

# WILLKOMMEN

Lehnen Sie sich zurück und geniessen Sie die Aussicht auf Luzern, den See und die Berge. Tauchen Sie ein, in die magische Atmosphäre der Barwelt.

Lassen Sie sich von uns mit klassischen Cocktails, neuen Interpretationen und innovativen Rezepten verzaubern. Wir versuchen, unsere Zutaten stets regional und saisonal zu halten.

Spirituosen ab 18 Jahren  
Bier & Wein ab 16 Jahren

# WELCOME

Lean back and enjoy the views of Lucerne, the lake and the mountains. Immerse yourself in the magical atmosphere of the bar world.

Let us enchant you with classic cocktails, new interpretations and innovative recipes. We always try to keep our ingredients regional and seasonal.

# CHEERS

Sincerely, your Bar Team

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## LET'S START

<b>OLD CUBAN</b> FROM HAVANA TO NEW YORK <b>rum   lime   mint   vanilla syrup   champagne</b>	24.–
<b>SHINOBI'S NINDO</b> WHEREVER SOMEONE THINKS OF YOU, THAT'S WHERE HOME IS <b>whisky   italicus   lime   honey   sencha tea   orange bitter</b>	20.–
<b>COCKTAIL OF THE WEEK</b> LIFE'S GREATEST SURPRISES OFTEN COME FROM THE MOST UNEXPECTED PLACES	19.–
<b>GÜTSCH SPRITZ</b> CHAMPION OF CHANGE <b>berries   chambord   rose vermouth   prosecco</b>	17.–
<b>LUCY 2.0</b> FRUITY, BUBBLY, SUMMER LOVE <b>passionfruit   lime   amaro montenegro   prosecco</b>	17.–

**Fast alle klassischen Cocktails sind in unserer American Bar erhältlich.  
Almost all classic cocktails are available in our American Bar.**

# CASTLE SIGNATURES

<b>ROKU'S AMBITION</b>	19.–
EVIL CAUSE, EVIL EFFECT	
<b>gin   violette liquor   citrus   rosemary   tonic</b>	
<b>RABBIT HOLE</b>	19.–
THERE'S ALWAYS A WAY OUT	
<b>gin   fernet branca   carrot shrub   ginger   lemon</b>	
<b>IKEBANA</b>	20.–
EVIL PROSPERS WHERE GOOD PEOPLE DO NOTHING	
<b>italicus   gin   plum shrub   cherry blossom   shiso tea</b>	
<b>SGT PEPPER</b>	20.–
J.H PLAYED LOUD & FREE,SGT PEPPER WAS REAL TO ME	
<b>p.pepper tequila   orange liquor   ume liquor   orange bitter</b>	
<b>THE SHERIFF</b>	20.–
I SHOT THE SHERIFF, BUT I SWEAR IT WAS IN SELF DEFENSE	
<b>bourbon   islay scotch   maraschino   bitters   agave   lime</b>	

