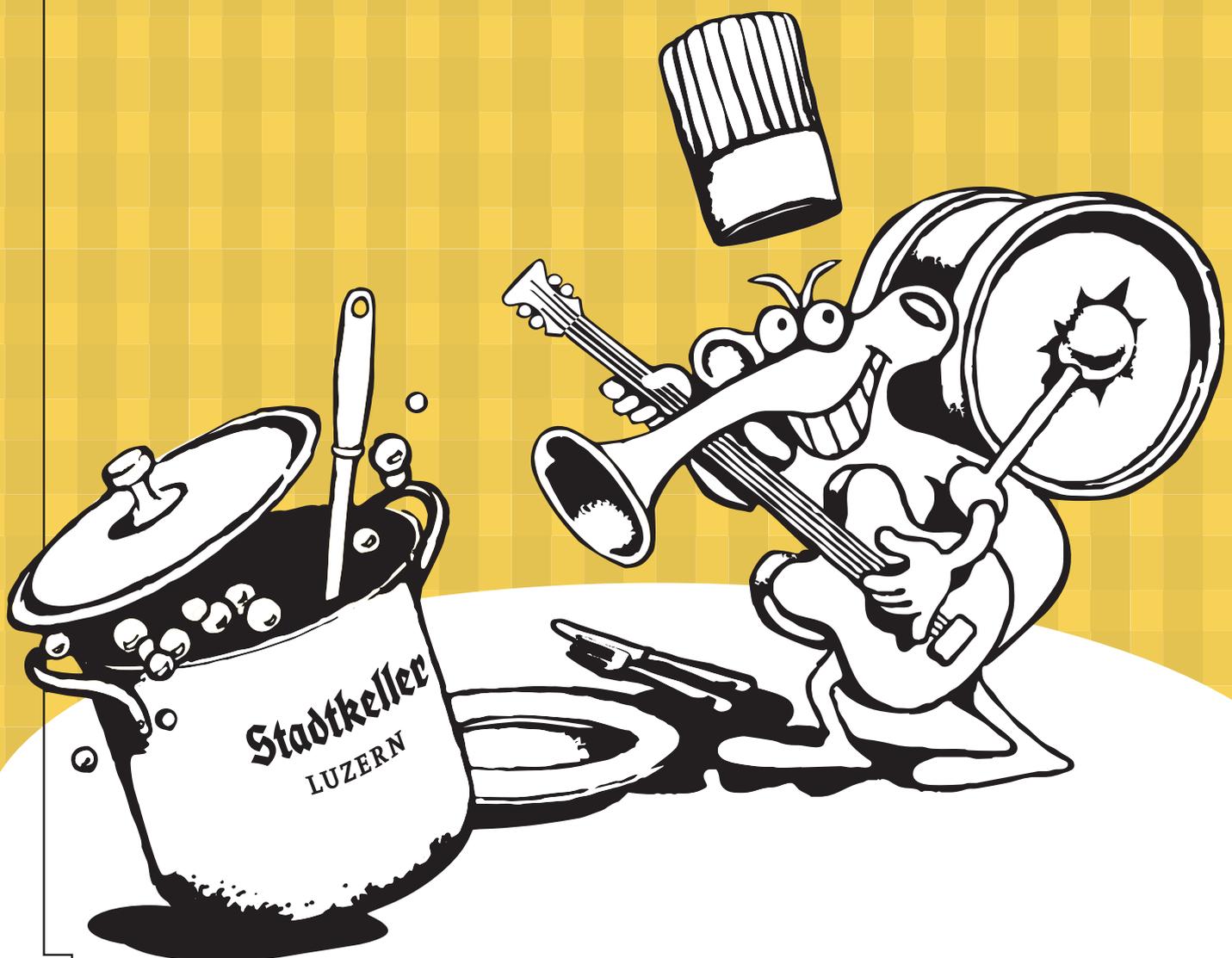


Stadtkeller

LUZERN

MENU



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APPETIZERS

Clear beef broth with stripes of pancake	9.00
Homemade Grison barley broth with thin sliced dried beef	9.50
Green seasonal salad	9.00
Various fresh garden salads	10.50
Field salad «Mimosa» with egg	12.50
«Stadtkeller» Apéro plate	22.00
Dry cured ham, smoked bacon, Sbrinz cheese, fresh horseradish and mixed olives	

