

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

OLD CUBAN FROM HAVANA TO NEW YORK rum lime mint vanilla syrup champagne	24.–
SHINOBI'S NINDO WHEREVER SOMEONE THINKS OF YOU, THAT'S WHERE HOME IS whisky italicus lime honey sencha tea orange bitter	20.–
COCKTAIL OF THE WEEK LIFE'S GREATEST SURPRISES OFTEN COME FROM THE MOST UNEXPECTED PLACES	18.–
GÜTSCH SPRITZ CHAMPION OF CHANGE berries chambord rose vermouth prosecco	16.–
LUCY 2.0 FRUITY, BUBBLY, SUMMER LOVE passionfruit lime amaro montenegro prosecco	16.–

**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	18.–
EVIL CAUSE, EVIL EFFECT	
gin violette liquor citrus rosemary tonic	
RABBIT HOLE	18.–
THERE'S ALWAYS A WAY OUT	
gin fernet branca carrot shrub ginger lemon	
IKEBANA	19.–
EVIL PROSPERS WHERE GOOD PEOPLE DO NOTHING	
italicus gin plum shrub cherry blossom shiso tea	
SGT PEPPER	19.–
J.H PLAYED LOUD & FREE,SGT PEPPER WAS REAL TO ME	
p.pepper vodka orange liquor ume liquor orange bitter	
THE SHERIFF	19.–
I SHOT THE SHERIFF, BUT I SWEAR IT WAS IN SELF DEFENSE	
bourbon islay scotch maraschino bitters agave lime	

CASTLE SIGNATURES

LUMIÈRE 18.–

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

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

TANGY SHAKESPEARE 18.–

TO PEAR OR NOT TO PEAR

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

AMORTENTIA 18.–

WORDS ARE THE MOST INEXHAUSTIBLE SOURCE OF MAGIC

hibiscus mezcal | maraschino | orange bitters | lemon | agave

YODA'S FAV 18.–

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

LA POIRE DES BENEDICTINE	28.–
NOBODY IS PEARFECT	
martell cordon bleu vielle poire d.o.m benedictine	70% dark
EXPLORER MARTINI	28.–
LIFE'S EITHER A DARING ADVENTURE OR NOTHING AT ALL	
michters american whiskey sherry 30y amaretto	70% dark
NUTTY DIPLOMAT	28.–
THINKS TWICE BEFORE SAYIN NUTTING*	
diplomatico res mr black frangelico tiki bitter	70% white
BETSY ROSS	32.–
AM NOT SURE IF I CAN/AT LEAST I'LL GLADLY TRY	
martell cordon bleu 20y port grand marnier bitters	70% dark
DRUNK UNCLE	32.–
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	13.–
DETOX YOUR MIND, BODY AND CONTACT LIST cucumber oleo saccharum mint lime soda	
PICCOLO	13.–
HE WHO PLANTS KINDNESS, GATHERS LOVE basil citrus cordial citrus soda	
MANGO TANGO	13.–
LET'S EAT MANGO & DANCE THE TANGO mango cordial ginger mint tonic water	
LOVE & PASSION	13.–
SHE WAS LIKE A HIBISCUS FLOWER, LOOKED ATTRACTIVE IN ALL SEASONS hibiscus citrus cordial herbs & honey tonic	
BAMBINO	13.–
REFRESHING ALL AGES, ALL THE TIME passion fruit lime mint tonic	

JUICES

Cranberry, Grapefruit Pineapple, Tomato	0.2	5.—
Pear	0.2	5.50
Orange Juice	0.2	8.50

BEER

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

SPARKLING WINES

TAITTINGER BRUT RESERVE, n.v. 0.1 19.–
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

VINA SOL 0.1 9.–
Garnacha Blanca, Parellada
Catalunya, 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	9.–
Averna	29%	4cl	9.–
Appenzeller	29%	4cl	12.–
Baileys	17%	4cl	10.–
Belsazar Vermouth Rosé	17.5%	5cl	9.–
Cointreau	40%	4cl	10.–
Chambord	16.5%	4cl	10.–
Cynar	16.5%	4cl	8.50
Chartreuse verte/jaune	55/43%	4cl	12.00
Campari	23%	5cl	9.–
G&V Fruit & Spice	26%	4cl	12.–
Disaronno Amaretto	28%	4cl	9.–
Frangelico	20%	4cl	8.50
Fernet Branca	39%	4cl	7.–
Grand Marnier	40%	4cl	12.–
Gran Classico	28%	5cl	10.–
Italicus Rosolio di Bergamotto	20%	5cl	18.–
Jägermeister	35%	4cl	7.–
Jägermeister Manifest	38%	4cl	10.–
La Copa White Vermouth	17%	5cl	9.–
La Copa Red Vermouth	17%	5cl	9.–

VERMOUTH | LIQUEURS

Lillet Blanc	17%	5 cl	9.50
Liqueur de Violette	22%	4 cl	12.-
Matter Absinth Duplais verte	68%	4 cl	12.-
Merry's Salty Caramel	17%	4 cl	10.-
Ramazotti	30%	4 cl	9.-
Saline Salted Aperitif	20.4%	4 cl	11.-
Schladerer Maraschino Likör	32%	4 cl	8.50

