

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

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

18.—

CHAMPION OF CHANGE

berries | chambord | rose vermouth | prosecco

LUCY 2.0

18.—

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

20.—

EVIL CAUSE, EVIL EFFECT

gin | violette liquor | citrus | rosemary | tonic

RABBIT HOLE

20.—

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 | nutmeg

LAGRIMAS DEL SOL

20.—

THE SUN CRIES, YOU SMILE

kimchi tequila | agave | miso | passion/g.fruit cordial | bitters

YODA'S FAV

20.—

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% dark

MOCKTAILS

NON ALCOHOLIC DRINKS

DETOX

16.—

DETOX YOUR MIND, BODY AND CONTACT LIST

cucumber | oleo saccharum | mint | lime | soda

PICCOLO

16.—

HE WHO PLANTS KINDNESS, GATHERS LOVE

basil | citrus cordial | citrus soda

MANGO TANGO

16.—

LET'S EAT MANGO & DANCE THE TANGO

mango cordial | ginger | mint | tonic water

BAMBINO

16.—

REFRESHING ALL AGES, ALL THE TIME

passion fruit | lime | mint | tonic

JUICES

Cranberry, Grapefruit
Pineapple, Tomato, Pear

0.2 6.—

Fresh Orange Juice

0.2 8.50

BEER

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 Blancs, Chardonnay		

PROSECCO MILLESIMATO BRUT,	0.1	13.—
Pinot Noir, Chardonnay		
Veneto		

WHITE WINES

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

HONORO VERA BLANCO	0.1	10.—
Verdejo		
Rueda, Spain		

ROSÉ WINES

ROSA DEI FRATI VINO ROSATO

Gropello, Marzemino, Sangiovese, Barbera
Lombardei

0.1 11.—

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.—
Chambord	16.5%	4cl	13.—
Cynar	16.5%	4cl	10.—
Chartreuse verte/jaune	55/43%	4cl	15.—
Campari	23%	5cl	10.—
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.—
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.—
Manadarine Napoleon	38%	4cl	14.—
Ramazotti	30%	4cl	10.—

VERMOUTH | LIQUEURS

SI ON Vermouth Blanc	16.5%	4cl	13.—
SI ON Vermouth Rouge	18%	4cl	13.—
Schladerer Maraschino Likör	32%	4cl	10.—
St Germain	20%	4cl	13.—

VODKA

Chopin Potato Vodka	40%	4cl	18.—
Haku Vodka	40%	4cl	17.—
Koskenkorva	40%	4cl	13.—
Titos	40%	4cl	12.—

TEQUILA | MEZCAL

Altos Blanco	38%	4cl	16.—
Don Julio Reposado	38%	4cl	18.—
Patron Anejo	40%	4cl	20.—
Patron El Cielo	40%	4cl	37.—
Avion Cristalino	40%	4cl	35.—
Beu Deimos Ancestral Mezcal	51%	4cl	30.—
Beu 13 Moons Ensemble VI Mezcal/Sotol	48%	4cl	30.—
Beu New Moon Mezcal	48%	4cl	21.—
Machetazo Cupreata Mezcal	45%	4cl	20.—
Siete Misterios Mezcal	40%	4cl	21.—
Sotol Padre de la Serpientes	42%	4cl	21.

GIN | GENEVER

Brockmans	40%	4cl	18.—
Canaima	40%	4cl	18.—
Elephant	45%	4cl	17.—
Hendrick's	41.4%	4cl	16.—
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.—
Malfy 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 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.—
Don Papa Masskara	40%	4cl	20.—
Eminente Reserva	41.3%	4cl	19.—
Goslings Black Seal	40%	4cl	14.—
Havana Club 3 Anos	40%	4cl	14.—
Havana Club 7 Anos	40%	4cl	16.—
Havana Don Navarro Blend	40%	4cl	45.—
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	20.—