MAIN DISHES

Special «Farmer sausage» (200 g) with onion sauce and Swiss Rösti potatoes	23.00
Two bread crumbed pork escalope (loin cut) with French fries	26.50
Homemade «Stadtkeller meatballs» with rosemary gravy, mashed potatoes and carrots	27.00
Pork cordon bleu filled with ham and cheese, served with French fries, spinach and carrots	28.50
Grilled Swiss gourmet chicken breast «Toscana» with bacon and mozzarella, served with saffron risotto and sugar pea	28.50
Original «Fritschi Pastry» with veal and rice	29.50
«Primavera» escalope two veal escalope with herbs and various vegetables	31.00
Barbecue marinated long rib pork chop (250 g) served with herb potato slices and market vegetables	32.50

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Pot-au-feu «Stadtkeller»	33.00
Juicy beef shoulder served in a stock pot with vegetables and potatoes, homemade horseradish mustard	
Muotathaler veal liver sautéed	34.50
with herbs and Swiss Rösti potatoes	
Bread crumbed veal escalope «Wienerschnitzel»	38.50
with various seasonal vegetables	
Swiss prime sirloin steak «Chez Nous» (200g)	41.00
Slices of Swiss beef with homemade herb butter, served with French fries	

VEGETARIAN DISHES

Salad plate with fresh garden salads, boiled egg, mozzarella and garlic bread	21.50
«Stadtkeller Äplermagronen»	23.00
Macaroni with cream sauce, fried onions and homemade apple sauce	
Penne «all'arrabbiata»	23.50
with spicy tomato-chili-garlic sauce	
Vegetable plate	24.00
various fresh vegetables served with a fried egg	
«Fish 'n' Chips», perch filets with beer crust	25.50
with herb potato slices and tartare sauce	
with various fresh salads and tartare sauce	24.50

SNACKS

Garlic baguette	6.00
Portion French fries	8.50
Portion herb potato slices	9.50
Sandwiches with:	
Ham, cheese, salami or mixed	9.00
Air-dried beef, dry-cured ham	10.50

For our dishes we only use Swiss meat. 
Our fish comes from Switzerland and European inland waters.

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DESSERTS

Original Zuger cherry torte	8.00
Caramel custard with whipped cream	8.50
Fresh fruit salad with whipped cream	8.50
«Stadtkeller» Ice coffee	9.00
with cherry	+ 2.50
Homemade Panna Cotta	10.50
with wild berries and whipped cream	
Coupe Danemark	9.50
Vanilla ice cream with chocolate sauce	
Coupe Caramelita	9.50
Caramel and vanilla ice cream, caramel sauce, whipped cream and pistachios	
Bananasplit «Stadtkeller»	12.50
Banana with stracciatella ice cream, chocolate sauce and whipped cream	
Sorbet Lemon	10.50
with Vodka or Prosecco	
«Stadtkeller» Giants Meringues	
with whipped cream	8.50
with vanilla and strawberry ice cream, whipped cream	10.50
Ice cream flavours, per scoop	3.50
Vanilla, mocca, strawberry, chocolate, caramel, stracciatella and lemon sorbet	
with whipped cream	+ 2.00
Cheese plate	12.50
Four assorted typical Swiss cheese, with grapes and walnuts	

Our staff will be happy to tell you about the ingredients used in our dishes which could
cause allergies or intolerances on request.
All prices in Swiss Francs inclusive 7.7% VAT.