

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.

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

Mike & Bar Team

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LET'S START

OLD CUBAN FROM HAVANA TO NEW YORK rum lime mint vanilla syrup champagne	24.–
BLOOD & SAND I AM FOR DRINK & THE EMBRACE OF QUESTIONABLE WOMEN scotch cherry heering sweet vermouth orange juice	20.–
APPLE BOTTOMS AN APPLE A DAY KEEPS THE DOCTOR AWAY apple infused irish whiskey apple cordial soda	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 17.—

EVIL CAUSE, EVIL EFFECT

lemongrass gin | violette liquor | citrus | rosemary | tonic

RABBIT HOLE 18.—

THERE'S ALWAYS A WAY OUT

gin | fernet branca | carrot shrub | ginger | lemon

EVIL GENES 18.—

EVIL PROSPERS WHERE GOOD PEOPLE DO NOTHING

italicus | genever | blueberry shrub | grapefruit bitter | lime

SGT PEPPER 19.—

J.H PLAYED LOUD & FREE,SGT PEPPER WAS REAL TO ME

paprika 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 | egg 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	
MRS. ROSEBERRY	13.—
WHITE & YELLOW KILL A FELLOW, PURPLE & BLUE GOOD FOR YOU	
berries rosemary honey lemon soda	
PURPLE RAIN	13.—
BACKWARD, KINDA SOUR & HEALTHY	
grapefruit juice sage lime berries grapefruit soda	
SHIRLEY TEMPLE	13.—
FROM CLASSIC HOLLYWOOD TO LUCERNE	
grenadine lemonade ginger ale	
BAMBINO	13.—
REFRESHING ALL AGES, ALL THE TIME	
passion fruit lime mint tonic	

JUICES

Cranberry, Grapefruit	0.2	5.–
Pineapple, Tomato		
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 Trueb APA (CH)	0.33	7.–
La Gunitas 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%	5cl	9.50
Liqueur de Violette	22%	4cl	12.-
Matter Absinth Duplais verte	68%	4cl	12.-
Merry's Salty Caramel	17%	4cl	10.-
Ramazotti	30%	4cl	9.-
Saline Salted Aperitif	20.4%	4cl	11.-
Schladerer Maraschino Likör	32%	4cl	8.50
Wild Turkey American Honey	35%	4cl	10.-

VODKA

Belvedere Heritage	40%	4cl	20.-
Beluga Noble	40%	4cl	18.-
Haku Vodka	40%	4cl	17.-
Iron Balls	40%	4cl	17.-
Titos	40%	4cl	10.-

TEQUILA | MEZCAL

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

GIN | GENEVER

Brockmans	40%	4cl	18.-
Colombian	43%	4cl	16.-
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.-
Jinzu	41.3%	4cl	18.-
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.-

Abuelo Anejo	40%	4cl	12.-
Angostura 1919	40%	4cl	18.-
A.H. Riise Sauternes Cask	43%	4cl	20.-
Diplomatico Seleccion de Familia	43%	4cl	24.-
Diplomatico Reserva Exclusiva	40%	4cl	21.-
Diplomatico Planas	47%	4cl	16.-
Diplomatico Mantuano	40%	4cl	14.-
Dictador 20 year	40%	4cl	16.-
Dictador Insolent XO	40%	4cl	26.-
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.-
Pyrat XO	40%	4cl	20.-
Sailor Jerry Spiced	40%	4cl	14.-
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.-
Bulleit Bourbon	45%	4cl	12.-
Bulleit Rye	45%	4cl	14.-
Dalmore Cigar Malt	40%	4cl	28.-
Elijah Craig	47%	4cl	14.-
Famous Grouse	40%	4cl	19.-
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.-
Jameson	40%	4cl	12.-
Jameson Black Barrel	40%	4cl	20.-
Johnnie Walker Black Label	40%	4cl	12.-
Johnnie Walker Gold Label	40%	4cl	16.-
Johnnie Walker Blue Label	40%	4cl	36.-
Jim Beam Double Oak	40%	4cl	10.-
Jim Beam Rye	40%	4cl	10.-
Lagavulin 16 years	43%	4cl	21.-

WHISK(E)Y

Minor Case Straight Rye	45%	4cl	20.–
Nikka from the Barrel	51.4%	4cl	17.–
Our Beer Tokai Finish (CH)	43%	4cl	18.–
Paul John Peated	55.5%	4cl	18.–
Rittenhouse Rye	50%	4cl	14.–
Roe & Co	50%	4cl	12.–
Strathclyde 16 years Single Grain	48.4%	4cl	29.–
Springbank 15 years	46%	4cl	21.–
Springbank 25 years	46%	4cl	65.–
Säntis Malt Dreifaltigkeit (CH)	52%	4cl	21.–
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	12.–
Woodford Reserve	43.2%	4cl	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

Sparkling Water	0.4	7.-
	0.8	9.-
Still Water	0.4	7.-
	0.8	9.-
Apfelschorle	0.33	7.-
Vivi Kola Siro	0.33	7.-
S.M.S Herbs & Honey	0.2	7.-
S.M.S Salty Grapefruit	0.2	7.-
S.M.S South Beans GA	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.-
Gütsch Ice Tea <small>homemade</small>	0.3	6.-

BARFOOD

TAGESSUPPE 19.–
SOUP OF THE DAY

NÜSSLISALAT 23.–
Feige | Walnuss | Passionsfrucht-Dressing
LAMB'S LETTUCE
Fig | Walnut | Passionfruit 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 KÄSEAUSSWAHL Von Rolf Beeler, Maître Fromager	27.–
ARTISANAL CHEESE SELECTION From Rolf Beeler, Maître Fromager	
AUSTERN FINE DE CLAIRE Limette Zitrone	24.–
OYSTERS FINE DE CLAIRE Lime lemon	
GARNELE IN TEMPURATEIG Süß-saure Sauce	22.–
SHRIMP IN TEMPURA BATTER Sweet and sour sauce	
ROASTBEEF SANDWICH Pita Senf Tomato Salat Country fries	30.–
ROASTBEEF SANDWICH Pita Mustard Tomato Lettuce Country Fries	
VEGANES SANDWICH Pita Seitan karamellisierte Zwiebeln Tomato Country fries	28.–
VEGAN SANDWICH Pita Seitan Caramelised Onions Tomato	

DESSERTS

SCHOKOLADEN MOUSSE Marinierte Orange	15.–
CHOCOLATE MOUSSE Marinated orange	
MARRONI TORTE Chantilly	12.–
CHESTNUT CAKE Chantilly	
HAUSGEMACHTES EIS Schokolade Vanille Zitrone Erdbeere Haselnuss	6.– pro Kugel
HOMEMADE ICE CREAM Chocolate vanilla lemon strawberry hazelnut	
FRÜCHTEGRATIN Tonkabohneneis	13.–
FRUIT GRATIN Tonka bean ice cream	

Deklaration

Austern (FR-US)
Rauchlachs (CH-GB)
Parmaschinken (IT)
Garnelen (PT)
Roastbeef (AR)
Käse (CH/IT)

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

Alle Preise verstehen sich in Schweizer Franken inkl. der gesetzlichen 7.7% MwSt.

Declaration

Oysters (FR-US)
Smoked salmon (CH-GB)
Parma ham (IT)
Prawns (PT)
Roast beef (AR)
Cheese (CH/IT)

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

All prices in Swiss Francs incl. 7.7% VAT.