

# 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

# CONTENTS

|   |          |
|---|----------|
| LET'S START   | 3        |
| CASTLE SIGNATURES   | 4-5      |
| TOP SHELF PAIRED WITH<br>HOMEMADE CHOCOLATE                           | 6        |
| MOCKTAILS (NON ALCOHOLIC)   | 7        |
| JUICES   BEER   | 8        |
| SPARKLING WINES   WINES   | 9-10     |
| VERMOUTH   LIQUEURS   VODKA   | 11-12    |
| TEQUILA   MEZCAL   GIN   GENEVER                                      | 13-14    |
| R(H)UM  | 15       |
| WHISK(E)Y   | 16-17    |
| SHERRY   PORTWINE   EAU DE VIE   CALVADOS<br>COGNAC   BRANDY   GRAPPA | 18<br>19 |
| COFFEE   HOT DRINKS   TEA<br>WATER   LEMONADES                        | 20<br>21 |
| BAR FOOD  | 22-23    |
| DESSERTS  | 24       |

# LET'S START

OLD CUBAN 24.–

FROM HAVANA TO NEW YORK

**rum | lime | mint | vanilla syrup | champagne**

COCKTAIL OF THE WEEK 19.–

LIFE'S GREATEST SURPRISES OFTEN COME FROM THE MOST  
UNEXPECTED PLACES

GÜTSCH SPRITZ 17.–

CHAMPION OF CHANGE

**berries | chambord | rose vermouth | prosecco**

LUCY 2.0 17.–

FRUITY, BUBBLY, SUMMER LOVE

**passionfruit | lime | amaro montenegro | prosecco**

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

# CASTLE SIGNATURES

ROKU'S AMBITION 19.–

EVIL CAUSE, EVIL EFFECT

**gin | violette liquor | citrus | rosemary | tonic**

RABBIT HOLE 19.–

THERE'S ALWAYS A WAY OUT

**gin | fernet branca | carrot shrub | ginger | lemon**

SHINOBI'S NINDO 20.–

WHEREVER SOMEONE THINKS OF YOU, THAT'S WHERE HOME IS

**whisky | italicus | lime | honey | sencha tea | orange bitter**

THE SHERIFF 20.–

I SHOT THE SHERIFF, BUT I SWEAR IT WAS IN SELF DEFENSE

**bourbon | islay scotch | maraschino | bitters | agave | lime**

# 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**

# TOP SHELF PAIRED WITH HOMEMADE CHOCOLATE

LA POIRE DES BENEDICTINE 30.—

NOBODY IS PEARFECT

**martell cordon bleu | vielle poire | d.o.m benedictine 70% dark**

EXPLORER MARTINI 30.—

LIFE'S EITHER A DARING ADVENTURE OR NOTHING AT ALL

**michters american whiskey | sherry 30y | amaretto 70% dark**

BETSY ROSS 35.—

AM NOT SURE IF I CAN/AT LEAST I'LL GLADLY TRY

**martell cordon bleu | 20y port | grand marnier | bitters 70% dark**

DRUNK UNCLE 35.—

BEST THINGS IN LIFE EITHER MAKE YOU FAT, DRUNK OR PREGNANT

**j.w blue label | lagavulin 16 | la copa blanco | cynar 70% white**

# MOCKTAILS

NON ALCOHOLIC DRINKS

DETOX 14.–

DETOX YOUR MIND, BODY AND CONTACT LIST  
**cucumber | oleo saccharum | mint | lime | soda**

PICCOLO 14.–

HE WHO PLANTS KINDNESS, GATHERS LOVE  
**basil | citrus cordial | citrus soda**

MANGO TANGO 14.–

LET'S EAT MANGO & DANCE THE TANGO  
**mango cordial | ginger | mint | tonic water**

BAMBINO 14.–

REFRESHING ALL AGES, ALL THE TIME  
**passion fruit | lime | mint | tonic**

## JUICES

|  |     |      |
|--|-----|------|
| Cranberry, Grapefruit<br>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

