

«Stadtkeller» Fondues & Raclette

«Stadtkeller's» Cheese fondue all you can eat

House-mix of Swiss hard- & semi-hard cheese, white wine and garlic

Farmhouse bread and boiled potatoes per person 33.50
with cherry brandy + 3.50

«Stadtkeller» Raclette

melted cheese, served with boiled potatoes and mixed pickles starter 17.50
main 28.00

Fondue Bourguignonne (180g)

thin sliced beef, veal and chicken, cooked in oil

plentifully garnished with different sauces and ingredients

French fries per person 54.00

Fondue Chinoise (180g)

thin sliced beef, veal and chicken, cooked in broth

plentifully garnished with different sauces and ingredients

French fries per person 51.00

Tatar - Variation

Classic Beefsteak Tatar

mild, medium or spicy

toast and butter

starter (75g) 22.50
main (150g) 32.50

Beefsteak Tatar «Café de Paris»

gratinated with homemade Sauce «Café de Paris»

toast and butter

starter (75g) 24.50
main (150g) 34.50

Beefsteak Tatar «Surf 'n' Turf»

with Black Tiger shrimp

toast and butter

starter (75g) 26.50
main (150g) 36.50

with Cognac, Calvados or Whisky

+ 3.50

Fish`n`Chips

Zander baked in «Rathaus beer batter»

with herb potato slices, Tartar sauce

or with mixed salad

26.50

18.50



Restaurant Stadtkeller

«Stadtkeller» Specialties

Our kitchen is open from 11.30 a.m. to 9.30 p.m.

For our meat dishes, we use Swiss veal, pork & chicken.

Beef is from South America and can be produced with hormone, antibiotics and/or different antimicrobial growth promoters.

The freshwater fish is from European water.

The Black Tiger shrimps are caught in the west Indo-Pacific.

About ingredients in our food, which can cause allergies or intolerances, we kindly ask you to get the necessary information from our employees.

All prices in Swiss Francs and inclusive 7.7% VAT.



Restaurant Stadtkeller

Sternenplatz 3, 6004 Luzern

www.stadtkeller.ch

Reservation

+41 41 410 47 33, info@stadtkeller.ch

Aperitif

«Stadtkeller» Apéro plate

with dry cured ham, smoked bacon, Sbrinz cheese,
fresh horseradish and mixed olives

23.50

Starters

Clear vegetable broth

with its cubes

10.50

Tomato soup with whipped cream

fresh basil

11.50

Green seasonal salad

with bread croutons

10.50

Various fresh garden salads

with sprouts and bread croutons

starter 13.50

main 23.50

Tomato salad with mountain milk mozzarella

basil and olive oil

starter 14.50

main 24.50

Succulent roast beef

Tartar sauce, capers

starter 20.50

main 30.50

«Ceasar Salad»

Iceberg lettuce, bacon, Sbrinz and sliced chicken

starter 18.50

main 28.50

Vegetarian & Vegan

«Stadtkeller Äplermagronen»

Macaroni with cream sauce, fried onions and homemade apple sauce

25.50

Vegetable plate with homemade corn-croquettes

ragout out of red pepper and mushroom

26.00

Vegan walnut-potatoes gnocchi with herbal oil and stewed beetroot

orange strips with chicory

25.50



Cordon bleu Specialties

each 300g

Pork Cordon bleu «Stadtkeller»

with mountain cheese, herb butter and farmer's ham
French fries, fresh vegetables from the market

33.00

Veal Cordon bleu «red devil»

with spicy Swiss Chili Cheese
ham, tomatoes and garlic
French fries, fresh vegetables form the market

39.50

Main Courses

Special «Farmer sausage» (200g)

with onion sauce and Swiss Rösti potatoes

24.50

Muotathaler veal liver

fried in butter with herb sauce, Swiss Rösti potatoes

37.50

Original «Fritschi Pastry» according to an original home recipe

with veal, rice

32.00

«Primavera» veal escalope

with herbs and various vegetables

34.50

Minced meat burger with Merlot-sauce

mashed potatoes, carrots

29.50

«Chicken Wings» with garlic-chili-sauce

12 pc. 18.50

20 pc. 28.50

with portion French fries

+ 8.50

with portion «Potato Wedges»

+ 9.50

The original «Chez Nous»

Sirloin steak or fillet steak «Chez Nous» in a cast iron pan

broiled on your table

homemade provençe-herb blend

Swiss Rösti potatoes or French fries

sirloin steak (200g) 44.00

fillet steak (200g) 51.50

