

Restaurant Stadtkeller

«Stadtkeller» Folklore Show

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.

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 Swiss Folklore Show & 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

28.50

Soups & Salads

Clear vegetable broth

with its cubes

13.50

Tomato soup with whipped cream

fresh basil

15.50

Green seasonal salad

with bread croutons

13.50

Various fresh garden salads

with sprouts and bread croutons

16.50

Tomato salad with mountain milk mozzarella

basil and olive oil

17.50

Tatar

Classic Beefsteak Tatar

mild, medium or spicy

starter (75g)

27.50

toast and butter

main (150g)

38.50

with Cognac, Calvados or Whisky

+3.50

Vegetarian & Vegan

«Stadtkeller Älplermagronen»

Macaroni with cream sauce, fried onions and homemade apple sauce

30.50

Vegetable plate with roasted mashed potatoes

ragout out of red pepper and mushrooms

31.00

Vegan walnut-potatoes gnocchi with herbal oil and stewed beetroot

orange strips with chicory

32.50



Meat dishes

Pork Cordon bleu «Stadtkeller» (300g)

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

37.50

Veal Cordon bleu «red devil» (300g)

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

45.50

Special «Farmer sausage» (200g)

with onion sauce and Swiss Rösti potatoes

29.50

Muotathaler veal liver

fried in butter with herb sauce, Swiss Rösti potatoes

41.50

Original «Fritschi Pastry» according to an original home recipe

with veal, rice

37.50

«Primavera» veal escalope

with herbs and various vegetables

38.50

Minced meat burger with Merlot-sauce

mashed potatoes, carrots

35.00

«Chicken Wings»

garlic-chili-sauce

8 Stk 21.00

16 Stk 32.00

with portion French fries

+ 9.50

with portion «Potato Wedges»

+ 10.50

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) 47.50

fillet steak (200g) 55.00

Fish'n'Chips

Zander baked in «Rathaus beer batter»

with herb potato slices, Tartar sauce

or with mixed salad

32.50

plain with Sauce Tartar

24.50



«Stadtkeller» Fondues & Raclette

«Stadtkeller's» Cheese fondue for starter

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

Farmhouse bread per person 24.50
with cherry brandy + 3.50

«Stadtkeller's» Cheese fondue all you can eat

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

Farmhouse bread and boiled potatoes per person 38.50
with cherry brandy + 3.50

«Stadtkeller» Raclette

melted cheese, served with boiled potatoes and mixed pickles starter 22.50
main 34.00

Fondue Bourguignonne (180g)

thin sliced beef, veal and chicken, cooked in oil

plentifully garnished with different sauces and ingredients

French fries per person 59.00

Fondue Chinoise (180g)

thin sliced beef, veal and chicken, cooked in broth

plentifully garnished with different sauces and ingredients

French fries per person 56.00

Fondue Festival

Cheese fondue

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

Farmhouse bread

Beef Fondue Bourguignonne (120g)

with homemade sauces, cooked in oil

French fries

Chocolate fondue

served with seasonal fruits

Marshmallows and bread cubes 90.00

only main 53.00

