

BRASSERIE

im Verkehrshaus

MENU

SARDINES AND SEAFOOD

Sardines and seafood

from 16.00

Served with the ficelle, our baguette, capers and lemon

- Be inspired by more than 10 varieties from our partner «Excellent Food»

Sardines are like wine, the longer you store them, the better they get.
Our exquisite sardines together with a fruity glass of wine of
ELIAS SOLARIS from the Lucerne Seetal,
are the perfect start to your brasserie experience.
We will be happy to advise you on the perfect combination.



STARTERS

Thyme-scented roasted marrowbone 11.50

with butter and «Sel des Alpes» Swiss salt
served with the ficelle, our house baguette

Variation pumpkin 14.50

Baked pumpkin, pumpkin panna cotta, pumpkin carpaccio
with beluga lentil ragout, pumpkin seeds and herb salad
(vegan)

SOUPS

Soup of the day 8.00

Don't be shy, ask us!

Winter soup 12.50

Chestnut cream soup with apples and thyme
(vegan, gluten- & lactose free)

SALADS / BOWL

Caesar salad «Swiss style» 19.50

Fried lettuce with marinated char from Bremgarten,
sliced Sbrinz, croutons and diced bacon

Lamb's lettuce «Hunter's style» 14.50

with chopped egg, fried mushrooms and crispy bacon

«Winter Bowl» 19.50

Sweet potato mash, orange chicory, braised
pumpkin, kumquats, quinoa, carrot salad, hazelnuts
and hummus with turmeric (*vegan*)

- with Swiss chicken breast +9.00
- with beetroot falafel (*vegetarian*) +8.50

Quinoa originally from South America, where it is known as rice spinach, Peruvian rice and Inca rice. The grains are related to spinach, beetroot and Swiss chard. The plant belongs to the amaranth family and is not strictly speaking a grain. Nevertheless, it is one of the best sources of plant protein in the world and contains all essential amino acids as well as many important nutrients.

PETITE FAIM

«Tarte flambée», Chasseral

21.50

with sour cream, red onions, bacon, leek and Gruyère cheese

«Tarte flambée», Pilatus

19.50

with sour cream, red onions, beetroot, thyme, feta cheese, pears, mushrooms and purslane
(vegetarian)

The «Tarte flambée» originally comes from Alsace. It used to be baked in a wood-fired oven before the bread, so that the temperature of the oven could be assessed. If the tarte flambée got too dark, you had to wait until the oven had cooled before baking the bread.

Served on a wooden board in the middle of the table,
the tarte flambée is ideal for sharing with friends!



MAIN COURSES

Beef tartare from Central Switzerland

small 26.00

with baby salad leaves, mustard ice cream and
a roasted sourdough baguette

large 36.50

- with thyme-scented +6.50
- oven-baked with a homemade Café de Paris +4.50
- enriched with Cognac +4.00

Steak and fries

41.50

180g Entrecôte steak from Central Switzerland,
Oven-baked with a homemade Café de Paris sauce,
served with French fries

Coq au vin

28.50

Chicken in red wine sauce, pearl onions, mushrooms,
and mashed potatoes

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«Verkehrshaus» burger

27.00

Beef burger from Central Switzerland with mountain cheese, granary sourdough bun, tomato relish, roasted onions and French fries

Nouilles

24.50

Homemade pasta with sage sauce, oven-roasted parsley root, beetroot, flower sprouts, mushrooms, and poached egg (vegetarian, lactose-free)

+9.00

- with Swiss chicken breast
- with beetroot falafel (*vegetarian*)

+8.50

Flower sprouts are a cross between Brussels sprouts and kale.

The vegetable is considered a superfood because it contains twice as much vitamin C and B6 as Brussels sprouts.

It has a nutty flavor and hardly develops the typical cabbage smell when it's cooked.



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DESSERTS

«Parfait» semi-frozen 13.00
made from roasted walnuts, quince compote, crumble

«Moelleux» 13.50
Chocolate cake with mascarpone ice cream,
grape ragout, and spiced canache

ICE CREAM SUNDAES

Vanilla sundae 11.50
Vanilla ice cream, chocolate sauce, whipped cream Mini 8.50

Baileys sundae 14.00
Vanilla and coffee ice cream, Baileys, whipped Mini 10.50
cream

Ice cream per scoop - our selection 4.00
Vanilla, chocolate, coffee, strawberry, per scoop
lemon sorbet, cherry sorbet With whipped
cream +1.50

CHILDREN'S MENU

<u>Papa Moll</u>	13.50
Breadcrumbs pork schnitzel with fries	
<u>Coronado</u>	11.50
Breadcrumbs Swiss chicken breast nuggets with fries	
<u>Der kleine Mats</u>	10.50
Pasta with tomato or bolognese sauce	