# CASTLE SIGNATURES

LUMIÈRE 20.–

NO TIME TO BE TIMID, YOU MUST BE BOLD AND DARING

**gin | st. germain | chartreuse | lime | veg white | orange bitter**

TANGY SHAKESPEARE 20.–

TO PEAR OR NOT TO PEAR

**mezcal | williams | lime | habanero-pear jam | vanilla**

AMORTENTIA 20.–

WORDS ARE THE MOST INEXHAUSTIBLE SOURCE OF MAGIC

**hibiscus mezcal | maraschino | orange bitters | lemon | agave**

YODA'S FAV 19.–

THE GREATEST TEACHER FAILURE IS

**cilantro tequila | fino sherry | orange bitters | yuzu | passionfruit**

STIGGINS SECRET 19.–

PINEAPPLE: STAND TALL, WEAR A CROWN AND BE

SWEET ON THE INSIDE

**pineapple rum | dry chocolate | bitter liquor | oleo saccharum**

## TOP SHELF PAIRED WITH HOMEMADE CHOCOLATE

<b>LA POIRE DES BENEDICTINE</b>	30.–
NOBODY IS PEARFECT	
<b>martell cordon bleu   vielle poire   d.o.m benedictine</b>	<b>70% dark</b>
<b>EXPLORER MARTINI</b>	30.–
LIFE'S EITHER A DARING ADVENTURE OR NOTHING AT ALL	
<b>michters american whiskey   sherry 30y   amaretto</b>	<b>70% dark</b>
<b>NUTTY DIPLOMAT</b>	30.–
THINKS TWICE BEFORE SAYIN NUTTING*	
<b>diplomatico res   mr black   frangelico   tiki bitter</b>	<b>70% white</b>
<b>BETSY ROSS</b>	35.–
AM NOT SURE IF I CAN/AT LEAST I'LL GLADLY TRY	
<b>martell cordon bleu   20y port   grand marnier   bitters</b>	<b>70% dark</b>
<b>DRUNK UNCLE</b>	35.–
BEST THINGS IN LIFE EITHER MAKE YOU FAT, DRUNK OR PREGNANT	
<b>j.w blue label   lagavulin 16   la copa blanco   cynar</b>	<b>70% white</b>

# MOCKTAILS

NON ALCOHOLIC DRINKS

<b>DETOX</b>	14.–
DETOX YOUR MIND, BODY AND CONTACT LIST <b>cucumber   oleo saccharum   mint   lime   soda</b>	
<b>PICCOLO</b>	14.–
HE WHO PLANTS KINDNESS, GATHERS LOVE <b>basil   citrus cordial   citrus soda</b>	
<b>MANGO TANGO</b>	14.–
LET'S EAT MANGO & DANCE THE TANGO <b>mango cordial   ginger   mint   tonic water</b>	
<b>LOVE &amp; PASSION</b>	14.–
SHE WAS LIKE A HIBISCUS FLOWER, LOOKED ATTRACTIVE IN ALL SEASONS <b>hibiscus   citrus cordial   herbs &amp; honey tonic</b>	
<b>BAMBINO</b>	14.–
REFRESHING ALL AGES, ALL THE TIME <b>passion fruit   lime   mint   tonic</b>	

## JUICES

Cranberry, Grapefruit Pineapple, Tomato, Pear	0.2	6.–
Fresh Orange Juice	0.2	8.50

## BEER

Eichhof Braugold (CH)	0.3	7.–
Eichhof Bügelbräu (CH)	0.4	8.–
Eichhof Retro (CH)	0.33	7.–
Franziskaner Weissbier (D)	0.5	9.–
ChopfAb Amber (CH)	0.33	8.–
Lagunitas IPA (USA)	0.35	8.–
Heineken (NL) non alcoholic	0.33	6.–



## SPARKLING WINES

TAITTINGER BRUT RESERVE, n.v. 0.1 20.–  
Pinot Noir, Chardonnay, Pinot Meunier, Champagne

PROSECCO MILLESIMATO BRUT, 2020 0.1 13.–  
Pinot Noir, Chardonnay  
Veneto

## WHITE WINES

QUINTETT CUVÉE 0.1 12.50  
Viognier, Pinot Gris, Riesling x Silvaner, Solaris, Chardonnay  
Luzern

HONORO VERA BLANCO 0.1 10.–  
Verdejo  
Ruedo, Spain

## ROSÉ WINES

ALIE AMMIRAGLIA  
Syrah, Vermentino  
Toscana

0.1 9.50

## RED WINES

TERZETT CUVÉE  
Cabernet Jura , Merlot , Pinot Noir  
Luzern

0.1 10.–

TATO  
Touriga Nacional, Tinta Caiada, Syrah, Aragonez  
Portugal

0.1 8.50

## VERMOUTH | LIQUEURS

Antica Formula	16.5%	5 cl	12.—
Amaro Montenegro	23%	4 cl	10.—
Averna	29%	4 cl	10.—
Appenzeller	29%	4 cl	12.—
Baileys	17%	4 cl	12.—
Belsazar Vermouth Rosé	17.5%	5 cl	10.—
Cointreau	40%	4 cl	10.—
Chambord	16.5%	4 cl	13.—
Cynar	16.5%	4 cl	10.—
Chartreuse verte/jaune	55/43%	4 cl	15.—
Campari	23%	5 cl	10.—
G&V Fruit & Spice	26%	4 cl	12.—
Disaronno Amaretto	28%	4 cl	10.—
Frangelico	20%	4 cl	10.—
Fernet Branca	39%	4 cl	10.—
Grand Marnier	40%	4 cl	14.—
Italicus Rosolio di Bergamotto	20%	5 cl	18.—
Jägermeister	35%	4 cl	10.—
Jägermeister Manifest	38%	4 cl	14.—
La Copa White Vermouth	17%	5 cl	10.—
La Copa Red Vermouth	17%	5 cl	10.—
Lillet Blanc	17%	5 cl	10.—

