



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 🌿	24

## SALADS


Badhof salad with honey dressing 🌿 🍷 🌿	small 16.50
cucumber, tomato, avocado, melon, strawberry and red onion	large 25
Beetroot salad with oil and vinegar 🌿 🍷	16.50
salad onion and fresh horseradish on roasted apple	
Mimosa salad with chopped egg and french dressing 🌿	12.50
Mixed salad with white balsamico dressing 🌿 🍷 🌿	14.50
Sausage and cheese salad with mixed lettuce on mustard dressing 🌿	25
tomato, onion, pickles and homemade rösti	

## SOUPS


Ginger soup 🌿 🍷 🌿	14.50
potoato, pepper, coconut milk and fresh ginger	
Soup of the day	10





## VEGETARIAN SPECIALITIES

Homemade cheese spätzli with a colourful salad	26.50
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	
<i>preparation time 30 - 40 minutes</i>	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
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	120g	39
<i>rare, medium rare, medium, well done</i>	200g	49
served with fresh spinach and basil ravioli	300g	58
Beef tatar	70g	22
<i>mild, lightly spicy or spicy</i>	130g	28
toasted homemade bread and butter	200g	35

## 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



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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