CHILDREN'S DESSERTS

<u>Haribo sundae</u>	6.50
1 scoop of ice cream out of our selection with jelly bears, whipped cream	
<u>Smarties sundae</u>	6.50
1 scoop of ice cream out of our selection with Smarties, whipped cream	
<u>Marshmallow sundae</u>	6.50
1 scoop of ice cream out of our selection with marshmallows, whipped cream	
<u>Twister</u>	2.50

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AFTERNOON MENU

SARDINES AND SEAFOOD

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from 16.00

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Our exquisite sardines together with a fruity glass of wine of
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are the perfect start to your brasserie experience.
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SNACKS

«Flammkuchen» tart, Chasseral 21.50
with sour cream, red onions, bacon, leeks and Gruyère
cheese

«Flammkuchen» tart, Pilatus 19.50
with sour cream, red onions, beetroot, thyme,
feta cheese, pears, mushrooms and purslane (*vegetarian*)

Truffled potato croquettes 19.00
with garlic mayonnaise, herb salad and spring onions
(*vegetarian*)



MAIN COURSES

<u>«Winter Bowl»</u>	19.50
Sweet potato mash, orange chicory, braised pumpkin, kumquats, quinoa, carrot salad, hazelnuts and hummus with turmeric (<i>vegan</i>)	
• with Swiss chicken breast	+9.00
• with beetroot falafel (<i>vegetarian</i>)	+8.50
<u>Beef tartare from Central Switzerland</u>	small 26.00
with baby salad leaves, mustard ice cream and a roasted sourdough baguette	large 36.50
• with thyme-scented	+6.50
• oven-baked with a homemade Café de Paris	+4.50
• enriched with Cognac	+4.00
<u>«Verkehrshaus» burger</u>	27.00
Beef burger from Central Switzerland with mountain cheese, granary sourdough bun, tomato relish, fried onions and fries	
<u>Potato hash brown</u>	20.50
with brie, cream cheese, cranberries, and herb salad (vegi)	

REGIONAL WINES

ELIAS Johanniter AOC Luzern

75dl 54.00

Johanniter (Cross between Riesling and
Freiburger)

1dl 8.00

ELIAS Solaris AOC Luzern

75dl 56.00

Solaris (Cross between Merzling and Muscat
Otonell)

1dl 8.50

The Bachmann family cultivates their wine on 1.5 hectares of vineyards.
They work exclusively with specially bred, resistant grape varieties.

The vineyard is not, as usual, on a steep slope, but on a flat plain
on the moraine soils of the former side arm of the Reuss glacier.

The wine is pressed at the Heidegg winery, where Elias Bachmann
himself works.

WINE BY THE GLASS

<u>Prosecco Spumante DOC Extra Dry</u> Contessa Giulia, Veneto, I	1dl	7.50
<u>Chasselas Cuvée Spéciale La Côte AOC</u> Les Frères Dutruy, La Côte, Vaud Chasselas	1dl	7.50
<u>Sauvignon Blanc Vin de Pays d'Oc</u> Luc Pirlet, Languedoc, F Sauvignon Blanc	1dl	6.00
<u>Oeil-de-Perdrix Classique Neuchâtel AOC(Rosé)</u> Grillette Domaine De Cressier, Neuchâtel Pinot Noir	1dl	7.80
<u>Les Romaines Rouge La Côte AOC</u> Les Frères Dutruy, La Côte, Waadt Pinot Noir, Gamaret, Garanoir	1dl	8.00
<u>Cabernet Sauvignon Vin de Pays d'Oc</u> Luc Pirlet, Languedoc, F Cabernet Sauvignon	1dl	6.50

WHITE WINES & ROSÉS

<u>Heidegger Riesling-Sylvaner</u> Schloss Heidegg, Lucerne Riesling-Sylvaner	7.5dl	54.50
<u>Sauvignon Blanc Vin de Pays d'Oc</u> Luc Pirlet, Languedoc, F Sauvignon Blanc	7.5dl	42.00
<u>Chasselas Premier Blanc des Roches Neuchâtel AOC</u> Grillette Domaine De Cressier, Neuchâtel Chasselas	7.5dl	52.50
<u>Chasselas Cuvée Spéciale La Côte AOC</u> Les Frères Dutruy, La Côte, Vaud Chasselas	7.5dl	51.00
<u>Blanc de Blancs de la Jasse Pays d'Oc IGP</u> Domaine de la Jasse, Côte du Rhône, F Chardonnay, Viognier	7.5dl	46.00
<u>Résonance Blanc de Noir Neuchâtel AOC</u> Grillette Domaine De Cressier, Neuchâtel Pinot Noir	7.5dl	52.00
<u>Oeil-de-Perdrix Classique Neuchâtel AOC (Rosé)</u> Grillette Domaine De Cressier, Neuchâtel Pinot Noir	7.5dl	54.50