## VERMOUTH | LIQUEURS

Liqueur de Violette	22%	4 cl	14.—
Matter Absinth Duplais verte	68%	4 cl	15.—
Ramazotti	30%	4 cl	10.—
Saline Salted Aperitif	20.4%	4 cl	11.—
Schladerer Maraschino Likör	32%	4 cl	10.—

## VODKA

Beluga Noble	40%	4 cl	18.—
Haku Vodka	40%	4 cl	17.—
Koskenkorva	40%	4 cl	13.—
Titos	40%	4 cl	12.—

## TEQUILA | MEZCAL

Altos Blanco	38%	4cl	14.—
Don Julio Reposado	38%	4cl	16.—
Siete Misterios	40%	4cl	18.—

## GIN | GENEVER

Brockmans	40%	4cl	18.—
Elephant	45%	4cl	15.—
Frakmont	40%	4cl	18.—
Gardener Gin	41%	4cl	20.—

# GIN | GENEVER

Hendrick's	41.4%	4cl	16.—
Iron Balls	40%	4cl	20.—
London Blue No 1	47%	4cl	19.—
Le Tribute	43%	4cl	19.—
LS Valley Aronia	42%	4cl	20.—
LS Valley Cannabis	42%	4cl	20.—
Monkey 47 Schwarzwald Dry	47%	4cl	19.—
Plymouth Original	41.2%	4cl	12.—
Plymouth Navy Strength	57%	4cl	15.—
Roku	43%	4cl	16.—
Studer's Old Tom	40%	4cl	20.—
Tanqueray	43.1%	4cl	10.—
Tanqueray No 10	47.3%	4cl	18.—
The Botanist Islay Dry	46%	4cl	16.—
The Seventh Sense	38.5%	4cl	15.—

# R(H)UM

Abuelo Anejo	40%	4cl	14.—
Angostura 1919	40%	4cl	18.—
Diplomatico Seleccion de Familia	43%	4cl	24.—
Diplomatico Reserva Exclusiva	40%	4cl	21.—
Diplomatico Planas	47%	4cl	16.—
Diplomatico Mantuano	40%	4cl	15.—
Eminente Reserva	41.3%	4cl	19.—
Goslings Black Seal	40%	4cl	14.—
Havana Club 3 Anos	40%	4cl	12.—
Havana Club 7 Anos	40%	4cl	16.—
Havana Union Cohiba Blend	40%	4cl	48.—
Havana Maximo	40%	2cl	170.—
Havana Maximo	40%	4cl	330.—
Karukera Rhum Blanc	40%	4cl	18.—
Millonario XO	40%	4cl	26.—
Mount Gay Black Barrel	43%	4cl	14.—
Mount Gay XO	43%	4cl	18.—
Plantation XO	42%	4cl	20.—
Plantation Pineapple Stiggins	40%	4cl	19.—
Zacapa Solera 23	40%	4cl	19.—

# WHISK(E)Y

Ardbeg An Oa	46.6%	4 cl	18.—
Auchentoshan 12 years	40%	4 cl	16.—
Auchentoshan Three Wood	43%	4 cl	24.—
Balvenie 30 years	47.3%	4 cl	120.—
Big Peat Beach BBQ	51.4%	4 cl	28.—
Bulleit Bourbon	45%	4 cl	14.—
Bulleit Rye	45%	4 cl	16.—
Chita Single Grain Whisky	43%	4 cl	25.—
Dalmore Cigar Malt	40%	4 cl	28.—
Elijah Craig	47%	4 cl	17.—
Glenfarclas 40 years	43%	4 cl	140.—
Glenfiddich 12 years	40%	4 cl	18.—
Highland Park 12 years	40%	4 cl	18.—
Knob Creek Bourbon	50%	4 cl	16.—
Maker's Mark	45%	4 cl	16.—
Jameson	40%	4 cl	13.—
Jameson Black Barrel	40%	4 cl	20.—
Johnnie Walker Black Label	40%	4 cl	14.—
Johnnie Walker Gold Label	40%	4 cl	18.—
Johnnie Walker Blue Label	40%	4 cl	40.—
Jim Beam Double Oak	40%	4 cl	13.—
Jim Beam Rye	40%	4 cl	13.—
Lagavulin 16 years	43%	4 cl	21.—



