



# Summer menu

**28<sup>th</sup> of June until 19<sup>th</sup> September 2021**

Hotel-Restaurant Sonnenberg, Kriens

## Declaration of origin

We obtain our products whenever possible from farmers on Sonnenberg or from regional distributors and we only use Swiss meat. Our fish is harvested from sustainable fishery.

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

**Milk products & Ice cream:** Emmi, Luzern

**Eggs:** Family Bachmann, Malters

**Meat:** Switzerland

**Fish:** Estonia (farmed)

All prices in Swiss Francs (CHF) including VAT.

# Welcome & En Guete



Kurhaus Hotel-Sonnenberg, 1902

The hotel and restaurant tradition has existed over one hundred years on Mount Sonnenberg. Originally the hotel was built in the middle of the 19th century as a health resort. The very impressive building (picture above) offered an outstanding panoramic view over the city of Lucerne, the Lake Lucerne and the Alps. The world economic crisis between the First and Second World Wars brought this health resort to the edge of economic ruin. During the Second World War the business went bankrupt. In the following years the health resort Sonnenberg was used as accommodation for Swiss citizens forced to return from foreign countries. During the 50's the hotel was eventually torn down.

Today's Hotel-Restaurant Sonnenberg was built in 1963. At its new location, it offers an even better panoramic view of the Lucerne lowlands, the lakes and Mount Pilatus. The restaurant with its modern, contemporary furnishings and large panoramic windows seats 120 people, while the sun terrace with its wonderful view seats over 70. The Hotel-Restaurant Sonnenberg has several banquet and seminar rooms, all equipped with the latest technical equipment. A children's playground and the hotel owned 18-hole mini-golf course with exiting challenges round up the offer for big and small alike.

On May 2007 the Hotel-Restaurant Sonnenberg was re-opened as a training centre. It is run by the association The Bütz, which has helped more than 450 people to find (new) jobs since its foundation.

We thank you for your visit and wish you a pleasant meal.

# Wine by the glass

## White wines

### **Johanniter, 2018**

Organic Winery Sonnenberg, Kriens, Switzerland

Grape: Johanniter (Riesling)

8 per dl

55 per 7,5dl

### **Cuvée Kaiserin, 2019**

Kaiserspan Vineyard, Gelfingen, Switzerland

Grapes: Riesling-Sylvaner, Blauburgunder (Federweiss)

7.50 per dl

50 per 7,5dl

## Red wines

### **Cuvée Sonnenberg – our house wine, 2017**

Charles Rolaz, Vaud, Switzerland

Grapes: Cabernet Sauvignon, Merlot, Gamaret, Garanoir

7 per dl

49 per 7,5dl

### **Passo di Tambo, Ticino Merlot DOC, 2019**

Tamborini, Lamone, Ticino, Switzerland

Grape: Merlot

7 per dl

47 per 7,5dl

Not your taste? Please feel free to have a look in our wine card.

# Starters

## **Colourful market salad**

with roasted seeds and herb and garlic crostini

11

## **Swiss beef tartare**

with black quinoa, radishes and wasabi mayonnaise,  
served on sweet and sour kohlrabi carpaccio

19 starter

26 main course

## **Gazpacho**

perfumed with Frakmount Gin,  
served with mozzarella pearls and herb croutons

16

# Main courses

## Summer Pasta

with olive oil, cherry tomatoes, peas, oyster mushrooms, basil and burrata

18 starter  
25 main course

## Green Shakshuka

of spinach, mini lettuce, feta, cherry tomatoes and fried eggs, served with roasted sweet potatoes

22

## Fried pike perch fillet

under an almond-mustard crust with saffron cream sauce, served with white wine risotto and vegetables

32

## Veal cordon bleu

breaded in panko flour, filled with smoked bacon and cantadou on redcurrant jus, served with rösti croquettes and seasonal vegetables

41

## Roasted veal steak

with vanilla-curry-apricot chutney, served with spinach noodles and seasonal vegetables

46

## Tagliata of beef entrecôte

with basil pesto, served with fried potatoes and seasonal vegetables

39

We only serve



# Sweet temptations

## **Pavlova**

with fresh berries and white chocolate ice cream

12

## **Pistachio-lemon cheese cake**

with fresh berries

16

## **Apricot curd pie**

8

+1.50 cream

## **Dessert of the day**

8

## **Frappé**

with flavour of your choice

9

## **Ice cream & sorbets from Emmi**

Vanilla\*, strawberry, chocolate, coconut, caramel, caffè croccante, tiramisù, pistachio as well as Raspberry, Lemon, Plum, Mango-Passion Fruit

3.80 per scoop

+1.50 cream

\* also available lactose-free