



Autumn menu

23th September until 24th November 2021

Hotel-Restaurant Sonnenberg, Kriens

daily from 18:00

Declaration of origin

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

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 (close to us)

Eggs: Family Bachmann, Malters (close to us)

Deer: Sonnenberg hunting society

Meat: Family Wigger, Obernau (close to us)

Fish: Switzerland (breeding)

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 500 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, 209

Organic Winery Sonnenberg, Kriens, Switzerland

Grape: Johanniter (Riesling)

8 per dl / 52 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 / 45 per 7,5dl

Noblesse Vin de Pays Suisse, 2017

Le Petit Château, Môtier, Three Lakes Region, Switzerland

Grapes: Merlot, Cabernet Franc, Cabernet Sauvignon

8.60 per dl / 60 per 7,5dl

Nez Noir AOC Valais, 2020

Domaine Rouvinez, Valais, Switzerland

Grapes: Merlot, Syrah, Gamaret

7.50 per dl / 46 per 7,5dl



Sauser – Alcoholic grape drink

2.50 per dl / 4.20 per 2dl / 5.20 per 3dl / 7 per 5dl

Starters

Market salad

with roasted nuts, grapes and marinated king oyster mushrooms

15

11 without king oyster mushrooms

Marinated, tepid goat's cheese

on beetroot carpaccio with orange and fig ragout and walnuts

19



Cream of apple and celery soup

with apple ragout and pecan nut brittle

12

Venison from the Sonnenberg

Our autumn greets us with venison from the local mountain or forest, hunted exclusively by the Sonnenberg hunting team.

Venison escalope with port jus

on celery mashed potatoes, served with spaetzli and Brussels sprouts

45

Venison pepper with dark chocolate

on hunter's garnish, served with spaetzli, red cabbage and chestnuts

38

Saddle of venison with porcini mushroom and pomegranate jus, served with game garnishes

classically carved at the table, without fillet
available from 2 persons on reservation

54 per person

Game for vegetarians

Autumn shakshuka

with root vegetables, mushrooms, feta and eggs

22

Pumpkin tartelette

with porcini mushroom and pomegranate cream sauce on root vegetables, garnished with autumn salad

25

Fish & Meat

Roasted Swiss Alpine salmon fillet tranche

with blueberry-balsamic sauce, served with pumpkin gnocchi and caramelized savoy cabbage

44

«Wigger» Organic beef mince

with porcini mushroom and pomegranate jus, served with pumpkin gnocchi, red cabbage and chestnuts

37

Sweet temptations

Poached saffron cardamom pear

with mascarpone and vanilla ice cream

16

Vermicelles

with meringue and cream

10

Coupe «Nesselrode»

Vanilla ice cream with meringue, vermicelles and cream

12 small

14 large

Dessert of the day

8

Pecan Cheesecake

with plum compote

12

Ice cream & sorbets from Emmi

Vanilla*, Strawberry, Chocolate Brownie, Coconut, Hazelnut Caramel, Caramel, Caffé croccante, Tiramisù, Pistachio as well as Garden berry chocolate, Plum, Mango-Passion Fruit

3.80 per scoop

+1.50 cream

* also available lactose-free