RED WINES

<u>Cuvée dunkelrot VdP Suisse</u>	7.5dl	56.00
Schloss Heidegg, Lucerne		
Blauburgunder, Zweigelt		
<u>Cabernet Sauvignon Vin de Pays d'Oc</u>	7.5dl	47.00
Luc Pirlet, Languedoc, F		
Cabernet Sauvignon		
<u>Les Romaines Rouge La Côte AOC</u>	7.5dl	59.50
Les Frères Dutruy, La Côte, Vaud		
Pinot Noir, Gamaret, Garanoir		
<u>Châteauneuf-du-Pape AOP Rouge</u>	7.5dl	71.00
Domaine Chante Cigale, Côte du Rhône, F		
Grenache Noir, Syrah, Mourvèdre, Cinsault		

CHAMPAGNE & PROSECCO

<u>Champagne Canard-Duchêne</u>	7.5dl	79.00
AOC Brut Cuvée Léonie		
Ludes, F		
Pinot Noir, Pinot Meunier, Chardonnay		
<u>Prosecco Spumante DOC Extra Dry</u>	7.5dl	51.00
Contessa Giulia, Veneto, I		

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BEERS

Eichhof Lager	3.3dl	5.50
Eichhof Lager non-alcoholic	3.3dl	5.50
Erdinger Weissbier	3.3dl	6.50
Erdinger Weissbier non-alcoholic	3.3dl	6.50
Bierliebe Monatsbier (beer of the month)	3.3dl	7.00

Our beer of the month comes from our partner «Bierliebe».
Discover Switzerland's beer diversity!
Just ask for the current offer.

DRINKS WITHOUT ALCOHOL

Henniez mineralwater still/sparkling	3.3dl	5.00
Rivella red/blue	3.3dl	5.00
Sinalco Cola/Cola Zero	3.0dl	5.00
Sinalco Orange	3.0dl	5.00
Elmer Citro	3.3dl	5.00
Ramseier Huustee Minze (homemade ice tea)	3.3dl	5.00
Ramseier Apfelschorle	3.3dl	5.00
Red Bull/Red Bull Sugarfree	2.5dl	5.50
Organics Cola/Lemon/Ginger/Tonic/Mate	2.5dl	5.50

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COFFEE & TEA

Coffee	4.80
Espresso	4.80
Espresso double	6.00
Ristretto	4.80
Café au lait	5.50
Cappuccino	5.50
Latte Macchiato	6.00
Tea Sirocco	4.80

LIQUEURS

Lillet Blanc	4cl / 17 Vol %	7.50
Aperol Bitter	4cl / 17 Vol %	7.50
Jsotta Vermouth Bianco	4cl / 17 Vol %	7.50
Jsotta Vermouth Rosso	4cl / 17 Vol %	7.50
Mount Rigi Liquer	4cl / 20 Vol %	7.50

SPIRITS

Le Pastis, Larusée	4cl / 45 Vol %	7.50
Hendrick's Gin	4cl / 45 Vol %	10.00
with Softdrink		+4.00

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APÉRITIFS & AFTERWORKS

Prosecco Royal	12.50
Aperol Spritz	12.50
Mount Rigi-Spritz	12.50
Mount Rigi-Tonic	12.50
Lillet Vive	12.50
Lillet Hugo	12.50
Hendrick's Gin Tonic	14.00

All prices in Swiss Francs including taxes.

Unless otherwise stated, we source our meat products and baked good from Switzerland. If you are unsure about allergens, please ask our service staff.

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NOS PARTENAIRES

Transgourmet Schweiz

Basel

Meat/Sausages

Brauerei Eichhof

6002 Luzern

Beer

MUNDO

6023 Rothenburg

Vegetables

Bierliebe

6026 Rain

Beer

Bäckerei Hänggi

6023 Rothenburg/Küssnacht

Bakery

Kellerei St. Georg

6002 Luzern

Wine

Bianchi AG

5621 Zufikon

Fish

Scherer & Bühler

6045 Meggen

Wine

Excellent Food

4800 Zofingen

Sardines

Landolt Weine

8045 Zürich

Wine

fromSuisse

6020 Emmenbrücke

Mountain Cheese

Weinbau Elias Bachmann

6284 Gelfingen

Wine

Pistor

6023 Rothenburg

Poultry