WHISK(E)Y

Ardbeg An Oa	46.6%	4cl	18.—
Auchentoshan Three Wood	43%	4cl	24.—
Black Whiskey Single Barrel	56%	4cl	26.—
BALVENIE CARIBBEAN CASK	43%	4cl	25.—
Big Peat Beach BBQ	51.4%	4cl	28.—
Buffalo Trace Bourbon	40%	4cl	16.—
Bulleit Bourbon	45%	4cl	16.—
Bulleit Rye	45%	4cl	18.—
Dalmore Cigar Malt	40%	4cl	28.—
Eagle Rare	45%	4cl	17.—
Elijah Craig	47%	4cl	17.—
Glenfiddich 12 years	40%	4cl	18.—
Highland Park 12 years	40%	4cl	18.—
Knob Creek Bourbon	50%	4cl	18.—
Macallan Harmony	44.2%	4cl	45.—
Maker's Mark	45%	4cl	18.—
Michters Bourbon	45.7%	4cl	20.—
Michters Rye	42.4%	4cl	20.—
Michters Sour Mash	43%	4cl	20.—
Michters Amercian Whiskey	41.7%	4cl	20.—
Monkey Shoulder Scotch	40%	4cl	15.—
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.—
Lagavulin 16 years	43%	4cl	26.—
Laphroaig 10 years	40%	4cl	26.—
Laphroaig Elements L2.0	59.6%	4cl	40.—
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.—
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

Studer Himbeer	41%	2cl	14.—
Studer Apfel	41%	2cl	10.—
Fassbind Vielle Prune	54.1%	2cl	12.—
Fassbind Vieille Poire	53.8%	2cl	12.—
Vieille Williams Oak & Smoke	40%	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.—
Sazerac de Forge	47%	2cl	30.—
Lepanto 12y Brandy	36%	4cl	20.—

GRAPPA|PISCO

Bocchino 12y	42%	2cl	21.—
Dellavalle in Botti Castagno	42%	2cl	12.—
Dellavalle in Botti di Whiskey	42%	2cl	18.—
Dellavalle in Botti di Porto	42%	2cl	18.—
Pisco Don Reynaldo Acholado	42%	2cl	16.—
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 homemade	0.3	7.—
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

SOMMERSALAT  Gegrilltes mediterranes Gemüse	18.—
SUMMER SALAD Grilled mediterranean vegetables	
CAESAR SALAT Riebelmais Poulet Parmesan Croûtons Caesardressing	26.—
CAESAR SALAD sweet corn chicken parmesan croutons caesar dressing	
CAESAR SALAT  Parmesan Croûtons Caesardressing	18.—
CAESAR SALAD Parmesan cheese croutons caesar dressing	
AVOCADO CROSTINI Rauchlachs Frischkäse	26.—
AVOCADO CROSTINI Smoked salmon cream cheese	
SPAGHETTI DI GRAGNANO  Kirschtomatensauce Basilikum	28.—
Mit Bolognese	34.—
SPAGHETTI DI GRAGNANO Cherry tomato sauce basil	
With Bolognese	

BAR FOOD

LUMA SWISS ANGUS BEEF BURGER 36.—

Pommes frites | Salat | Tomate | Essiggurke | Käse | Mayonnaise | Ketchup

LUMA SWISS ANGUS BEEF BURGER

French fries | salad | tomato | cucumber | cheese | mayonnaise | ketchup

CIABATTA  24.—

Burrata | Tomate | Rucola-Cherrytomatensalat

Mit Parmaschinken 28.—

CIABATTA

Burrata | tomato | rocket and cherry tomato salad

With Parma ham

SCHWEIZER TROCKENFLEISCHAUSWAHL 32.—

Essiggurke | Perlzwiebel

SWISS SELECTION OF DRIED MEAT

Grisons meat | bacon | cucumber | pearl onion

SCHWEIZER KÄSEAUSSWAHL  32.—

Früchtebrot | Feigensenf

SWISS CHEESE SELECTION

Fruit bread | fig mustard

KLASSISCHES CLUB SANDWICH 36.—

Pommes frites | Salat | Poulet | Ei | Speck | Tomate | Mayonnaise

CLASSIC CLUB SANDWICH

French fries | salad | chicken | egg | bacon | tomato | mayonnaise

DESSERTS

PANNA COTTA Kirschkompott	11.—
PANNA COTTA Cherry compote	
SCHOKOLADEN BROWNIE Pfirsich Chantilly	12.—
CHOCOLATE BROWNIE Peach chantilly cream	
HIMBEER-VANILLE TORTE	13.—
RASPBERRY-VANILLA CAKE	

Deklaration

Trockenfleisch (CH)
Poulet (CH)
Käse (CH)
Rind (CH-EU)

Declaration

Dried meat (CH)
Chicken (CH)
Cheese (CH)
Beef (CH-EU)

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.