

1. AUGUST MENU



Restaurant
LUMIÈRES

Alle Preise inkl. MwSt. von 8.1 %
All prices incl. VAT 8.1

HOTEL
CHÂTEAU GÜTSCH
LUCERNE

Restaurant
LUMIÈRES

STARTER

RED BEETS

Cucumber | almond | raspberry dressing
CHF 24.–

BÜNDNERFLEISCH CARPACCIO

Arugula | tomato | parmesan
CHF 29.–

WATERMELON COLD DISH

Burrata
CHF 19.–

MAIN COURSE

VEAL CHEEKS

Cassissauce | celery
CHF 51.–

FRIED RAINBOW TROUT

Pakchoi | beurre blanc
CHF 47.–

TORTELO

Porcini mushroom | parmesan | balsamic
CHF 42.–

DESSERT

WILHELM TELL

Apple | white chocolate | almond
CHF 15.–

COUPE ROMANOFF

Vanilla ice cream | strawberries
CHF 12.–

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STARTER

ROTE BEETE

Gurke | Mandel | Himbeerdressing
CHF 24.–

BÜNDNERFLEISCH CARPACCIO

Rucola | Tomate | Parmesan
CHF 29.–

WASSERMELONENKALTSCHALE

Burrata
CHF 19.–

HAUPTGANG

KALBSBÄCKCHEN

Cassissauce | Sellerie
CHF 51.–

GEBRATENE REGENBOGENFORELLE

Pakchoi | Beurre blanc
CHF 47.–

TORTELO

Steinpilz | Parmesan | Balsamico
CHF 42.–

DESSERT

WILHELM TELL

Apfel | weisse Schokolade | Mandel
CHF 15.–

COUPE ROMANOFF

Vanilleeis | Erdbeeren
CHF 12.–
