



Winter menu

19th November to 21st December 2019

Hotel-Restaurant Sonnenberg, Kriens

Declaration of origin

We obtain our products whenever possible from farmers on the Sonnenberg or other regional suppliers and we only use Swiss meat.

Our fish come from sustainable European fisheries.

If you have any questions about allergens (gluten, egg, milk, soya, etc.) in our dishes, please contact our restaurant manager. We will be happy to inform you.

Milk products & ice cream: Emmi, Lucerne

Eggs: Family Bachmann, Malters

Deer: Hunting association Sonnenberg, Kriens

Organic free-range beef: Family Wigger, Obernau

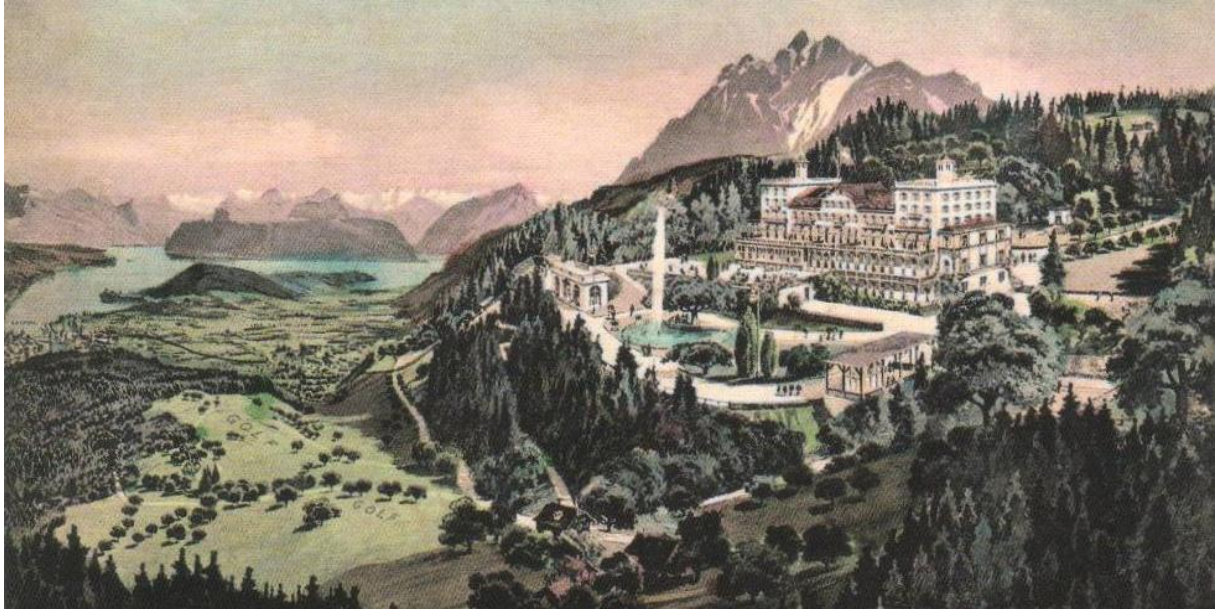
Calfs liver: Family Buholzer, Sonnenberg, Kriens

Meat: Switzerland

Fish: Norway and North-East Atlantic

All prices are in Swiss Francs (CHF) including VAT.

Welcome to the Sonnenberg



Health resort Hotel Sonnenberg, 1902

The hotel and restaurant tradition on the Sonnenberg is over 100 years old. In the middle of the 19th century a hotel was built, which served as a health resort. The imposing building (picture above) offered an excellent panoramic view of the city of Lucerne, Lake Lucerne and the Alpine panorama. But the economic crisis between the First and Second World Wars brought the health resort to the brink of ruin. Even during the Second World War, the building was closed due to competition. In the post-war years, the health resort Sonnenberg was used to accommodate Swiss returnees from abroad until the hotel was demolished in the mid 1950s.

Today's Hotel-Restaurant Sonnenberg was built in 1963. At the new location it offers an even better panoramic view of the Lucerne plains, the lakes and the Pilatus. The restaurant with its modern, contemporary furnishings and new panorama windows offers room for 120 people, the sun terrace with its wonderful view for over 70 people. The Hotel-Restaurant Sonnenberg has several banqueting and seminar rooms for 2 to 120 persons, all seminar rooms are equipped with the latest technical equipment. A children's playground and the hotel's own 18-hole mini-golf course with special holes round off the offer for young and old.

On 1st May 2007, the Hotel-Restaurant Sonnenberg was reopened as a training and integration project. The aim of the project is to reintegrate job-seekers into the primary labour market. The Hotel-Restaurant Sonnenberg is run by the association The Büz, which has helped more than 400 people to find a new job in the economy since its foundation.

We thank you for your visit and hope you enjoy your meal.