# WHISK(E)Y

Minor Case Straight Rye	45%	4 cl	20.—
Nikka from the Barrel	51.4%	4 cl	18.—
Nikka Miyagikyo	45%	4 cl	32.—
Rittenhouse Rye	50%	4 cl	14.—
Strathclyde 16 years Single Grain	48.4%	4 cl	29.—
Springbank 15 years	46%	4 cl	21.—
Springbank 25 years	46%	4 cl	65.—
Säntis Malt Dreifaltigkeit (CH)	52%	4 cl	21.—
Scallywag	54%	4 cl	18.—
Teeling Pinapple Cask	49.2%	4 cl	19.—
Whistle Pig 12 years Wine Cask	43%	4 cl	35.—
Wild Turkey Bourbon	50.5%	4 cl	14.—
Woodford Reserve	43.2%	4 cl	17.—

## SHERRY | PORTWINE

Sherry Methusalem 30y	5cl	24.–
Sherry Cream Solera	5cl	13.–
Tio Pepe Fino Sherry	5cl	10.–
Quinta de la Rosa Ruby	5cl	12.–
Quinta de la Rosa Tawny 10y	5cl	14.–
Quinta de la Rosa Tawny 20y	5cl	22.–

## EAU DE VIE

Fassbind Umburana Kirsch	45.8%	2cl	12.–
Fassbind Vielle Prune	54.1%	2cl	12.–
Fassbind Vieille Poire	53.8%	2cl	12.–

## CALVADOS

Cœur de Lion VSOP	40%	2cl	14.–
Cœur de Lion 25 years	42%	2cl	26.–

## COGNAC | BRANDY

Martell VSOP	40%	2cl	19.—
Martell Blue Swift	40%	2cl	20.—
Martell Cordon Bleu	40%	2cl	33.—
Davidoff XO	40%	2cl	32.—
Rémy Martin XO	40%	2cl	38.—
Rémy Martin Centaure	40%	2cl	75.—
Deau Napoleon Cigar Blend	40%	2cl	19.—
Uteha Nasa 3 years Brandy	40%	2cl	16.—
Uteha Nasa 12 years Brandy	40%	2cl	30.—

## GRAPPA

Bocchino 12y	42%	2cl	21.—
Bocchino Barbaresco	42%	2cl	23.—
Dellavalle in Botti Castagno	42%	2cl	12.—
Dellavalle in Botti di Whiskey	42%	2cl	18.—
Dellavalle in Botti di Porto	42%	2cl	18.—

## COFFEE | HOT DRINKS

Coffee Cream	6.–
Espresso	6.–

## TEA

Alpine Herbs	7.–
Earl Grey	7.–
English Breakfast	7.–
Fruity Camomile	7.–
Green Dragon	7.–
Refreshing Mint	7.–
Winter Harmony	7.–

## WATER | LEMONADES

Gütsch Ice Tea <small>homemade</small>	0.3	6.–
Sparkling Water	0.4	7.–
Still Water	0.4	7.–
Zäma Alpine Herbs Soda	0.33	7.–
Vivi Kola   Siro	0.33	7.–
Vivi Schorle   Mate	0.33	7.–
Three Cents Pine-apple	0.2	7.–
Three Cents Mandarin/Bergamot	0.2	7.–
Three Cents Pink Grapefruit	0.2	7.–
S.M.S Bitter Lemon	0.2	7.–
S.M.S Ginger Ale	0.2	7.–
S.M.S Ginger Beer	0.2	7.–
S.M.S Tonic	0.2	7.–

