



## 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<br>dried meat, salami, cured ham and Muotathal alpine cheese                   | 26.50      |
| 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 leaf salad   | 20.50      |
| 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<br>and mustard dressing (CH, Cervelat)<br>with leaf salad, tomatoes, onions and pickles | 26.50      |

## SALADS

|   |                            |
|---|----------------------------|
| Leaf salad „Mimosa“ with chopped egg and french dressing   | 12.50                      |
| Mixed salad     |                            |
| with french dressing or white balsamic dressing    | 14.50                      |
| Beetroot salad with oil and vinegar    |                            |
| salad onion and fresh horseradish on roasted apple  | 16.50                      |
| Leaf salad „Badhof Style“              |                            |
| with cucumber, tomato, avocado, melon, strawberry,<br>mint and red onion with honey dressing  | small 16.50<br>large 28.50 |



## SOUPS

|   |   |       |
|---|---|-------|
| Ginger soup    | potato, pepper, coconut milk and fresh ginger | 14.50 |
| Soup of the day   |   | 10.50 |

## VEGETARIAN SPECIALITIES

|   |       |
|---|-------|
| Homemade cheese spätzli with a colourful salad  | 26.50 |
| Spaghetti „Padrone“   | 28    |
| served with a tomato sauce containing black olives, chilli, cherry tomatoes and fresh basil |       |

## FRESH FISH

|  |             |
|--|-------------|
| Freshly caught fish of the day “Lucerne style”<br>from the Nils Hofer Meggen fishery |             |
| with lemon fillet, capers, diced tomatoes, young spinach leaves and pine nut rice    | 46          |
| Crispy pike-perch fillet   | small 29.50 |
| with new potatoes, fresh spinach and tartar sauce                                    | large 36    |

## CHICKEN CLASSICS

|  |    |
|--|----|
| „Stube-Güggeli“ (FR)            |    |
| baked crunchy in the oven with garlic, fresh rosemary and pepper<br>served with french fries                       |    |
| <i>preparation time 30 - 40 minutes</i>  | 42 |
| Chopped chicken „Zürich“ style  |    |
| on a light mushroom sauce with homemade rösti  | 34 |



## 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  |      | 43 |
| Chopped veal meat               |      |    |
| with delicious mushroom cream sauce and homemade rösti   |      | 45 |
| Veal paillard  |      |    |
| thinly pounded veal with homemade herb butter and vegetables   |      | 45 |
| Beef fillet cubes „Stroganoff“   |      |    |
| with a creamy bell pepper sauce and noodles or spätzli   |      | 48 |
| Beef fillet medallion  | 120g | 42 |
| <i>rare, medium rare, medium, well done</i>  | 200g | 51 |
| on dried tomato sauce served with fresh spinach and spätzli  | 300g | 61 |

## SUPPLEMENTS

|                         |      |
|-------------------------|------|
| Portion of vegetables   | 8.50 |
| Portion of french fries | 6.50 |



## 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<br>Toast (FR), Prodega  |
| Meat       | Veal liver (CH), Felder<br>Veal (CH), Prodega<br>Pork (CH), Prodega<br>Chicken (CH), Prodega<br>„Stube-Güggeli“ Chicken (FR), Bianchi<br>Fillet of beef (AUS), Prodega |
| Fish       | Fish of the day (CH), Nils Hofer, Meggen<br>Pike-perch fillet (CH), Bianchi  |
| Vegetables | Mundo, Rothenburg<br>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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