

*Restaurant Helvetia*

# «Helvetia» Specialities

We prepare small and fine things for you from April till October continuous from 11.30 a.m. to 9.30 p.m., from 2 p.m. to 6 p.m. with a small menu.

During the winter months, our kitchen is open on work days from 11.30am to 2pm and in the evening from 6pm to 9.30pm.

For our meat-based dishes, we use exclusively Swiss meat and meat-based products from Engelberg and Muotatal valleys. Except our lamp fillets are from Ireland. Our «farmer's bratwurst» comes from the Neualp, Eigenthal. Our lake fish are netted at the Nils Hofer Vierwaldstätter lake fishery. Our smoked salmon trout come from the Spielhofer trout farm, Römerswil. The lake char is caught in Swiss lakes.

Our Staff will be happy to tell you about the ingredients used in our dishes which could cause allergies or intolerances on request.

All prices in Swiss Francs including 8.1 % VAT.



# Apéro

<i>«Helvetia» Apéro plate</i>	
with dry cured ham, smoked bacon, alp cheese from Mount Pilatus, fresh horseradish, pickled cucumbers, silver onions, walnuts bread & butter	26.00

# Soups & Salads

<i>Clear vegetable broth</i>	
with its cubes and herbs	11.70
<i>Creamy green pea soup</i>	
with fresh mints	12.70
<i>Colorful salad leaves</i>	
with butter croûtons	11.70
<i>Cucumber-celery herb salad</i>	
Lemon-agave dressing	13.70
<i>Mixed market salad</i>	
with boiled egg and sprouts	14.70

# Tartar-Variation

<i>Vegetable tartar</i>		
with salad, white toast	starter	17.00
	main	28.00
<i>Beef tatar from Central Switzerland</i>		
Brioche-toast, butter	starter (75g)	25.00
mild, medium or spicy	main (150g)	36.50
	with Cognac, Calvados or Whisky	+4.00



# Main Courses

## *Helvetia market «farmer's bratwurst» Neualp*

Red wine-onion sauce, risotto with dried porcini 29.00

## *Minced meat burger «Helvetia»*

Thyme jus, glazed carrots, mashed potatoes 31.00

## *Bread crumbed and fried veal escalope «Viennese style» (250g)*

French fries, vegetables from the market, cranberries 42.00

## *Veal «Cordon bleu» (300g)*

with dry cured ham from Muotathal and fried cheese from Nidwalden  
fresh vegetables from the market, French fries 45.00

## *Bone-aged prime sirloin steak «Chez Nous» (200g)*

au gratin with home-made herb butter, French fries 47.00

## *Whitefish filets from Lake Lucerne baked in «Rathaus beer batter»*

with French fries or mixed salad, Sauce Tartar 36.50

## *Lentil-vegetable Bolognese on polenta cheese*

vegan almond-based crème fraîche 29.00

# Tarte Flambée

## *Nature*

smoked bacon, alp cheese from Mount Pilatus, parsley & crème fraîche 25.00

## *Spinach*

spinach, tomatoes, alp cheese from Mount Pilatus & crème fraîche 25.00

## *Salmon trout*

smoked salmon trout, dill, capers, onions & crème fraîche 28.00

## *«Forestière»*

smoked bacon, alp cheese from Mount Pilatus, mushrooms & crème fraîche 26.00

## *«Primavera»*

asparagus, tomatoes, alp cheese from Mount Pilatus & crème fraîche 27.00

## *«Helvetia»*

dry cured ham, rucicola, dried tomatoes & crème fraîche 28.00



# Specialities

## «Spring Awakening»

### Appetizer

#### *Asparagus-cream-soup*

with olives croutons and chervil froth 12.70

#### *Spring salad with green asparagus*

with young spinach, datterini tomatoes, wild garlic-raspberry vinaigrette 14.90

#### *Wild garlic «Panna Cotta» with marinated spring salad*

two types of asparagus tips 18.50

### Courses of spring

#### *Sirloin from lamb with nut crust*

New potatoes, twofold asparagus with Hollandaise sauce 43.50

#### *Mediterranean Tagliata of sirloin steak*

with marinated rocket, pine nuts and parmesan

New potatoes, twofold asparagus with Hollandaise sauce 46.00

#### *Fried lake care with white wine wild garlic-sauce*

Risotto with spring onions and asparagus 42.50

### Vegetarian

#### *Portion of white asparagus*

Hollandaise sauce, new potatoes starter 20.50

Main 28.50

#### *«Lucerne Wasserturm» pastry filled with asparagus ragout*

light cream sauce with spring herbs, dry rice 32.50

### Vegan

#### *Orecchiette «Primavera»*

with cherry tomatoes, olives, spring onions and wild garlic pesto 28.50

### Sweets

#### *Semolina pudding in the jar*

with rhubarb compote and cream 11.70