CHRISTOFFE 0.1 24.–  
Blanc de Blanc, Chardonnay

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

## VERMOUTH | LIQUEURS

|                              |       |     |      |
|------------------------------|-------|-----|------|
| La Copa Red Vermouth         | 17%   | 5cl | 10.– |
| Lillet Blanc                 | 17%   | 5cl | 10.– |
| Liqueur de Violette          | 22%   | 4cl | 14.– |
| Matter Absinth Duplais verte | 68%   | 4cl | 15.– |
| Manadarin Napoleon           | 38%   | 4cl | 14.– |
| Ramazotti                    | 30%   | 4cl | 10.– |
| Saline Salted Aperitif       | 20.4% | 4cl | 11.– |
| Schladerer Maraschino Likör  | 32%   | 4cl | 10.– |
| St Germain                   | 20%   | 4cl | 13.– |

## VODKA

|                      |     |     |      |
|----------------------|-----|-----|------|
| Chopin Potatoe Vodka | 40% | 4cl | 18.– |
| Haku Vodka           | 40% | 4cl | 17.– |
| Koskenkorva          | 40% | 4cl | 13.– |
| Titos                | 40% | 4cl | 12.– |

## TEQUILA | MEZCAL

|                              |     |     |      |
|------------------------------|-----|-----|------|
| Altos Blanco                 | 38% | 4cl | 14.- |
| Don Julio Reposado           | 38% | 4cl | 16.- |
| Patron Anejo                 | 40% | 4cl | 20.- |
| Patron Sielo                 | 40% | 4cl | 37.- |
| Avion Cristalino             | 40% | 4cl | 35.- |
| Siete Misterios Mezcal       | 40% | 4cl | 21.- |
| Sotol Padre de la Serpientes | 42% | 4cl | 21.- |

## GIN | GENEVER

|                  |       |     |      |
|------------------|-------|-----|------|
| Brockmans        | 40%   | 4cl | 18.- |
| Bosque de Indias | 37.5% | 4cl | 18.- |
| Canaima          | 40%   | 4cl | 18.- |
| Elephant         | 45%   | 4cl | 15.- |
| Frakmont         | 40%   | 4cl | 18.- |
| Gardener Gin     | 41%   | 4cl | 20.- |
| Genever Bols     | 42%   | 4cl | 14.- |

# GIN | GENEVER

|                           |       |     |      |
|---------------------------|-------|-----|------|
| Haymans Old Tom Gin       | 41.4% | 4cl | 12.- |
| Hendrick's                | 41.4% | 4cl | 16.- |
| Iron Balls                | 40%   | 4cl | 20.- |
| London Blue No 1          | 47%   | 4cl | 19.- |
| Le Tribute                | 43%   | 4cl | 19.- |
| Monkey 47 Schwarzwald Dry | 47%   | 4cl | 19.- |
| Monkey 47 Sloe Gin        | 29%   | 4cl | 13.- |
| Malfi Grapefruit Gin      | 41%   | 4cl | 14.- |
| 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.-  |
| Bumbu                            | 40%   | 4cl | 16.-  |
| Diplomatico Seleccion de Familia | 43%   | 4cl | 24.-  |
| Diplomatico Reserva Exclusiva    | 40%   | 4cl | 21.-  |
| Diplomatico Planas               | 47%   | 4cl | 16.-  |
| Diplomatico Mantuano             | 40%   | 4cl | 15.-  |
| Don Papa Masskara                | 40%   | 4cl | 20.-  |
| 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 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% | 4cl | 18.-  |
| Auchentoshan 12 years      | 40%   | 4cl | 16.-  |
| Auchentoshan Three Wood    | 43%   | 4cl | 24.-  |
| Balvenie 30 years          | 47.3% | 4cl | 120.- |
| Big Peat Beach BBQ         | 51.4% | 4cl | 28.-  |
| Buffalo Trace Bourbon      | 40%   | 4cl | 14.-  |
| Bulleit Bourbon            | 45%   | 4cl | 14.-  |
| Bulleit Rye                | 45%   | 4cl | 16.-  |
| Chita Single Grain Whisky  | 43%   | 4cl | 25.-  |
| Dalmore Cigar Malt         | 40%   | 4cl | 28.-  |
| Elijah Craig               | 47%   | 4cl | 17.-  |
| Glenfarclas 40 years       | 43%   | 4cl | 140.- |
| Glenfiddich 12 years       | 40%   | 4cl | 18.-  |
| Highland Park 12 years     | 40%   | 4cl | 18.-  |
| Knob Creek Bourbon         | 50%   | 4cl | 16.-  |
| Maker's Mark               | 45%   | 4cl | 16.-  |
| Michters Bourbon           | 45.7% | 4cl | 20.-  |
| Michters Rye               | 42.4% | 4cl | 20.-  |
| Michters Sour Mash         | 43%   | 4cl | 20.-  |
| Michters Americian Whiskey | 41.7% | 4cl | 20.-  |
| Monkey Shoulder Scotch     | 40%   | 4cl | 12.-  |
| Jameson                    | 40%   | 4cl | 13.-  |
| Jameson Black Barrel       | 40%   | 4cl | 20.-  |



