



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 specialties & pear roulade dried meat, salami, cured ham and Muotathal alpine cheese	24
Flammkuchen „du Chef“ with bacon, onions, garlic, herbs and cheese	25
Flammkuchen „Elsässer Style“ with bacon and onions	22.50
Flammkuchen „Badhof“ with herbs and garlic	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
Sausage and cheese salad with homemade Rösti 	
with tomatoes, onions, pickled gherkins and mustard dressing	25

SALADS

Leaf salad „Mimosa“ with chopped egg and french dressing 	12.50
Mixed salad with white balsamic dressing   	
or with french dressing  	14.50
Beetroot salad with oil and vinegar   	
salad onion and fresh horseradish on roasted apple	16.50
Lamb's lettuce salad with dried tomato strips  	
and parmesan flakes with spicy balsamic dressing	16.50



SOUPS

Ginger soup   

potato, pepper, coconut milk and fresh ginger

14.50

Soup of the day

12

VEGETARIAN SPECIALITIES

Homemade cheese spätzli with a colourful salad

26.50

Mushroom risotto with Tête de Moine cheese and fresh figs

34

Chanterelle tortelli with a vegetable mix

small 22.50

made with savoy cabbage, butternut squash, and chestnuts

large 32.50

FRESH FISH

Freshly caught fish of the day from the fishery Nils Hofer in Meggen 

with spinach, rosemary potatoes and vermouth sauce

44

CHICKEN CLASSICS

„Stube-Güggeli“ (FR) 

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 rösti

32



FOR MEAT LOVERS

Veal liver with homemade rösti 		
with fresh mushrooms and sage butter		42
Wienerschnitzel		
baked in a pan with butter and served with french fries		42
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	120g	39
<i>rare, medium rare, medium, well done</i>	200g	49
on dried tomato sauce served with fresh spinach and spätzli	300g	58

SUPPLEMENTS

Portion of vegetables		8.50
Portion of french fries	small	6.50
with mayonnaise and ketchup	large	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	Veal liver (CH), Felder Veal (CH), Prodega Pork (CH), Prodega Chicken (CH), Prodega & Bianci Fillet of beef (AUS), Prodega
Fish	Fish of the day (CH), Nils Hofer, Meggen Pikeperch (Farmed EU), Bianci
Vegetables	Mundo, Rothenburg Prodega
Ice cream	Emmi, Emmen



lactose-free



gluten-free



vegan

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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