



Summer menu

from 23 June 2022

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. 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 service personnel. We are happy to inform you.

Milk products & Ice Cream: Emmi, Lucerne

Eggs: Family Bachmann, Malters (close to Sonnenberg)

Fruit & vegetables: Switzerland

Meat: Switzerland

Fish: Farmed in Switzerland

All prices are in Swiss francs (CHF) and include VAT.

Welcome & En Guete



Health resort 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.

15 years ago, on May 2007, the Hotel-Restaurant Sonnenberg was re-opened as a training centre. It is run by the association The Büz, 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

Johanniter, 2021

Organic Winery Sonnenberg, Kriens, Switzerland

Grape: Johanniter (Riesling)

8 per dl

54 per 7,5dl

Cuvée Rebellin, 2018

Kaiserspan Winery, Gelfingen, Switzerland

Grapes: Riesling-Sylvaner, Chasselas

7 per dl

50 per 7,5dl

...rosé

Cabernet Jura Rosé, 2021

Organic Winery Sonnenberg, Kriens, Switzerland

Grape: Cabernet Jura

8 per dl

55 per 7,5dl

...red

Cuvée Sonnenberg – our house wine, 2018

Charles Rolaz, Vaud, Switzerland

Grapes: Cabernet Sauvignon, Merlot, Gamaret, Garanoir

7 per dl

47 per 7,5dl

Passo di Tambo, Ticino Merlot DOC, 2021

Tamborini, Lamone, Ticino, Switzerland

Grape: Merlot

7 per dl

49 per 7,5dl

Starters

...cold

Smoked trout fillet

served with summer salad with cucumber and blackberries
with wild berry vinaigrette

18

Veal tartar

on sweet and sour kohlrabi, cucumber and boiled egg

21

29 as main course

Roasted marinated nectarine

with burrata and raw ham on curly endive salad with Italian dressing

15

Summer leaf salad

with roasted nuts and a herb crostini

13

Maize Gazpacho

with spring onions, red pepper strips and crunchy curry popcorn

12

Main courses ... vegan & vegetarian

Vegan summer plate

Herb gnocchi with sautéed zucchini, sweet peppers, eggplant and mushrooms tossed in herb olive oil

28

Summer Shakshuka

sautéed vegetables with fried egg and feta, served with sweet potato chips

29

Main courses ...Fish

Roasted salmon trout fillets

in herb olive oil, served with market vegetables and white wine risotto

36

Main courses

... Meat

Panko-Coated Chicken breast cordon bleu

floured in panko flour, filled with Appenzeller cheese and Mostbröckli on red currant jus, served with summer vegetables and french fries

38

Burger from Wigger organic pasture-raised beef*

in a wholemeal bun with nectarines, burrata, bacon, caramelized onions, honey cream cheese and chili sauce, served with sweet potato chips

34

Veal cutlet

fried with sage and raw ham in nut butter, served with summer vegetables and saffron risotto

64

Prime cut of Wigger organic pasture-raised beef*

with basil pesto, summer vegetables and tomatished linguine

56

* The supplier of our organic pasture-raised beef is the Wigger family, who run the organic farm in Oberhackenrain in Obernau (Kriens).

Sweet temptations

Lemon Cheesecake

with billberry sauce and cream

14

Pavlova

with berries and vanilla ice cream

15

Coupe summer berries

with vanilla* ice cream and cream

16

14 small

Dessert of the day

8

Pie and Cake

~ Apricot pie

~ Chocolate halva cake

8

+1.50 cream

Sorbets and cream ice cream from Emmi

~ Garden berry chocolate, plums, mango-passion fruit

~ Vanilla*, strawberry, chocolate brownie, coconut, caffè croccante, caramel, hazelnut caramel, tiramisù, pistachio

3.80 per scoop

+1.50 cream

*also available lactose-free