

aperitivum | appetizers

Beetroot Milk Bread Roll veggie
beetroot | mushroom cream | hazelnut 12

Fallow Deer Milk Bread Roll
fallow deer ham | mushroom cream | hazelnut 14

prima mensa | starters

Soup veggie
pumpkin | miso | pumpkin seed oil 14

Leaf salad veggie
house dressing | roasted seeds | pickled vegetables 14

Field salad veggie
house dressing | croûtons | chopped free-range egg with bacon 15
+2

Crispy Cauliflower veggie
curry mayonnaise | spring onions 17

Caramelized Goat Cheese veggie
figs | pickled beetroot | walnuts 22

Flamed salmon
marinated fennel | buckwheat | honey | dill | mustard 24

Angus beef tatar from Ennetbürgen
potato straw | “belper knolle” cheese 26

Suppliers

Vegetables | Buuregarte Boog, Hünenberg ZG | Mundo, Rothenburg LU
Beef CH | Holzen, Ennetbürgen NW
Bacon | Bianchi, Zufikon AG
Venison | Loosli Hildisrieden LU
Fallow deer | Holzen, Ennetbürgen NW

Alpine Pike-perch | Erstfeld UR
Chicken | Alpstein SG & AI
Salmon | Lostallo GR
Cheese | Luzerner Wochenmarkt
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 | 89 per person
4 courses | without cheese | 82 per person

local venison

Venison Meatballs «Schlüssel Style»
spaetzle | red cabbage | saffron apple | venison cream sauce | cranberries 42

Venison Stew
spaetzle | red cabbage | brussels sprouts | saffron apple | bacon | pickels 45

Changing Venison Plate
daily special of local venison t.b.a.

caput cenae | main courses

Vegetarian Venison – Plate veggie
spicy hokkaido | spaetzle | red cabbage | brussels sprouts | saffron apple 38

Celeriac-Potato Millefeuille veggie
bimi-broccoli | buckwheat | pear chutney | sweet pepper sauce 38

Coq au Cidre
alpstein chicken | fluffy “Knödel” | fried carrot | cider sauce 39

Fillet of Alpine Pike-perch
potato croquettes | sour cabbage | sprakling wine sauce 40

Cordon bleu from Thurgau “Apfelsäuli”
fries | glazed beans | lemon 42

dulcia | desserts

Café Gourmand

espresso | two pralines by Susanne Moser

from «Au Cachet» in Pfistergasse 10

Affogato

vanilla ice cream | espresso

9

Tarte Tatin

apple | caramel | cardamom ice cream

15

Schlüssel–Vermicelles

chestnut | vanilla ice cream | meringues | hazelnut

16

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