

#### 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



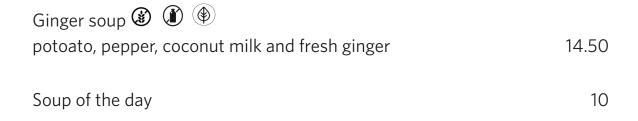
### FOR A SMALL APPETITE

Cheese pie "Gersau style" served with salad bouquet	18
Flammkuchen "Elsässer Style" with bacon, onions and sour cream	22.50
Flammkuchen "Badhof" with herbs, garlic and sour cream	20.50
Badhof Platter with swiss specialities dried meat, salami, cured ham and Muotathal alpine cheese ③	24

### **SALADS**

Badhof salad with honey dressing (a) (b) (b) (cucumber, tomato, avocado, melon, strawberry and red onion	small 16.50 large 25
Beetroot salad with oil and vinegar ③ ①	-
salad onion and fresh horseradish on roasted apple  Mimosa salad with chopped egg and french dressing	16.50 12.50
Mixed salad with white balsamico dressing	14.50
Sausage and cheese salad with mixed lettuce on mustard dressi tomato, onion, pickles and homemade rösti	ing 😮 25

## **SOUPS**







### **VEGETARIAN SPECIALITIES**

Homemade cheese spätzli with a colourful salad

Vegetable rösti

with colourful vegetables, baked with mountain cheese and a fried egg

30

Basil ravioli from the pasta specialists "Safra" in Lucerne served with a selection of mixed vegetables

32

### FRESH FISH

Freshly caught fish of the day from the fishery Nils Hofer in Meggen with spinach, rosemary potatoes and beurre blanc 42

Fried pike perch filets small 29.50 with new potatoes, fresh spinach and tartarsauce large 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\*\*

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
Veal paillard  thinly flattened veal schnitzel with Badhof herb butter market vegetables and french fries		45
Chopped veal meat 🍪 with delicious mushroom cream sauce and homemade rösti		44
Beef filet cubes "Stroganoff" with a creamy bell pepper sauce and noodles or spätzli		44
Beef filet medaillon on sundried tomato sauce rare, medium rare, medium, well done served with fresh spinach and basil ravioli	120g 200g 300g	49
Beef tatar mild, lightly spicy or spicy toasted homemade bread and butter	70g 130g 200g	28

# **SIDES**

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

Pike perch (GER), Bianchi

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 sluten-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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