



HOTEL
CHÂTEAU GÜTSCH
LUCERNE

BUSINESS LUNCH



MONTAG 08.06.2026	DIENSTAG 09.06.2026	MITTWOCH 10.06.2026	DONNERSTAG 11.06.2026	FREITAG 12.06.2026
<p><u>VORSPEISE STARTER</u></p> <p>NÜSSLISALAT Ei Baumnüsse</p> <p>LAMB'S LETTUCE egg walnuts</p> <p><i>oder - or</i></p> <p>VITELLO TONNATO</p> <p>VITELLO TONNATO</p>	<p><u>VORSPEISE STARTER</u></p> <p>RUCOLA-TOMATEN-SALAT Balsamico-Dressing Parmesan</p> <p>ROCKET AND TOMATO SALAD balsamic dressing Parmesan</p> <p><i>oder - or</i></p> <p>EISBERGSALAT Oliven mariniertes Feta</p> <p>ICEBERG LETTUCE</p>	<p><u>VORSPEISE STARTER</u></p> <p>GURKENSALAT Joghurt Dill</p> <p>CUCUMBER SALAD yoghurt dill</p> <p><i>oder - or</i></p> <p>BUNTER LINSENSALAT</p> <p>COLOURFUL LENTIL SALAD</p>	<p><u>VORSPEISE STARTER</u></p> <p>ROMANASALAT Parmesan Kräuter-Croûtons</p> <p>ROMAINE LETTUCE Parmesan herb croutons</p> <p><i>oder - or</i></p> <p>BUNTER TOMATENSALAT</p> <p>COLOURFUL TOMATO SALAD</p>	<p><u>VORSPEISE STARTER</u></p> <p>GEMISCHTER BLATTSALAT</p> <p>MIXED LEAF SALAD</p> <p><i>oder - or</i></p> <p>KICHERERBSEN-MANGO-SALAT</p> <p>CHICKPEA AND MANGO SALAD</p>
<p><u>HAUPTGANG MAIN COURSE</u></p> <p>FORELLE Mangold Jasminreis</p> <p>TROUT swiss chard jasmine rice</p> <p><i>oder - or</i></p> <p>SCALOPPINA AL LIMONE Spinat Kartoffeln</p> <p>SCALOPPINA AL LIMONE spinach potatoes</p>	<p><u>HAUPTGANG MAIN COURSE</u></p> <p>POULET THAI CURRY Jasminreis Pak Choi</p> <p>CHICKEN THAI CURRY jasmine rice pak choi</p> <p><i>oder - or</i></p> <p>RISOTTO Wildpilze</p> <p>RISOTTO wild mushrooms</p>	<p><u>HAUPTGANG MAIN COURSE</u></p> <p>DORADE Tomaten-Basilikum-Sugo gegrillte Polenta</p> <p>SEA BREAM tomato and basil sugo grilled polenta</p> <p><i>oder - or</i></p> <p>GULASCH Butter-Tagliatelle gegrillte Paprika</p> <p>BEEF GOULASH butter tagliatelle grilled bell pepper</p>	<p><u>HAUPTGANG MAIN COURSE</u></p> <p>SCHWEINEFILET Rahmlauch Bratkartoffeln</p> <p>PORK FILLET creamed leek sautéed potatoes</p> <p><i>oder - or</i></p> <p>ZANDER Wildreis mediterranes Grillgemüse</p> <p>PIKE-PERCH wild rice Mediterranean grilled vegetables</p>	<p><u>HAUPTGANG MAIN COURSE</u></p> <p>LINGUINE Black-Tiger-Crevetten Tomaten-Oliven-Sugo</p> <p>LINGUINE Black Tiger prawns tomato and olive sugo</p> <p><i>oder - or</i></p> <p>WOLFSBARSCHFILET IM ZUCCHINIMANTEL Zitronen-Petersilien-Kartoffelstampf</p> <p>SEA BASS FILLET IN ZUCCHINI CRUST lemon and parsley mashed potatoes</p>

Preis: CHF 34.- inklusive Kaffee und Mineralwasser | Price: CHF 34.- including coffee and mineral water