# WHISK(E)Y

|                                   |       |     |      |
|-----------------------------------|-------|-----|------|
| Johnnie Walker Black Label        | 40%   | 4cl | 14.- |
| Johnnie Walker Gold Label         | 40%   | 4cl | 18.- |
| Johnnie Walker Blue Label         | 40%   | 4cl | 40.- |
| Jim Beam Double Oak               | 40%   | 4cl | 13.- |
| Jim Beam Rye                      | 40%   | 4cl | 13.- |
| Lagavulin 16 years                | 43%   | 4cl | 21.- |
| Minor Case Straight Rye           | 45%   | 4cl | 20.- |
| Nikka from the Barrel             | 51.4% | 4cl | 18.- |
| Nikka Miyagikyo                   | 45%   | 4cl | 32.- |
| Rittenhouse Rye                   | 50%   | 4cl | 14.- |
| Sazerac Straight Rye              | 45%   | 4cl | 28.- |
| Säntis Malt Dreifaltigkeit (CH)   | 52%   | 4cl | 21.- |
| Strathclyde 16 years Single Grain | 48.4% | 4cl | 29.- |
| Springbank 15 years               | 46%   | 4cl | 26.- |
| Scallywag                         | 54%   | 4cl | 18.- |
| Teeling Pinapple Cask             | 49.2% | 4cl | 19.- |
| Whistle Pig 12 years Wine Cask    | 43%   | 4cl | 35.- |
| Wild Turkey Bourbon               | 50.5% | 4cl | 14.- |
| Woodford Reserve                  | 43.2% | 4cl | 17.- |

## SHERRY | PORTWINE

|                             |       |     |      |
|-----------------------------|-------|-----|------|
| Sherry Methusalem 30y       | 20.5% | 5cl | 24.— |
| Sherry Cream Solera         | 15%   | 5cl | 13.— |
| Tio Pepe Fino Sherry        | 15%   | 5cl | 10.— |
| Amontillado Lustau          | 18.5% | 5cl | 12.— |
| Quinta de la Rosa Ruby      | 19.5% | 5cl | 12.— |
| Quinta de la Rosa Tawny 10y | 19.5% | 5cl | 14.— |
| Quinta de la Rosa Tawny 20y | 20%   | 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

|                      |     |     |      |
|----------------------|-----|-----|------|
| Pays D`auge VSOP     | 42% | 2cl | 14.— |
| Pays D`auge 25 years | 42% | 2cl | 26.— |

## ARMAGNAC|COGNAC|BRANDY

|                                       |     |     |      |
|---------------------------------------|-----|-----|------|
| Grand Armagnac Ferte de Partenay 1991 | 40% | 2cl | 24.- |
| Martell VSOP                          | 40% | 2cl | 18.- |
| Martell Blue Swift                    | 40% | 2cl | 16.- |
| Martell Cordon Bleu                   | 40% | 2cl | 28.- |
| Davidoff XO                           | 40% | 2cl | 26.- |
| Rémy Martin XO                        | 40% | 2cl | 30.- |
| Rémy Martin Centaure                  | 40% | 2cl | 75.- |
| Le Panto 12y Brandy                   | 36% | 4cl | 20.- |
| Uteha Nasa 12 years Brandy            | 40% | 2cl | 30.- |

