



Autumn menu

from 29th September 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 (close to Sonnenberg)

Eggs: Family Bachmann, Malters (close to Sonnenberg)

Deer: Sonnenberg hunting society

Calf's liver: Family Buholzer, Sonnenberg

Fish: ask our service personnel

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 Buez, which has helped more than 600 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

Kerner AOC Luzern, 2021

Südhang, Eschenbach, Switzerland

Grape: Kerner

8 per dl / 54 per 7,5dl

...red

Cuvée Maison – our house wine, 2019

Charles Rolaz, Vaud, Switzerland

Grapes: Cabernet Sauvignon, Merlot, Gamaret, Garanoir

7 per dl / 47 per 7,5dl

Cabernet Jura, 2019

Organic Winery Sonnenberg, Kriens, Switzerland

Grapes: Cabernet Jura

8 per dl / 55 per 7,5dl

Pinot Noir Adank, 2021

Winery Hansruedi Adank, Grisons, Switzerland

Grape: Pinot Noir

8 per dl / 54 per 7,5dl

Italian red sauser

Sauser – Alcoholic grape juice

3 per dl / 5 per 2dl / 7 per 3dl / 9 per 5dl

Starters

...cold

Market salad

with caramelised pears, roasted seeds and dried cranberries with grape dressing

14

Lamb's lettuce

with egg, croutons and bacon chips with pumpkin seed oil dressing

16

Sonnenberger dry venison sausage muffin

with pumpkin, served with confit cranberry onions and a small field salad with grape dressing

16

...warm

Celery and pear cream soup

with sautéed chanterelles and walnut crumble

16

Venison

...from the Sonnenberg

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

Venison pepper hunter's style,
served with spaetzli, red cabbage, Brussels sprouts and chestnuts
38

Roe venison sausage with venison cream sauce,
served with spaetzli, red cabbage, Brussels sprouts and chestnuts
30

Venison escalopes with cranberry-port wine cream sauce,
served with spaetzli, red cabbage, Brussels sprouts and chestnuts
46

Sliced venison with venison cream sauce,
served with sautéed chanterelles, spaetzli, red cabbage, Brussels sprouts
and chestnuts
41

Saddle of venison with cranberry and port wine cream sauce,
served with game garnishing, classically carved at the table
available for 2 persons or more, on reservation
56 pro Person

Main courses ... vegan & vegetarian

Vegan mushroom triangoli

with roasted pumpkin and sautéed chanterelles

27

Autumn risotto

with pepper grapes, roasted pumpkin and pumpkin seeds

28

Main courses ...Meat

Buholzers calf's liver

with bacon and onions fried in butter, served with spaetzli

37

Main courses ...Fish

Ask for our fish of the day

30

Sweet temptations

Chestnut mousse

with red wine plums

14

Vermicelles

with meringue and cream

11 small

13 large

Coupe «Nesselrode»

Vanilla ice cream with meringue, vermicelles and cream

13 small

15 large

Dessert of the day

8

Pie and Cake

~ Plum cake

~ Pistachio financier with orange mascarpone cream

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