

SONNENBERG

Dear guests,
Welcome to the Sonnenberg!

We are pleased that you are here and
wish you an enjoyable stay.

Cheers and bon appetit.

Tasting menu

Surprise, surprise!
Enjoy the recommendations of our kitchen team

4-course surprise menu

Price per person

82 | 65 vegetarian

Starters

Caesar Salad

Romaine lettuce | Egg | Chives | Parmesan | Croutons

14

Fried shrimp carpaccio

lukewarm | Bagna Cauda sauce | Radiccio | Lemon butter

19

Summer roll

Rice paper | Pickled beef fillet tartare | Red onion | Cucumber | Coriander

21

Gazpacho Andaluz

Watermelon | Pan con tomato | Aioli espuma

16

Main courses

Tagliarini tomato salad

Burrata | White balsamic vinegar | Basil

28

Obernauer Organic Pastured Beef BBQ

cooked pink | Pointed cabbage | Carrots | Black garlic | Tempura potatoes

42

Crispy suckling pig belly 18|60

Corn | Lime | Chili

40

Alpstein Corn chicken breast

Ricotta | Artichokes | Chanterelle-tomato vinaigrette | Chive risotto

38

Arctic char

Sorrel dock leaves | Potato-radish salad

41

Sweet temptations

Poached peach

Ginger | Verbena | Granita

14

Parfait

Prosecco | Raspberries | Mint

14

Chocolate cake

Lemon | Lavender | Cream | Sorbet

14

Cheese selection

Five cheeses from the Jumi cheese dairy | Fruit bread | Chutney

15

Open wines

Spumante non-alcoholic

Steinbock Selection Winery Dr. Fischer, Mosel, Germany
Riesling 0.0 vol.%; fresh-tangy-youthful

7

white

Die Göttin AOC Schönwein zum Sonnenberg, Kriens, Switzerland
Divona; summery-fruity-mild
recommended with: Apero, Caesar Salad, Alpstein Corn chicken breast

9

Pouilly-Fuissé AOC Moillard Grivot, Bourgogne, France
Chardonnay; creamy-elegant-multi-layered
recommended with: Fried shrimp carpaccio, Crispy suckling pig belly

10

Herbe Folle Blanc Sec Gaillac AOC Les Vignals, Gaillac, France
Loin de l'œil | Mauzac blanc | Sauvignon blanc; fresh-mineralic-elegant
recommended with: Apero, Alpstein Corn chicken breast

8

Stella Ducit de France Domaine I. Ferrando, Châteauneuf-du-Pape, France
Clairette; balanced-fresh-creamy
recommended with: Arctic char, Summer roll, Fried shrimp carpaccio

8

Verdejo Marqués de Grinon, Rueda, Spain
Verdejo; mineral-zesty-rich-aromatic
recommended with: Apero, Gazpacho Andaluz

7

Montespina Avelino Vegas, Rueda, Spain
Sauvignon Blanc; balanced-intense-mineralic
recommended with: Caesar Salad, Summer roll, Tagliarini tomato salad

7

red

Cuvée Maison – our house wine Charles Rolaz, Rolle, Switzerland
Cabernet Sauvignon | Merlot | Gamaret | Garanoir; spicy-light-versatile
recommended with: Alpstein Corn chicken breast

7

Cru d'Exception Cahors AOC Château Lagrézette, Cahors, France
Malbec | Merlot | Tannat; aromatic-multi-layered-rich
recommended with: Short Rib BBQ

9

For more drinks and bottled wines, please ask for our wine list.

Declaration of origin

Whenever possible we source our food from farmers on the Sonnenberg or other regional suppliers and we only use Swiss meat. Our fish comes from sustainable European fisheries.

If you have questions about allergens (gluten, egg, milk, soy, etc.) in our dishes please contact our restaurant manager. We are happy to inform you.

Eggs: Family Bachmann, Malters

Fish: Switzerland

Meat: Switzerland

Cheese: Jumi Dairy, Lucerne

Milk products: Emmi, Lucerne

Shrimp: Vietnam*

All prices are in Swiss Francs (CHF) including VAT.

*Natural breeding in the mangroves

Selva **Shrimp** grow up in their natural environment in mangrove forests flooded by water in the south of Vietnam. Species-appropriate, without the use of medications and entirely without supplementary feeding. This natural environment and husbandry promotes healthy growth and leads to an exceptionally high quality!

Mangrove forests in the tropics are not only the natural habitat of shrimp, but also an important ecosystem that serves as a nursery for many fish and marine animals. Intact mangrove forests prevent erosion and protect our climate. Thanks to natural breeding, Selva shrimp have an exceptionally good climate balance - and are certified climate neutral.

Sonnenberg, the ‹Sun Mountain›



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 – exactly 50 years ago! At its new location, it offers an even better panoramic view of Lucerne lowlands, 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 people. The Hotel-Restaurant Sonnenberg has several banquet and seminar rooms, all equipped with the latest technical equipment. A children's playground and the 18-hole mini-golf course complete the offer for young and old.

In May 2007, exactly 16 years ago, 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 jobs since its foundation.

We thank you for your visit and wish you a pleasant stay.

www.thebuez.ch