

*Restaurant Stadtkeller*

# «Stadtkeller» Folklore Show

Our kitchen is open from 11.30 a.m. to 9.30 p.m.

For our meat dishes, we use Swiss veal, pork & chicken.  
Beef is from South America and can be produced with hormone, antibiotics  
and/or different antimicrobial growth promoters. Our freshwater fish are  
successfully caught in Switzerland and Germany.

Our bread comes from the Heini bakery in Lucerne. The Fritschi Pastete is baked  
by the Kreyenbühl bakery in Lucerne. The butter croissants are delivered frozen  
as dough pieces from Vermo and baked fresh daily by our kitchen team; they are  
produced in Switzerland by Romer's Hausbäckerei, as is the butter toast.

The chocolate cake is made in France.

About ingredients in our food, which can cause allergies or intolerances, we kindly  
ask you to get the necessary information from our employees.

All prices in Swiss Francs and inclusive Swiss Folklore Show & 8.1% VAT.

## **Restaurant Stadtkeller**

Sternenplatz 3, 6004 Luzern  
[www.stadtkeller.ch](http://www.stadtkeller.ch)

## **Reservation**

+41 41 410 47 33, [info@stadtkeller.ch](mailto:info@stadtkeller.ch)



## Aperitif

### «Stadtkeller» Apéro plate

with dry cured ham, smoked bacon, Sbrinz cheese,  
fresh horseradish and mixed olives

29.00

## Soups & Salads

### Clear vegetable broth

with its cubes

13.70

### Tomato soup with whipped cream

fresh basil

15.50

### Green seasonal salad

with bread croutons

13.70

### Various fresh garden salads

with sprouts and bread croutons

16.70

### Tomato salad with mountain milk mozzarella

basil and olive oil

17.50

## Tatar

### Classic Beefsteak Tatar

mild, medium or spicy

starter (75g)

28.00

toast and butter

main (150g)

39.00

with Cognac, Calvados or Whisky

+4.00

## Vegetarian & Vegan

### «Stadtkeller Älplermagronen»

Macaroni with cream sauce, fried onions and homemade apple sauce

31.00

### Vegetable plate with roasted mashed potatoes

ragout out of red pepper and mushrooms

31.50

### Vegan orechiette «Cima die Rapa»

Pasta dish with kale, roasted pine nuts and chili flakes

32.50



## Meat dishes

### *Pork Cordon bleu «Stadtkeller» (300g)*

with mountain cheese, herb butter and farmer's ham  
French fries, fresh vegetables from the market

38.50

### *Veal Cordon bleu «red devil» (300g)*

with spicy Swiss Chili Cheese, ham, tomatoes and garlic  
French fries, fresh vegetables form the market

46.50

### *Special «Farmer sausage» (200g)*

with onion sauce and Swiss Rösti potatoes

30.50

### *Muotathaler veal liver*

fried in butter with herb sauce, Swiss Rösti potatoes

42.50

### *Original «Fritschi Pastry» according to an original home recipe*

with veal, rice

39.50

### *«Primavera» veal escalope*

with herbs and various vegetables

40.00

### *Minced meat burger with Merlot-sauce*

mashed potatoes, carrots

35.50

### *«Chicken Wings»*

garlic-chili-sauce

8 Stk 21.20

16 Stk 32.20

with portion French fries

+ 9.60

with portion «Potato Wedges»

+ 10.60

## The original «Chez Nous»

### *Sirloin steak or fillet steak «Chez Nous» in a cast iron pan*

broiled on your table

homemade provençe-herb blend

Swiss Rösti potatoes or French fries

sirloin steak (200g) 48.50

fillet steak (200g) 56.00

## Fish'n'Chips

### *Zander baked in batter with Sauce Tartar*

with herb potato slices or French fries or with mixed salad

32.50

plain with Sauce Tartar

24.00



# «Stadtkeller» Fondues & Raclette

## «Stadtkeller's» Cheese fondue for starter

House-mix off Swiss hard- & semi-hard cheese, white wine and garlic

Farmhouse bread per person 25.50  
with cherry brandy + 4.00

## «Stadtkeller's» Cheese fondue all you can eat

House-mix off Swiss hard- & semi-hard cheese, white wine and garlic

Farmhouse bread and boiled potatoes per person 39.50  
with cherry brandy + 4.00

## «Stadtkeller» Raclette

melted cheese, served with boiled potatoes and mixed pickles starter 22.50  
main 33.50

## Fondue Bourguignonne (180g)

thin sliced beef, veal and chicken, cooked in oil

plentifully garnished with different sauces and ingredients

French fries per person 59.00

## Fondue Chinoise (180g)

thin sliced beef, veal and chicken, cooked in broth

plentifully garnished with different sauces and ingredients

French fries per person 56.00

# Fondue Festival

## Cheese fondue

House-mix off Swiss hard- & semi-hard cheese, white wine and garlic

Farmhouse bread

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## Beef Fondue Bourguignonne (120g)

with beef and chicken

with homemade sauces, cooked in oil

French fries

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## Chocolate fondue

served with seasonal fruits

Marshmallows and bread cubes 91.00