VODKA

Beluga Noble	40%	4 cl	18.-
Haku Vodka	40%	4 cl	17.-
Koskenkorva	40%	4 cl	13.-
Titos	40%	4 cl	10.-

TEQUILA | MEZCAL

Altos Blanco	38%	4cl	12.—
Don Julio Reposado	38%	4cl	14.—
Siete Misterios	40%	4cl	14.—

GIN | GENEVER

Brockmans	40%	4cl	18.—
Elephant	45%	4cl	14.—
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	10.—
Plymouth Navy Strength	57%	4cl	12.—
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	14.—

R(H)UM

Abuelo Anejo	40%	4cl	12.—
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	14.—
Eminente Reserva	41.3%	4cl	19.—
Goslings Black Seal	40%	4cl	14.—
Havana Club 3 Anos	40%	4cl	10.—
Havana Club 7 Anos	40%	4cl	14.—
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	12.—
Mount Gay XO	43%	4cl	16.—
Plantation XO	42%	4cl	20.—
Plantation Pineapple Stiggins	40%	4cl	18.—
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	12.—
Bulleit Rye	45%	4 cl	14.—
Chita Single Grain Whisky	43%	4 cl	25.—
Dalmore Cigar Malt	40%	4 cl	28.—
Elijah Craig	47%	4 cl	14.—
Famous Grouse	40%	4 cl	19.—
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	12.—
Jameson Black Barrel	40%	4 cl	20.—
Johnnie Walker Black Label	40%	4 cl	12.—
Johnnie Walker Gold Label	40%	4 cl	16.—
Johnnie Walker Blue Label	40%	4 cl	36.—
Jim Beam Double Oak	40%	4 cl	10.—
Jim Beam Rye	40%	4 cl	10.—

WHISK(E)Y

Lagavulin 16 years	43%	4 cl	21.–
Minor Case Straight Rye	45%	4 cl	20.–
Nikka from the Barrel	51.4%	4 cl	17.–
Nikka Miyagikyo	45%	4 cl	32.–
Our Beer Tokai Finish (CH)	43%	4 cl	18.–
Rittenhouse Rye	50%	4 cl	14.–
Roe & Co	50%	4 cl	12.–
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	12.–
Woodford Reserve	43.2%	4 cl	14.–

SHERRY | PORTWINE

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

EAU DE VIE

Fassbind Umburana Kirsch	45.8%	2cl	12.–
Fassbind Vielle Prune	54.1%	2cl	12.–
Fassbind Vielle Poire	53.8%	2cl	12.–
Urs Hecht Berner Rosenapfel	40%	2cl	10.–

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.–
S.M.S Herbs & Honey	0.2	7.–
S.M.S Salty 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.–
Cucumis Cucumber	0.2	8.–

BAR FOOD

TAGESSUPPE 19.–
SOUP OF THE DAY

KOPFSALATHERZEN 22.–
Ei | Brotcroûtons | Senfdressing
BABY LETTUCE
Egg | bread croutons | mustard dressing

PARMASCHINKEN ST.ILARIO 29.–
Burrata
PARMA HAM ST.ILARIO
Burrata

BAGEL 22.–
Geräucherter Lachs | Frischkäse | Salat
BAGEL
Smoked Salmon | Cream Cheese | Salad

SPANISCHE KROKETTEN 23.–
Steinpilz | Scamorza
SPANISH CROQUETTES
Porcini | Scamorza

BAR FOOD

REGIONALE KÄSEAUSWAHL Von Rolf Beeler, Maître Fromager	27.–
ARTISANAL CHEESE SELECTION From Rolf Beeler, Maître Fromager	
OKTOPUSSPIESS Geräuchte Barbequesauce	21.–
OCTOPUS SKEWER Smoked barbeque sauce	
KLASSISCHES RINDSTATAR Senf Schnittlauch	23.–
CLASSIC BEEF TARTARE mustard chives	
ROASTBEEF SANDWICH Pita Senf Salat Country frites	30.–
ROASTBEEF SANDWICH Pita Mustard Lettuce Country Fries	
VEGANES SANDWICH Pita Seitan karamellierte Zwiebeln Tomate Country frites	28.–
VEGAN SANDWICH Pita Seitan Caramelised Onions Tomato Country fries	

BAR FOOD/DESSERTS

MEZZO PACCHERO PASTA Zucchetti Sizilianische Garnele	32.–
MEZZO PACCHERO PASTA Courgette Sicilian prawn	
DIE SACHERTORTE THE SACHERCAKE	15.–
CHEESECAKE Clementine	15.–
CHEESECAKE Clementine	
HAUSGEMACHTES EIS Schokolade Vanille Zitrone Erdbeere Pistazie	6.– pro Kugel
HOMEMADE ICE CREAM Chocolate vanilla lemon strawberry pistachio	
SCHOKOLADEN FONDANT Vanilleeis	15.–
CHOCOLATE FONDANT Vanilla ice cream	

Deklaration

Oktopus (ES/IT)
Rauchlachs (CH-GB)
Parmaschinken (IT)
Garnelen (IT)
Rind (CH/IRL)
Käse (CH/IT/FR)

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

Octopus (ES/IT)
Smoked salmon (CH-GB)
Parma ham (IT)
Prawns (IT)
Beef (CH/IRL)
Cheese (CH/IT/FR)

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.