



# Autumn menu

**from 29<sup>th</sup> 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

## **Solaris, 2020**

Bio Weingut Sitenrain, Meggen, Switzerland

Grape: Solaris

8.50 per dl / 56 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