauce
home-made butter fried dumplings «Spätzli»
red cabbage, glazed chestnut, Brussels sprout and stuffed apple with cowberry 39.50

Venison sirloin steak with juniper sauce
Porcino Risotto with cheese «Sbrinz»
red cabbage, glazed chestnut, Brussels sprout and stuffed apple with cowberry 44.00



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» veal escalope
with herbs and various vegetables 31.00

Home-made «Stadtkeller meatballs»
with rosemary gravy, mashed potatoes and carrots 27.00

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

