



FOOD

Our storied Swiss inn is centuries old yet decisively new and fresh. As soon as you step inside, you will notice that everything revolves around our valued guests. The enthusiastic team will be delighted to serve you and make a fine impression.



Welcome to **STERN** Luzern

The very first mention of our establishment dates back to 1534. Since then, much has happened, but the attractive location in the heart of Lucerne's old town has remained the same. Immediately opposite of our sunny terrace is the Franciscan church and its peaceful park. In spring 2012 the historic building and restaurant chambers were tastefully refurbished. The result is a trendy venue that blends nostalgic charm with contemporary chic. The pretty hotel rooms can accommodate up to four people and the three superior rooms offer even more comfort. Experience traditional Swiss hospitality for yourself! Thanks to a creative menu that uses wholesome regional ingredients to present a fresh take on international favorites, STERN Luzern has quickly become the shooting star on Lucerne's culinary horizon. The inn may be rented for private parties or corporate functions, exclusiveness assured!

Starters

Our recommendation

Cream of apple and celery soup
with ham from central Switzerland

Hand-cut Swiss Beef tartar
served with homemade Urbräu bread

Beetroot salad with kohlrabi
refined with tarragon

Trio

18.00



SHOOTING STARS - OUR HOUSE SPECIALITY

**Little glass jars filled with creatively
composed delicacies. Mix and match as you like!**

Cream of apple and celery soup
with ham from central Switzerland

Beetroot salad with kohlrabi
refined with tarragon

**Perch balls baked in Panko breadcrumbs refined
with salt lemons and shallots**
served with homemade dill mayo

Pulled Dallenwil goat's cream cheese
with pears and ham shavings

Hand-cut Swiss Beef tartar
served with homemade Urbräu bread

Quinoa salad with dried fruit
garnished with herb sour cream, pine nuts and matured
goats cheese from Obwalden

Roasted root vegetable bouillon
with ricotta dumplings

One jar	7.50
Two jars	15.00
Three jars	21.00
One of everything, 7 little jars to share	48.00

Soup and salad

Cream of apple and celery soup 13.00
with ham from central Switzerland

Special winter salad 10.50
Leaf lettuce with seasonal garnisch
and plum vinaigrette

Hand-cut Swiss Beef tartar
served with homemade Urbräu bread

Small 80gr 26.00
Large 120gr 36.00



Stern classic

Alpine lamb dish of the day 55.00
served in two courses

We are happy to recommend our lamb dish of the day.
our own Alpine lamb from the Göschener Alp

Our special meat patties 28.00
with mashed potatoes, gravy, carrots and peas

Meat dishes

Entrecote 44.00
with homemade herb butter
and roasted dumplings

Central Swiss pig's cheeks 38.00
with mashed potatoes and kale
braised in Tavola rosso and winter vegetables

Free range chicken cordon bleu 35.00
filled with central Swiss raw ham
and savory raclette cheese
French fries and winter vegetables

Fresh veal liver with Butter- Rösti 30.00
From Tuesdays onwards: «while it lasts»

Fish dishes

Fried trout fillet from Fischhuus Mühletal 37.00
with potato gnocchi, black salsify
spinach and pumpkin seeds

Vegetarian dishes

Carrot risotto 25.00
refined with oranges and Sbrinz cheese

Potato gnocchi made by Bottega Safra 26.00
with pumpkin pesto
black salsify and winter vegetables

Declaration

All listed prices are in Swiss Francs (CHF) and include VAT. All meat products, fish and eggs are Swiss. In case you need information on our dishes regarding allergies or intolerances, our staff will inform you with pleasure.

Desserts

Mix and match our prepared jars however the mood takes you

Warm chocolate cake

made with Felchin's Grand Cru Couverture

Orange semifreddo

with marinated oranges

Lucerne gingerbread mousse

garnished with marinated figs

One jar	7.50
Two jars	15.00
Three jars	21.00

Home-made ice cream

per small jar 5.00

Apple sorbet

as requested with fine Gravenstein spirit +3.00
from Brunner in Hitzklich

Caramel ice-cream

with «salty Nidlezältli»

Vanilla ice-cream

with Madagascan vanilla

with whipped cream + 2.00

«MATTLI» BABY PORRIDGE

Our own baby porridge has been prepared with love and care by our colleagues at the Chärnsmatt Swiss Inn & Play Paradise. Chärnsmatt is an exciting gathering place for families and features a large playground with outstanding indoor and outdoor facilities. Best of all, this wonderful place for young and old has its own miniature railway with an extensive track layout and attractive locomotives.

As the official mascot of Chärnsmatt, the adorable «Mattli» recommends the following selection of baby porridge:

Home-made carrot and potato porridge	5.50
Home-made apple and banana porridge	5.50

Our baby porridge is made from 100% organic fruits and vegetables, without added flavors, chemicals or preservatives.



Hotel & Restaurant STERN Lucerne, the perfect place for every occasion

The stylish restaurant offers a capacity for up to 85 guests on two floors.

You don't want to drive home after a great evening at the restaurant? No worries, we offer 23 cosy rooms on a 2 star superior level.

