

WILLKOMMEN

Lehnen Sie sich zurück und genießen Sie den eindrucksvollen Blick auf Luzern, den See und die umliegenden Berge. Erleben Sie die stilvolle Atmosphäre unserer preisgekrönten American Bar, in der renommierte Bartender klassische Cocktails, anspruchsvolle Neuinterpretationen und innovative Kreationen auf höchstem Niveau zelebrieren – mit besonderem Fokus auf regionale und saisonale Zutaten.

Spirituosen ab 18 Jahren
Bier & Wein ab 16 Jahren



WELCOME

Lean back and take in the sweeping views of Lucerne, the lake, and the surrounding mountains. Immerse yourself in the enchanting atmosphere of our award-winning American Bar, where renowned bartenders craft classic cocktails, inspired reinterpretations, and innovative creations—guided by a deep respect for regional and seasonal ingredients.

CHEERS

Sincerely, your Bar Team

A stylized, handwritten signature in blue ink, consisting of several loops and a long horizontal stroke.

A handwritten signature in blue ink, featuring a prominent 'B' and a series of loops.

A handwritten signature in blue ink, with a large, flowing 'A' and a long horizontal stroke.

A handwritten signature in blue ink, with a large, bold 'S' and a long horizontal stroke.



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LET'S START

YUZU IMPERIAL ⁺⁺

WHERE YUZU WEARS A CROWN

chopin | yuzu | sage | bubbles



24.-

COCKTAIL OF THE WEEK ⁺⁺

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



20.-

GÜTSCH SPRITZ ⁺

CHAMPION OF CHANGE

berries | floral | bubbles



19.-

LUCY 2.0 ⁺

FRUITY, BUBBLY, SUMMER LOVE

passionfruit | citrus | bitter notes | bubbles



19.-

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



Low a.b.v ⁺
Mid strength ⁺⁺
Spirit forward ⁺⁺⁺



GIN-OTTO ++

NOT A RISOTTO, MUCH BETTER

gin | chinotto | chamomile | citrusy

NEMESIS ++

SWEET DOESN'T MEAN SAFE

rum | mango | yuzu | tropical

BLOODY DAISY ++

LOUD BY NATURE

tequila | tomato | basil | umami

MICHIBIKI ++

WHERE TASTE TAKES DIRECTION

Hibiki Harmony | lapsang | kumquat | herbal

CASTLE SIGNATURES



20.-



20.-



20.-



20.-





CASTLE SIGNATURES

LUMIÈRE ⁺₊₊

NO TIME TO BE TIMID, YOU MUST BE BOLD AND DARING
gin | st.germain | chartreuse | lime | vegwhite



