

Restaurant Helvetia

«Helvetia» Specialities

Our kitchen is open from 11.30am to 09.30pm

In the afternoon you can choose from our small menu or from our Dessert 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. 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.

We source our seafood and saltwater fish by Comestibles Seinet, Lucerne. Our mussels and clams are from the North-East Atlantic. The octopus (*Octopus Vulgaris*) are from the Eastern Central Atlantic. The lobster comes from the Northwest Atlantic and the scallop from Northwest Pacific.

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, fries allumettes 47.00

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

with French fries or mixed salad, Sauce Tartar 36.50

Vegan Vegetable curry with chickpeas and rice

served with fried mangold, sesame and pomegranate 29.00

Tarte Flambée

Nature

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

Spinach

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

Salmon trout

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

«Forestière»

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

«Helvetia»

dry cured ham, rucola, dried tomatoes & crème fraiche 28.00



Specialities «Wild Sea»

Appetizer

«Bisque de Homard» with fried scallop

classic lobster soup

18.00

Warm Octopus salad with celery sticks and rucola

citrus vinaigrette

17.80

«Moules et frites»

Mussels «Sailor style»

white wine broth with garlic and parsley

French fries and baquette

32.50

Mussels «traditional Italian way»

tomatoes and Mediterranean herbs

French fries and baquette

32.50

Mussels with saffron broth

French fries and baquette

35.50

Classic

«Linguine alle Vongole»

traditional pasta dish with clams

garlic, parsley and white wine

29.80

Vegan

Stuffed Pumpkin with Oriental Couscous

Quince Chutney

29.00

Sweets

Nut parfait

with red wine plums

12.80

«Crêpes Suzette»

homemade crêpes with orange butter and vanilla ice cream

14.80

