

# ENJOYMENT WITH A VIEW



## 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 „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 <i>mild, lightly spicy or spicy</i> toasted homemade bread and butter	70g 22 130g 28.50 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

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## 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
Vegetable rösti with fresh vegetables topped with mountain cheese and served with a fried egg	32
Saffron risotto with a sophisticated vegetable mix and cherry tomatoes	small 22.50 large 34

## FRESH FISH

Freshly caught fish of the day "Lucerne style" from the Nils Hofer Meggen fishery with lemon fillet, capers, diced tomatoes, young spinach leaves and pine nut rice	46
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## CHICKEN CLASSICS

„Stube-Güggeli“ (FR)	●	
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 rösti		34

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## FOR MEAT LOVERS

Veal liver with homemade rösti	42
with fresh mushrooms and sage butter	
Wienerschnitzel	43
baked in a pan with butter and served with french fries	
Veal patties in a cream sauce	36
with homemade spätzli and vegetables	
Veal cordon bleu	48
stuffed with ham and cheese, fried in butter with French fries and vegetables	
Chopped veal meat	45
with delicious mushroom cream sauce and homemade rösti	
Beef fillet cubes „Stroganoff“	44
with a creamy bell pepper sauce and noodles or spätzli	
Beef fillet medallion	39
<i>rare, medium rare, medium, well done</i>	49
on dried tomato sauce served with fresh spinach and spätzli	58

## SUPPLEMENTS

Portion of vegetables	8.50
Portion of french fries	6.50
with mayonnaise and ketchup	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 „Stube-Güggeli“ Chicken (FR), Bianci Fillet of beef (AUS), Prodega
Fish	Fish of the day (CH), Nils Hofer, Meggen
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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