



WELCOME AT GASTHAUS BADHOF

Dear guests

We are pleased to welcome you to this historic location and to be able to spoil you with culinary delights. The farm chronicle first mentions the former Badhof farm in 1583.

In 1645, chronicler Leopold Cysat gives a clue as to why the farm was received its name:

*„Not far from there is a very good, healing bath, which, however, does not itself warm, but is prepared for the bathers boiled.“*

The wonderful view of Lake Lucerne, the city of Lucerne and the imposing panorama of the and the imposing panorama of the foothills of the Alps offers you an attractive range of opportunities for sport, leisure and relaxation.

With the public restaurant, we offer walkers, families, recreational sportsmen and golfers an attractive place to stop for a bite to eat. At The focus is on a varied cuisine with freshly prepared products, friendly and competent service and consistently high quality.

We would like to thank the landowners for allowing us to realise a gem with golf course and restaurant in this beautiful location.

We wish you an unforgettable stay. It's nice to have you as our guest.

The Schuler family and staff



## FOR A SMALL APPETITE





Badhof Platter with swiss specialities & pear roulade dried meat, salami, cured ham and Muotathal alpine cheese	24
Flammkuchen „Elsässer Style“ with bacon, onions and sour cream	22.50
Flammkuchen „Badhof“ with herbs, garlic and sour cream	20.50
Cheese pie „Gersau style“ served with salad bouquet	18.50
Beef tatar	70g 22
<i>mild, lightly spicy or spicy</i>	130g 28.50
toasted homemade bread and butter	200g 37

## SALADS


Lamb's lettuce salad with roasted bacon strips chopped egg and bread croutons with spicy mustard dressing	16.50
Lamb's lettuce salad with dried tomato strips and parmesan flakes with spicy balsamic dressing 🌿 🍷	16.50
Leaf salad „Mimosa“ with chopped egg and french dressing 🌿	12.50
Beetroot salad with oil and vinegar 🌿 🍷 🌿 salad onion and fresh horseradish on roasted apple	16.50
„Grandma's cabbage salad“ (subject to availability) with spicy bacon dressing, served lukewarm	14.50
Sausage and cheese salad with mixed lettuce on mustard dressing 🌿 tomato, onion, pickles and homemade rösti	25




## SOUPS

- Ginger soup     
 potato, pepper, coconut milk and fresh ginger 14.50
- Pumpkin soup   
 with roasted pumpkin seeds and whipped cream 14.50



## VEGETARIAN SPECIALITIES

- Homemade cheese spätzli with a colourful salad 26.50
- Risotto ai funghi with Tête de Moine and fresh figs  34

## FRESH FISH



- Freshly caught fish of the day from the fishery Nils Hofer in Meggen   
 with spinach, rosemary potatoes and beurre blanc 42
- Grilled pike perch fillet „Elsässer style“  
 on mild sauerkraut with a dijon mustard sauce and roast potato 36

## CHICKEN CLASSICS

- „Stube-Güggeli“ from local production   
 baked crunchy in the oven with garlic, fresh rosemary and pepper  
 served with french fries  
*preparation time 30 - 40 minutes* 42
- Chopped chicken „Zürich“ style   
 on a light mushroom sauce with homemade röst 32



## FOR MEAT LOVERS

Veal liver with fresh mushrooms and sage butter 		
served with homemade rösti		42
Wienerschnitzel		
baked in a pan with butter and served with french fries		46
Chopped veal meat 		
with delicious mushroom cream sauce and homemade rösti		44
Beef fillet cubes „Stroganoff“		
with a creamy bell pepper sauce and noodles or spätzli		44
Beef fillet medallion on goronong chili sauce	120g	39
<i>rare, medium rare, medium, well done</i>	200g	49
served with fresh spinach white wine risotto	300g	58
Braised beef „Badhof“ in a strong red wine sauce		
with red cabbage and homemade spätzli		36
„Councillor’s plate“		
Pork fillet medallion on young spinach		
on a mushroom cream sauce with spätzli		42

## SIDES

Portion of vegetables	8.50
Small portion of french fries	6.50
Large portion of french fries	9.50



## DECLARATION

Our dishes are mainly prepared with products from the region. Using meat from animals kept in a species-appropriate husbandry is very important to us. We obtain our regional food from the following suppliers:

Bread ROMER'S house bakery, Benken

Meat Bianchi, Zufikon  
Felder, Schwyz  
Beef (AUS), Bianchi  
We use Swiss meat. In case of exceptions, these are specially declared.

Fish Bianchi, Zufikon  
Nils Hofer, Meggen

Whenever possible we use fresh water fish from Switzerland. Due to the overfishing of the world's oceans, the country situation can change daily.

Vegetables Mundo, Rothenburg

Ice cream Emmi, Emmen



lactose-free



gluten-free

Please inform our staff if you have an allergy or food intolerance.

*Prices in Swiss francs including 8.1 % VAT*

### **Gasthaus Badhof**

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