Wine Recommendation of Chefs

White wines

Johanniter, 2018

Organic winery Sonnenberg, Kriens, Switzerland

Grape: Johanniter (Riesling)
8 per dl, 55 per 7,5dl

Hellgelb AOC Lucerne, 2018

Schloss Heidegg, Hitzkirch, Switzerland

Grapes: Riesling Sylvaner, Pinot noir Federweisser
7 per dl, 52 per 7,5dl

Red wines

Cuvée Sonnenberg – our house wine, 2016

Charles Rolaz, Vaud, Switzerland

Grapes: Cabernet Sauvignon, Merlot, Gamaret, Garanoir
7 per dl, 49 per 7,5dl

Passo di Tambo, DOC, 2018

Tamborini, Ticino, Switzerland

Grape: Merlot
7 per dl, 50 per 7,5dl

Fortissimo, tinto Vinho Regional, Alentejano, 2017

Casa Santos Lima, Estremadura, Portugal

Grapes: Touriga Nacional, Shyrah, Petit Verdot, Ailcante
7 per dl, 48 per 7,5dl

A wide range of bottled wines is enlisted in our wine menu.

Advent menu 2019

Figs and mozzarella on winterly green salad served with Cranberry-dressing garnished with a crispy baked herb fan

or

Carrot-beetroot soup with sour cream, to a spicy swiss chicken-breast on a skewer

Vegetarian option

With spicy vegetable-skewer



Wigger*-Beef Triple from the organic farm (the premium cuts, stewed in Marsalajus and ground beef pattie) with potato-celery mash and vegetables

* Distributer of the beef are Regula and Guido Wigger, they own the organic Farm in Obernau close to Sonnenberg

Vegetarian option

Smoked tofu, Chick pea stew and quorn patties



Puff pastry with pears and almonds, served with vanilla parfait und Willisauer chocolate sauce

Starters

Colourful leaf salad

with homemade pear rosemary focaccia

10

Mixes salad

with homemade pear rosemary focaccia

14

Winter salad

Figs and mozzarella on winterly green salad served with Cranberry-dressing garnished with a crispy baked herb fan

17



Carrot-beetroot soup

with sour creme

14

+2 With vegetables- or spicy swiss chicken breast-skewers

Hazelnut gnocchi

with diced pumpkin and leek strips on rosemary creme sauce and celery crisps

18

Let it snow fresh Swiss Rösti

Lucerne Rösti

Hash potatoes with Lucerne cream cheese and fried egg

21

Vegan Rösti

Hash potatoes with winter vegetables

23

Hunter's Rösti

Hunter's* sausage, buttered hash potatoes, onion sauce

25

*Our winter greets with venison from the local and adjoining forest, hunted exclusively by the hunting association Sonnenberg, Kriens

Calf's liver Rösti

Calf's liver* on madeira juice with shallots and market vegetables

38

*Distributor for the calves liver is Family Buholzer, which owns the Farm and shop Gabeldingen on Sonnenberg

Hot main courses

Housemade meatloaf «Sonnenberg»

Classically prepared, with herb cream sauce, Kernser noodles and market vegetables

32

Our meatloaf takes approx. 25 minutes to be prepared for you

Housemade meatloaf «Fuego»

Seasoned with hot chili, with herb cream sauce, Kernser noodles and market vegetables

32

Our meatloaf takes approx. 25 minutes to be prepared for you

Wigger*-Beef Triple from the organic farm

the premium cuts, stewed in Marsalajus and ground beef pattie, with potato-celery mash and vegetables

56

* Distributer of the beef are Regula and Guido Wigger, they own the organic Farm in Obernau close to Sonnenberg



Poached salmon fillet

With white wine-risotto and Market vegetables on vermouth-saffron cream sauce

32

Vegetarians and Classics

Roasted sweet potato wedges

with spring onion, chili, figs and feta

26

Homemade Hazelnut gnocchi

with diced pumpkin and leek strips on rosemary creme sauce and celery crisps

28



Fitness or Lifestyle plate Sonnenberg

Choose between assorted salads or French fries with vegetables and one of the following options:

- ~ Homemade vegetarian spring rolls 24
- ~ Pork escalopes 25
- ~ Breaded pork escalopes 28
- ~ Crispy cod 26
- ~ Swiss chicken breast 28
- ~ Veal escalopes 38

Choose your sauce: Herb butter, tartar, barbecue, sweet & sour or honey mustard
+2 for each additional sauce

We only serve Swiss meat



Sweet temptations

Vermicelles

with meringues and cream

10

+3 with two scoops of vanilla ice cream (Coupe Nesselrode)

Twofold orange

Orange cake and orange filet
with a scoop of vanilla ice cream

13

Winterdream

Puff pastry with pears and almonds, served
with vanilla parfait und Willisauer chocolate sauce

16

Cakes & pie

apple pie, plum crumble cake or pecan brownies

6

+1.50 cream

Ice cream & sorbets from Emmi

vanilla*, strawberry, chocolate, coconut,
caramel, caffè croccante, tiramisù, pistachio as well as
raspberry, lemon, plumb, mango-passion-fruit

3.80 per scoop

+1.50 cream

*also available lactose free on demand