22.-

EI MARIACHI ⁺₊₊

EVERY SIP HAS A RIDDIM
tequila reposado | raisin | dry



22.-

JU.STEP

⁺₊₊

JU STEP, JUST VIBE
mezcal | aperol | ancho reyes | smokey/spicy



22.-

JALAPISCO ⁺₊₊

WHERE FRUIT MEETS EARTH
Acholado pisco | fino sherry | jalapeño | fruity/dry



22.-





TOP SHELF PAIRED WITH HOMEMADE CHOCOLATE

CHAMPS-ÉLYSÉES ⁺₊₊



32.-

FOR LONG NIGHTS AND LONGER WALKS

martell cordonbleu | chartreuse v. | citrus | bitters

70% dark

EXPLORER MARTINI ⁺₊₊



32.-

LIFE'S EITHER A DARING ADVENTURE OR NOTHING AT ALL

michters american whiskey | sherry 30y | amaretto

70% dark

VIEJO BARRIO ⁺₊₊



35.-

OLD STREETS, NEW LEGENDS

don navarro rum | mezcal | benedictine | bitters

70% dark

DRUNK UNCLE ⁺₊₊



35.-

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

j.w blue label | lagavulin16 | carpano bianco | cynar

70% dark

MOCKTAILS

NON ALCOHOLIC DRINKS

0%
alcohol

DETOX

DETOX YOUR MIND, BODY AND CONTACT LIST

cucumber | mint | lime | soda | sour



16.—

GABIBBO

LOUD, PROUD AND UNFORGETTABLE

orange | coffee flavor | slightly
bitter



16.—

MANGO No.5

1...2...3,4,5

lemon | mango | mint | tonic water



16.—

PEEL THE VIBE

RESFRESHING ALL AGES, ALL THE TIME

lime | mandarin | citrus | mint



16.—



JUICES

Cranberry, Grapefruit
Pineapple, Tomato, Pear



0.2 6.-

Fresh Orange Juice



0.2 8.50.-

BEER

Eichhof Bügelbräu (CH)
Eichhof Braugold (CH)
Franziskaner Weissbier ^(D)
ChopfAb Amber (CH)
Lagunitas IPA (USA)
Victoria Ale
Sutton Brown Ale
Ginger Beer
0% alcohol



0.4 8.50-
0.3 8.-
0.5 9.-
0.3 8.-
0.3 8.-
0.3 8.-
0.3 8.-
0.3 7.-

SPARKLING WINES

CHRISTOFFE

Blanc de Blancs, Chardonnay

0.1 24.—

PROSECCO MILLESIMATO BRUT,

Pinot Noir, Chardonnay
Veneto

0.1 13.—

WHITE WINES

QUINTETT CUVÉE

Viognier, Pinot-Gris, Riesling x Silvaner, Sauvignon Blanc, Chardonnay
Luzern

0.1 12.50

AURA

Verdejo Rueda, Spain

0.1 10.—





ROSA DEI FRATI VINO ROSATO

Groppello, Marzemino, Sangiovese, Barbera
Lombardei

ROSÉ WINES

0.1 11.—

TERZETT CUVÉE

Cabernet-Jura , Merlot, Pinot Noir
Luzern

0.1 10.—

TATO

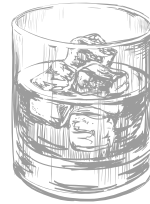
Touriga Nacional, Tinta Caiada, Syrah, Aragonez
Portugal

0.1 8.50



VERMOUTH | LIQUEURS

Antica Formula
Amaro Montenegro
Averna Appenzeller
Chartreuse:verte/jaune
Disaronno Amaretto
Frangelico
Fernet Branca
Grand Marnier
Italicus Rosolio di Bergamotto
Jägermeister
La Copa Red Vermouth
Lillet Blanc
SI ON Vermouth Blanc
SI ON Vermouth Rouge
Luxardo Maraschino Likör
St Germain
Seven Seals Coffee Cream



16.5%	4cl	13.-
23%	4cl	13.-
29%	4cl	10.-
29%	4cl	13.-
17%	4cl	13.-
16.5%	4cl	13.-
23%	4cl	10.-
29%	4cl	13.-
29%	4cl	13.-
16.5%	4cl	13.-
18%	4cl	10.-
32%	4cl	13.-
17%	4cl	13.-
16.5%	4cl	13.-
18%	4cl	10.-
32%	4cl	13.-
18%	4cl	12.-

VODKA

Chopin Potato Vodka
Ukiyo Vodka
Koskenkorva
Titos
Finlandia



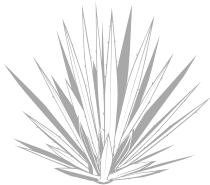
40%	4cl	18.-
40%	4cl	17.-
40%	4cl	13.-
40%	4cl	12.-
40%	4cl	12.-

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 Agave/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.-

Flight Tequila 2cl: 35.-
Don Julio Reposado/Patron Anejo/Avion
Cristalino

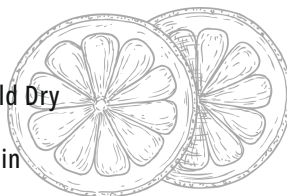
Flight Mezcal 2cl: 40.-
Espadin/Ensemble VI/Ancestral



