

SONNENBERG

Dear guests,
Welcome to the Sonnenberg!

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

Cheers and bon appetit!

Dry January

In 2011, British runner Emily Robinson decided to run her first half marathon. After a tough start to her training, she decided to give up spirits and other alcoholic drinks altogether. She then experienced an impressive transformation: Emily lost weight, had more restful sleep and more energy for her half marathon project.

What began as a personal decision developed into a global movement:
Dry January.

We are accepting Emily's challenge and will be cooking entirely without alcohol from **9 January to 3 February** 2024. Enjoy a culinary journey accompanied by exceptional drinks every evening **from Tuesday to Saturday from 18:00.**

Immerse yourself in a world where giving up alcohol not only has health benefits but also creates culinary enjoyment.

Dry January

KIMCHI

carrot | kale | galangal

☹ carrot-infusion | kaffir | calamansi-vinegar



AVOCADO ROLL

cucumber | radish | miso | basil | sushi-vinegar

☹ cucumber sour | lime | basil



RED CABBAGE

granny smith | buttermilk | mustard seeds

☹ Cidre 0.0



TORTELLINI

topinambour | black truffle | vegetable broth

☹ celery direct juice | hazelnut



ALPINE CHAR

green bean | horseradish

☹ potato-ayran | savoury | smoke



VITAMIN C

passion fruit-mango | lemon | lime | tangerine

☹ blood orange | soda | ginger



☹ good night tea

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Declaration of origin

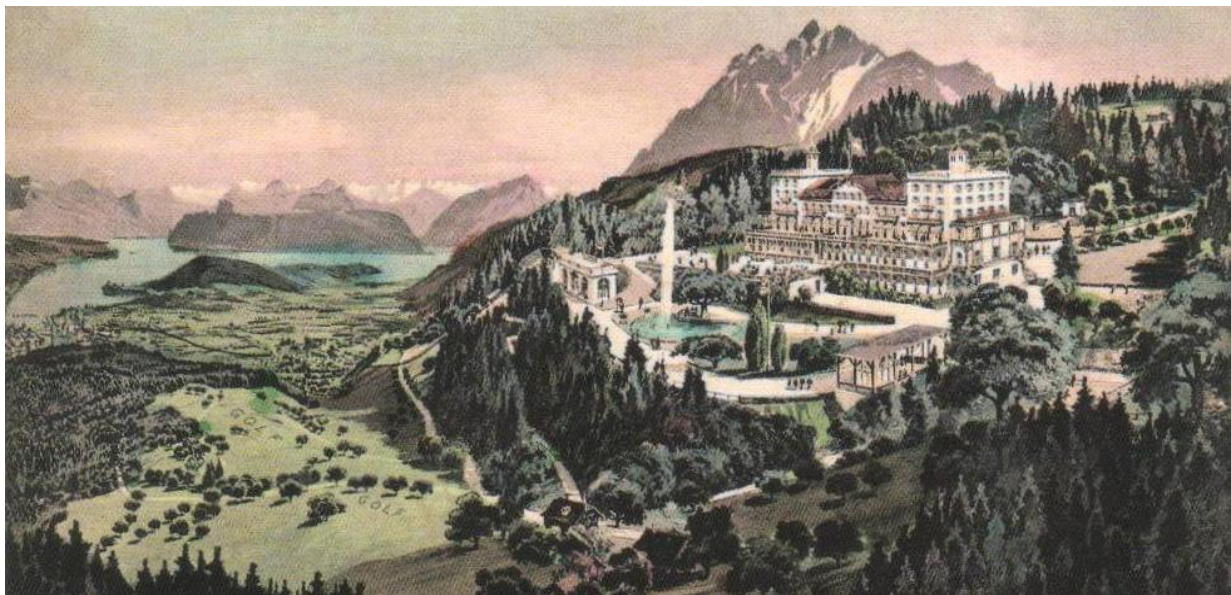
Whenever possible we source our food from farmers on the Sonnenberg or other regional suppliers. Our fish comes from sustainable European fisheries. If you have questions about allergens (gluten, egg, milk, soy, etc.) in our dishes please contact our restaurant manager. We are happy to inform you.

Eggs: Family Bachmann, Malters

Fish: Switzerland

Milk products: Emmi, Lucerne

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



Health resort Hotel-Sonnenberg, 1902

The hotel and restaurant tradition has existed over 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. 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 – 60 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, the Hotel-Restaurant Sonnenberg was re-opened as a training centre. It is run by the association «Verein Sonnenberg», 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.