



Summer menu

28th of June until 19th 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