



Winter menu

from 30th November 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 and fish.

Eggs: Family Bachmann, Malters (close to Sonnenberg)

Meat: Switzerland

Fish: «Fischhuus Mühletal», Switzerland

Cheese: Cheese factory «Jumi», Lucerne

Milk products & Ice Cream: Emmi, Lucerne (close to Sonnenberg)

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

Kerner AOC Luzern, 2021

Südhang, Eschenbach, Lucerne, Switzerland

Grape: Kerner

8 per dl

54 per 7,5dl

Molignon ‹Terre Promise› AOCV, 2020

Adrian Mathier, Salgesch, Valais, Switzerland

Grape: Chasselas

7 per dl

48 per 7,5dl

...red

Cuvée Maison – our house wine, 2019

Charles Rolaz, Rolle, 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, Schweiz

Grape: Merlot

7 per dl

49 per 7,5dl

Pinot Noir Adank, 2021

Weingut Hansruedi Adank, Fläsch, Grisons, Switzerland

Grape: Pinot Noir

8 per dl

54 per 7,5dl

Advent menu

Caramelized goat cheese

Orange chutney, purslane



Grisons barley soup



Pink roasted veal fillet

Mushroom cream sauce, buttered rösti

or

Vegetarian variation

Herb capuns

Beurre blanc



Tirggel parfait

Coffee sauce, pistachios

4-course menu

87

69 vegetarian

Starters

Leaf salads

smoked beetroot, shaved Belper tubers
Mustard/Sulphide/Milk/Eggs

13

Caramelized goat cheese

Orange chutney, purslane
Sulfides

16

Beef tartar Sonnenberg

toasted farmhouse bread
Mustard/Sulfides/Eggs/Fish/Gluten

19

Grisons barley soup

Milk/Sulfides/Celery

14

Main courses

No Beef Wellington

Autumn Trumpet Mushrooms

Gluten/Nuts/Sulfides/Soy

31

Herb Capuns

Beurre blanc

Milk/Gluten/Sulfides/Eggs

28

Trout fillets from Fischhuus Mühletal fried in butter

lukewarm potato salad housewife style

Gluten/Milk/Sulfides/Celery/Fish

29

Pink roasted fillet of veal

mushroom cream sauce, buttered rösti

Milk/Sulfides/Celery

50

Beef béggli with onion confit

Bread dumplings

Gluten/Eggs/Milk/Sulfides/Celery

36

Alpstein Ribelmais Poulet Suprême

Madeira jus, parsley-black salsify risotto

Milk/Sulfides/Celery

42

Dessert

Toblerone mousse

poached pears

Milk/Eggs/Nuts/Sulphides

14

Tirggel parfait

coffee sauce, pistachios

Milk/Eggs/Gluten/Nuts

15

Cheese selection

Five cheeses from the Jumi cheese dairy

Fruit bread, fig mustard

Milk/Mustard/Sulfides/Gluten

14