

aperitivum | appetizers

Beetroot Milk Bread Roll veggie

beetroot | mushroom cream | hazelnut

12

Fallow Deer Milk Bread Roll

fallow deer ham | mushroom cream | hazelnut

14

prima mensa | starters

Soup veggie

pumpkin | miso | pumpkin-seed-oil

14

Leaf salad veggie

house dressing | roasted seeds | pickled vegetables

14

Field salad

house dressing | croûtons | chopped free-range egg
with bacon

15

+2

Crispy Cauliflower veggie

curry mayonnaise | spring onions

17

Dehydrated Watermelon veggie

ponzu | feta cream | mint | spicy sesame chip

19

Crispy Sweet Bread

granny smith | kohlrabi | blackberry ketchup

23

Angus beef tatar from Ennetbürgen

potato straw | “belper knolle” cheese

26

Suppliers

Vegetables | Buuregarte Boog, Hünenberg ZG | Mundo, Rothenburg LU
Veal CH | Bianchi, Zufikon AG
Bacon | Bianchi, Zufikon AG
Venison | Loosli Hildisrieden LU
Fallow deer | Holzen, Ennetbürgen NW

Beef CH | Holzen, Ennetbürgen NW
Chicken | Alpstein SG & AI
Salmon | Lostallo GR
Cheese | Luzerner Wochenmarkt
Sourdough bread | Eigenbrötler Wauwil LU

menu – familia supra omnia

There is what the season and the market have to offer – to be enjoyed by the table, family style! Vegetarian options available.

5 courses | 89 per person

4 courses | without cheese | 82 per person

local venison

Venison Meatballs "Schlüssel Style"

spaetzle | red cabbage | saffron apple | venison cream sauce | cranberry 42

Venison Stew

spaetzle | red cabbage | brussels sprouts | saffron apple | bacon | pickels 45

Changing Venison Plate

daily special of local venison t.b.a.

caput cenae | main courses

Vegetarian Venison – Plate veggie

spicy hokkaido | spaetzle | red cabbage | brussels sprouts | saffron apple 38

Swabian Ravioli "mouth pockets" veggie

shiitake | leek | carrots | "belper knolle" cheese | mushroom velouté 38

Coq au Cidre

alpstein chicken | fluffy "Knödel" | leeks | carrots | cider sauce 39

Salmon fillet from Lostallo

rice croquettes | cabbage with cream | pickled radishes 40

Cordon bleu from Thurgau "Apfelsäuli"

fries | snap peas | dried tomatoes 42

dulcia | desserts

Café Gourmand

espresso | two pralines by Susanne Moser
from Au Cachet in Pfisterergasse

10

Affogato

vanilla ice cream | espresso

9

Pistachio Brownie

sour cherry ice cream | miso caramel espuma

15

Schlüssel-Vermicelles

chestnut | vanilla ice cream | meringues | hazelnut

16

Homemade ice cream

seasonal ice cream and sorbet

5

with a shot of liqueur or schnapps

+5

Cheese

chutney | sourdough bread

14

with 5cl of sherry or port wine

+9