HOTEL
CHÂTEAU GÜTSCH
LUCERNE

RESTAURANT

LUMIÈRES

MENU

EUROPEAN CUISINE · MEDITERRANEAN FLAVOURS

MEMORIES OF THE MEDITERRANEAN

After years spent along the Amalfi Coast, the islands of Campania and in some of Switzerland's finest kitchens, Chef Pasquale Funghini brings the flavours of his homeland to Lucerne, together with his team. Inspired by memories of his early days in the kitchen at just 14 years old, alongside his mother and grandmother, he creates a cuisine that blends tradition, passion and local ingredients.

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We cook with respect for nature and the people who work alongside it. Whenever possible, we use local, seasonal and organic ingredients, supporting Swiss farmers, family-run farms, small producers and artisans who keep traditional techniques alive. Ingredients that cannot be grown locally, such as lobster, tuna and olive oil, are carefully sourced from responsible suppliers and producers we know and trust. Below each dish, you will find information about how it is prepared and where its ingredients come from.

CHEF PASQUALE FUNGHINI

02 STARTERS

MENU

GRILLED SCALLOP 40

Grilled scallop, cauliflower variations and aromatic herbs

Grilled until golden outside and just set within, served with cauliflower in several textures and fresh herbs.

TUNA TATAKI 32

Seared tuna, wakame seaweed, orange and tobiko caviar

Tuna seared for seconds and sliced rare, in the Japanese tataki manner. Served with wakame seaweed, orange and tobiko, the crunchy roe of the flying fish.

BEEF CARPACCIO 35

Beef carpaccio, mesclun salad, Parmesan, cherry tomatoes and pizzaiola sauce

Beef sliced paper-thin and served raw, a classic of Harry's Bar in Venice. Our twist: a Neapolitan pizzaiola of tomato, garlic and oregano.

VITELLO TONNATO 34

Thinly sliced veal, persimmon, capers and homemade tuna sauce

Veal gently poached and sliced thin under a cold sauce of tuna, anchovy and mayonnaise, made in our kitchen. A Piedmontese classic. Our twist: sweet persimmon.

SALAD NIÇOISE 26

Mixed salad, tomatoes, eggs, artichoke hearts, onion, olives and seared tuna

Crisp leaves, tomatoes, soft-boiled eggs, artichokes and olives, from Nice. Our twist: tuna seared rare instead of tinned.

GARDEN SALAD 20

Seasonal vegetables, walnuts and pomegranate vinaigrette

The freshest seasonal greens from nearby farms and the local market, with toasted walnuts and a pomegranate vinaigrette.

Our team will gladly inform you about allergens and the origin of our meat and fish. All prices in CHF incl. VAT.

HOTEL CHÂTEAU GÜTSCH LUCERNE

03 PASTA & RISOTTO

MENU

SOUP OF THE DAY — 24

Prepared with fresh ingredients from the daily market

Made each morning from the best regional, seasonal produce the market offers, and simmered slowly.

LOBSTER LINGUINE — 50

Lobster, cherry tomatoes, garlic, parsley and lime

Linguine cooked al dente in a light sauce of cherry tomatoes, garlic and parsley, topped with lobster and finished with lime zest. A coastal Italian classic.

SAFFRON RISOTTO — 32

Creamy risotto with saffron

Rice cooked slowly in stock to a creamy finish and coloured with saffron, Milan style.

GNOCCHI WITH BROCCOLI AND PRAWNS — 38

Potato gnocchi, broccoli, prawns and lemon

Soft potato gnocchi tossed with broccoli and prawns and brightened with lemon.

CAPRESE RAVIOLI — 30

Ricotta and marjoram ravioli, cherry tomato sauce and basil

Fresh pasta filled with ricotta and scented with marjoram, served with cherry tomato sauce and basil, a nod to the ravioli of Capri.

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HOTEL CHÂTEAU GÜTSCH LUCERNE

04 MAIN COURSES

MENU

BEEF ENTRECÔTE — 56

Beef entrecôte, friarielli, potatoes and Gragnano red wine sauce

Beef entrecôte, seared and rested, with friarielli (the bitter greens of Naples, sautéed in garlic), potatoes and a reduction of Gragnano red wine.

CHICKEN ALLA CACCIATORA — 46

Chicken breast and leg, cardoncelli mushrooms and puntarelle

Chicken breast and leg in the hunter's style (cacciatora), cooked with herbs and wine. Our twist: meaty cardoncelli mushrooms and crisp, bitter Roman puntarelle.

CATCH OF THE DAY, MEDITERRANEAN STYLE — 56

Fish of the day, tomato broth, olives, capers, escarole and carrots

The day's best fish, cooked gently in a light tomato broth with olives, capers, escarole and carrots: the pantry of the Mediterranean coast.

FRIED COD — 35

Curly escarole, sweet-and-sour peppers and lime mayonnaise

Fresh cod, fried until crisp and golden. Our twist: sweet-and-sour peppers and lime mayonnaise.

AUBERGINE PARMIGIANA — 30

Baked aubergine, tomato sauce and fresh basil

Aubergine layered with slow-cooked tomato sauce and basil and baked until tender. A classic of southern Italy, here entirely plant-based.

Plant-based

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