

aperitivum | appetizer

Corn-Ribs vegi

corn | smoked paprika | hoisin-mayo

12

Focaccia with kohlrabi veggie

homemade focaccia | onion confit | dehydrated kohlrabi

12

Focaccia with parma ham

homemade focaccia | onion confit | parma ham

14

prima mensa | starters

Leaf salad veggie

leaf salad | house dressing | roasted seeds | vegetable pickles

14

Soup veggie

peas | kaffir lime

14

Schüssel Balleron

swiss-style meatloaf | sweet & sour vinaigrette | crispy sourdough bread

19

DIY Tacos | Crispy Teriyaki Tofu veggie

mini romaine lettuce | homemade kimchi | nori-sesame-crunch | wasabi mayo

19

DIY Tacos | Swiss Alpine Salmon

mini romaine lettuce | teriyaki | homemade kimchi | nori-sesame-crunch | wasabi mayo

22

Stracciatella di Burrata from Idea Salentina veggie

grilled apricot | marinated zucchini | hazelnut | herb oil

23

Angus beef tartare from Ennetbürgen

Potato straw | confit egg yolk | sourdough bread

24

Suppliers

Vegetables | Buuregarte Boog, Hünenberg ZG | Mundo, Rothenburg LU
Beef and veal | Holzen, Ennetbürgen NW | Bianchi, Zufikon AG
Pike-perch | Lago Maggiore, Bianchi, Zufikon AG
Salmon | Lostallo GR

Cheese | Luzerner Wochenmarkt
Pork | Familie Siegenthaler, Frittschen TG
Stracciatella | Idea Salentina | Kempththal ZH
Sourdough bread | Eigenbrötler Wauwil LU

menu – familia supra omnia

There is what the season and the market have to offer – to be enjoyed by the table, family style! Vegetarian options available.

5 courses | 84 per person

4 courses | without cheese | 78 per person

caput cenae | main courses

Onsen egg veggie

chanterelles | sauce hollandaise | roasted potato purée | baby spinach 35

Crispy Eggplant veggie

pommes rissolées | tomato cream | basil gremolata | rocket 37

Meatballs “Schlüssel style”

cognac cream sauce | roasted potato purée | broccolini 36

Angus beef tartare from Ennetbürgen

potato straw | confit egg yolk | sourdough bread 38

Cordon bleu made from Thurgau “Apfelsäuli”

miso peas | whole carrots | french fries 42

Pike-perch fillet

brown butter | fregola sarda | broccolini 42

Roasted lamb loin

herb coating | jus | lemon risotto | ratatouille 52

dulcia | desserts

Café Gourmand

espresso | two pralines by Susanne Moser
from Au Cachet in Pfisterergasse

10

Affogato

vanilla ice cream | espresso

9

Schlüssel Snickers

chocolate mousse | peanut butter ice cream | caramel

14

Basque Cheesecake

rhubarb compote | strawberry sorbet

15

Homemade ice cream

seasonal ice cream and sorbet

5

with a shot of liqueur or schnapps

+5

Cheese

chutney | sourdough bread

14

with 5cl of sherry or port wine

+9