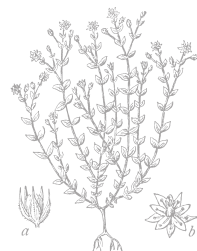


GIN | GENEVER

Brockmans
 Canaïma
 Elephant
 Hendrick's
 London Blue No 1
 Le Tribute
 Monkey 47 Schwarzwald Dry
 Monkey 47 Sloe
 Gin Malfy Grapefruit Gin
 Pink Pepper Gin
 Plymouth Original
 Plymouth Navy Strength
 Roku
 Studer's Dry
 Tanqueray No 10
 The Botanist Islay Dry
 The Seventh Sense



40%	4cl	18.-
40%	4cl	18.-
45%	4cl	17.-
41.4%	4cl	16.-
47%	4cl	19.-
43%	4cl	19.-
47%	4cl	19.-
29%	4cl	13.-
41%	4cl	14.-
44%	4cl	18.-
41.2%	4cl	12.-
57%	4cl	15.-
43%	4cl	16.-
40%	4cl	20.-
47.3%	4cl	18.-
46%	4cl	16.-
38.5%	4cl	15.-



R(H)UM

Abuelo Anejo	40%	4cl	14.-
Autentico Nativo 15y	40%	4cl	18.-
Angostura 1919	40%	4cl	18.-
Bumbu	43%	4cl	16.-
Diplomatico Seleccion de Familia	40%	4cl	24.-
Diplomatico Reserva Exclusiva	47%	4cl	21.-
Diplomatico Planas	41.3%	4cl	16.-
Eminente Reserva	40%	4cl	19.-
Goslings Black Seal	40%	4cl	14.-
Havana Club 3 Años	40%	4cl	14.-
Havana Club 7 Años	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	43%	4cl	26.-
Mount Gay XO	42%	4cl	18.-
Plantation XO	40%	4cl	20.-
Red Beard	44%	4cl	14.-
Zacapa Solera 23	40%	4cl	19.-

Flight Rum 2cl: 200.-

Havana Max/Don Navarro/Cohiba Blend



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	22.-
Buffalo Trace Bourbon	40%	4cl	16.-
Bulleit Bourbon	45%	4cl	16.-
Bulleit Rye	45%	4cl	18.-
Dalmore Cigar Malt	40%	4cl	28.-
Eagle Rare 10y	45%	4cl	17.-
Elijah Craig	47%	4cl	17.-
George T. Stagg Kentucky Straight Bourbon	67.5%	4cl	55.-
Glenfiddich 12y	43%	4cl	18.-
Glenfiddich 16y	40%	4cl	20.-
Hibiki Harmony	43%	4cl	28.-
Highland Park 12y	40%	4cl	18.-
Knob Creek Bourbon	50%	4cl	18.-
Macallan Harmony	44.2%	4cl	35.-
Maker's Mark	45%	4cl	18.-
Michters Bourbon	45.7%	4cl	20.-
Michters Rye	42.4%	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.-