## GRAPPA|PISCO

|                                |     |     |      |
|--------------------------------|-----|-----|------|
| 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.- |
| Pisco 1615 Quebranta Puro      | 42% | 2cl | 14.- |

## 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

HERBSTLICHER BLATTSALAT (V) 18.–  
Granatapfel | Grapefruit | geröstete Nuss | Kürbis | Brotchips | Sbrinz

AUTUMN LEAF SALAD  
Pomegranate | grapefruit | roasted walnut | pumpkin | bread crisps | sbrinz

AVOCADO-CREVETTES VARIATION 24.–  
Cocktail Sauce | Salat | Sprossen | Schnittlauch

AVOCADO-CREVETTE VARIATION  
Cocktail sauce | salad | sprouts | chives

CAESAR SALAT 24.–  
Alpsteinpoulet | Parmesan | Croûtons | Caesardressing

CAESAR SALAD  
Alpstein chicken | parmesan | croutons | caesar dressing

CAESAR SALAT 18.–  
Parmesan | Croûtons | Caesaressing

CAESAR SALAD  
Parmesan cheese | croutons | caesar dressing

HUMMERRAVIOLI 26.–  
Kirschtomatensauce

LOBSTER RAVIOLI  
Cherry tomato sauce

## BAR FOOD

|  |              |
|--|--------------|
| <b>RINDFLEISCHBURGER</b><br>Pommes frites   Tomate   Essiggurke   Käse   Mayonnaise   Ketchup   Salat                                      | 32.–         |
| <b>BEEF BURGER</b><br>French fries   tomato   cucumber   cheese   mayonnaise   ketchup   salad   |              |
| <b>CIABATTA</b><br>Burrata   Tomate   Rucola-Cherrytomatensalat<br>Zusätzlich Parmaschinken  | 22.–<br>26.– |
| <b>CIABATTA</b><br>Burrata   tomato   rocket and cherry tomato salad<br>Additional Parma ham   |              |
| <b>TROCKENFLEISCHAUSWAHL</b><br>Bündnerfleisch   Parmaschinken   Bresaola   Speck   Essiggurke   Perlzwiebel                               | 26.–         |
| <b>SELECTION OF DRIED MEAT</b><br>Grisons meat   parma ham   bresaola   bacon   cucumber   pearl onion                                     |              |
| <b>SCHWEIZER KÄSEAusWAHL</b> <br>Früchtebrot   Feigensenf | 26.–         |
| <b>SWISS CHEESE SELECTION</b><br>Fruit bread   fig mustard   |              |
| <b>KLASSISCHES CLUB SANDWICH</b><br>Pommes frites   Alpsteinpoulet   Ei   Speck   Tomate   Mayonnaise   Salat                              | 28.–         |
| <b>CLASSIC CLUB SANDWICH</b><br>French fries   alpstein chicken   egg   bacon   tomato   mayonnaise   salad                                |              |

# DESSERTS

## PORTWEINPARFAIT

Zwetschgenkompott

12.–

## PORT WINE PARFAIT

Plum compote

## VERMICELLES TARTE

Meringues | Rahm

14.–

## VERMICELLES TART

Meringues | cream

## SACHERTORTE

Aprikosenkonfitüre | Chantilly

10.–

## SACHERCAKE

Apricot jam | chantilly

### Deklaration

Trockenfleisch (CH-IT)

Poulet (CH)

Crevetten (EU)

Käse (FR-CH-IT)

Rind (CH-EU)

Hummer (FR-US-CAN)

Pommes (CH)

### Declaration

Dried meat (CH-IT)

Chicken (CH)

Shrimps (EU)

Cheese (FR-CH-IT)

Beef (CH-EU)

Lobster (FR-US-CAN)

French fries (CH)

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

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

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

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