## BAR FOOD

SAISONSALAT (V) 17.–  
Ei | Brotcroûtons | Mais | Senfdressing

SEASONAL SALAD  
Egg | bread croutons | sweetcorn | mustard dressing

PARMASCHINKEN ST.ILARIO 25.–  
Burrata

PARMA HAM ST.ILARIO  
Burrata

LACHSTATAR LOSTALLO 20.–  
Ceviche | Cornichons | Crème Fraîche

SALMON TARTARE LOSTALLO  
Ceviche | Cornichons | Crème Fraîche

KLEINE FOCACCIA (V) 13.–  
Grüne Olive | marinierte Tomate | Rosmarin

SMALL FOCACCIA  
Green olive | marinated tomato | rosemary

AUBERGINE PARMIGIANA 19.–  
AUBERGINE PARMIGIANA

## BAR FOOD

FOCACCIA  22.–  
Stracciatella | Tomate | Rucola | Balsamicoessig

FOCACCIA  
Stracciatella | tomato | rocket salad | balsamic vinegar

FASSONA RINDSTATAR 22.–  
Schnittlauch | Eigelb | Dijonsenf

FASSONA BEEF TARTARE  
Chives | egg yolk | Dijon mustard

SAUTIERTE MUSCHELN 21.–  
Tomate | Chili

SAUTÉED MUSSELS  
Tomato | chilli

GYOZA  20.–  
Soja-Pilzsauce

GYOZA  
Soya-mushroom sauce

## BAR FOOD/DESSERTS

ST. JACQUES 3 STÜCK Gratiniert mit Hollandaise	21.–
ST JACQUES 3 PIECES Gratinated with hollandaise	
FLADENBROT "CAESAR" Poulet   Speck   Eisberg   Sardelle   Parmesan	23.–
FLATBREAD "CAESAR" Chicken   bacon   iceberg   anchovy   parmesan	
QUICHE  Schweizer Käse   Spargel   Lauch	20.–
QUICHE Swiss cheese   asparagus   leek	
SPANISCHE KROKETTEN  Pilz   Schinken   Crevetten	19.–
SPANISH CROQUETTES Mushroom   ham   prawns	
KÄSEAUWAHL  Von Rolf Beeler, Maitre Fromager	24.–
CHEESE SELECTION From Rolf Beeler, Maitre Fromager	



ENTRECÔTE OJO DE AGUA 45.–  
Pommes frites | Chimichurrisauce

ENTRECÔTE OJO DE AGUA  
French fries | chimichurri sauce

GÜTSCH EIS AM STIEL 12.–  
Pistazie | Kirsche | Schokolade

GÜTSCH ICE LOLLY  
Pistachio | Cherry | Chocolate

PABLO'S TAGESKUCHEN 11.–  
PABLO'S CAKE OF THE DAY

JOGHURT-ERDBEERENMOUSSE 12.–  
Haselnussbiscuit

YOGHURT-STRAWBERRY MOUSSE  
Hazelnut biscuit

#### Deklaration

Rind Fassona IT  
Parmaschinken IT  
Poulet CH  
Sardellen IT-ES  
St.Jacques FAO 27  
Lachs CH  
Muscheln IT-ES  
Spargel IT-DE-CH  
Shrimps IT  
Pilze TK-POL-RO  
Kase FR-CH-IT  
Eier CH  
Entrecote AR  
Stracciatella/Burrata IT-CH

Gerne informieren Sie die Servicemitarbeiter bezüglich der Allergene von den jeweiligen Speisen.

Alle Preise verstehen sich in Schweizer Franken inkl. der gesetzlichen 8,1 % MwSt.

#### Declaration

Beef Fassona IT  
Parma ham IT  
Chicken CH  
Anchovies IT-ES  
St.Jacques FAO 27  
Salmon CH  
Mussels IT-ES  
Asparagus IT-DE-CH  
Shrimps IT  
Mushrooms TK-POL-RO  
Cheese FR-CH-IT  
Eggs CH  
Entrecote AR  
Stracciatella/Burrata IT-CH

The service staff will be happy to inform you about the allergens of the respective dishes.

All prices in Swiss Francs incl. 8,1 % VAT.