Flight Pappy Van Winkle 2cl: 140.-
 Old RIP/Family Res 20y/Family Res 23y

WHISK(E)Y

Johnnie Walker Black Label	40%	4cl	14.-
Johnnie Walker Gold Label	40%	4cl	18.-
Johnnie Walker Blue Label	40%	4cl	40.-
Lagavulin 16 years	43%	4cl	30.-
Laphroaig 10 years	40%	4cl	20.-
Laphroaig Elements L2.0	59.6%	4cl	33.-
Nikka from the Barrel	51.4%	4cl	18.-
Nikka Miyagikyo	45%	4cl	32.-
Pappy Van Winkle`s Old RIP	53.5%	4cl	60.-
Pappy Van Winkle`s Fam Reserve 15y	53.5%	4cl	70.-
Pappy Van Winkle`s Fam Reserve 20y	45.2%	4cl	85.-
Pappy Van Winkle`s Fam Reserve 23y	47.8%	4cl	110.-
Pappy Van Winkle`s Fam Reserve 23y	47.8%	2cl	70.-
Rittenhouse Rye	50%	4cl	14.-
Sazerac Straight Rye	45%	4cl	28.-
Säntis Malt Dreifaltigkeit (CH)	52%	4cl	21.-
Thomas H. Handy W.L. Weller Kentucky Straight Bourbon	62.5%	4cl	55.-
Whistle Pig 12 years Wine Cask	66.8%	4cl	55.-
Wild Turkey Bourbon	43%	4cl	35.-
Woodford Reserve	50.5%	4cl	14.-
Yamazaki12y	43.2%	4cl	17.-
	43%	4cl	25.-



SHERRY | PORTWINE

Sherry Matusalem 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.-
Studer Poire	54.1%	2cl	12.-
Fassbind Vieille Prune	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 15.-



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

Coffee Cream
Espresso



6.-
6.-

TEA

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



8.-
8.-
8.-
8.-
8.-
8.-

SOFTDRINKS

Gütsch Ice Tea homemade
 Komeo Kombucha ginger/lemon
 Komeo Kombucha hibiscus
 S.M.S Ginger Ale
 S.M.S Ginger Beer
 S.M.S Tonic
 Sparkling Water / Still Water
 Three Cents Pine-apple
 Three Cents Pink Grapefruit
 Three Cents Mandarin/Bergamot
 Vivi Kola|Zero|Schorle | Mate
 Zäma Alpine Herbs Soda



0.2	7.-
0.3	9.-
0.3	9.-
0.2	7.-
0.2	7.-
0.2	7.-
0.2	7.-
0.2	7.-
0.2	7.-
0.2	7.-
0.3	7.-
0.3	7.-

SOMMERSALAT

Mariniertes Grillgemüse | Pfirsich & Mandeln
Grilled vegetables | peach | almonds

24.-



CEASAR SALAT

Poulet | Parmesan | crôtons
Chicken | parmesan | croutons

28.-

BAGEL

Rauchlachs | Frischkäse | Avocado | Rucola
Smoked salmon | cream cheese | avocado | arugula

28.-

HOMEMADE TAGLIATELLE

Bolognese

36.-

PENNE RIGATE

Tomatensauce & Basilikum

28.-



BAR FOOD

LUMA ANGUS BEEF BURGER

36.-

Pommesfrites | Salat | Tomate | Essiggurke | Käse | Mayonnaise

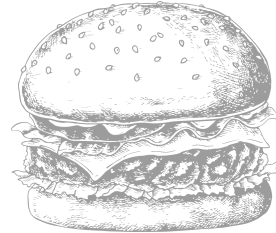
Frenchfries | salad | tomato | cucumber | cheese | mayonnaise | ketchup

CIABATTA PARMA

28.-

Burrata | Tomate | Parma Schinken

Burrata | tomato | parma ham

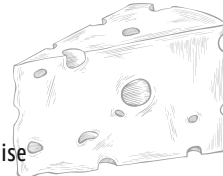


Cheese & Dried Meat / Kalte Platte

38.-

Grisonsmeat | bacon | cheeses | onions & pickles

Bündnerfleisch | Speck | Käse | Essiggurke & Perlzwiebel



KLASSISCHES CLUB SANDWICH

38.-

Pommesfrites | Salat | Poulet | Ei | Speck | Tomate | Mayonnaise

Frenchfries | salad | chicken | egg | bacon | tomato | mayonnaise

DESSERTS

VANILLA CRÉME BRÛLÉE

12.—

CHEESECAKE MIT BLAUBEEREN

14.—

APFELWÄHE MIT SAHNE

14.—



Deklaration

Trockenfleisch (CH)
Poulet (CH) Käse (CH)
Rind (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

Dried meat (CH)
Chicken (CH)
Cheese (CH)
Beef (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.