

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 8 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.



BRASSERIE

im Verkehrshaus

STARTERS

Thyme-scented roasted marrowbone 11.50
with butter and «Sel des Alpes» Swiss salt
served with the ficelle, our house baguette

Goat cheese & beetroot duo 14.50
Pickled beetroot, goat cheese praline with apricot, fennel,
orange gel and herb salad

SOUPS

Soup of the day 8.00
Don't be shy, ask us!

Spring soup 12.50
Cream of green pea soup with pine nuts and basil
(gluten-free, lactose-free, vegan)

BRASSERIE

im Verkehrshaus

SALADS / BOWL

Caesar salad «Swiss style» 19.50

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

Salade Jacques 13.50

Spring salad with sprouts, egg, roasted seeds,
cucumber, carrots, radishes, seasonal fruits, garlic
croutons and house dressing
(vegetarian, lactose-free)

- with Swiss whitefish fritters +9.50
- with Swiss chicken breast +9.00
- with beetroot falafel (vegan) +8.50

“Spring Bowl” 19.50

Carrot cream, fennel, seasonal fruits, yellow
beetroot, couscous, pine nuts and mashed peas
(vegan)

- with Swiss whitefish fritters +9.50
- with Swiss chicken breast +9.00
- with beetroot falafel (vegan) +8.50

PETITE FAIM

«Tarte flambée», Chasseral 21.50
with sour cream, red onions, bacon, leek and
Gruyère cheese

Tarte flambée “Pilatus” 19.50
Sour cream, asparagus, brie, jalapeño, wild garlic,
honey and chicory (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!



BRASSERIE

im Verkehrshaus

MAIN COURSES

<u>Beef tartare from Central Switzerland</u>	small 26.00
Young salad leaves, sun-dried tomatoes, onsen egg, olives and toasted sourdough baguette	large 36.50
<ul style="list-style-type: none">• with roasted marrow bone	+6.50
<ul style="list-style-type: none">• enriched with Cognac	+4.00
<u>Steak and fries</u>	41.50
180g Entrecôte steak from Central Switzerland, Oven-baked with a homemade Café de Paris sauce, served with French fries	
<u>Spring pie</u>	24.50
Colourful spring vegetables, cognac cream, mushrooms and carrots	
<ul style="list-style-type: none">• with small pork meatballs	+3.50
<u>Swiss whitefish fritters</u>	29.50
Crispy whitefish fillets in beer batter (house recipe), served with tartar sauce and fries	

BRASSERIE

im Verkehrshaus

“Brasserie” Burger

27.00

Pulled chicken “coq au vin style” in a beer bun, pan-fried king oyster mushrooms, onion-cheese relish and fries

Ricotta ravioli

24.50

Filled with ricotta, arugula, wild garlic pesto and tomato (vegetarian)



BRASSERIE

im Verkehrshaus

DESSERTS

Éclair – a different take 13.00
Coffee, elderflower with tonka bean, and strawberry

Lemon crème brûlée 13.50
With rhubarb compote

ICE CREAM SUNDAES

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

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

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

BRASSERIE

im Verkehrshaus

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

BRASSERIE

im Verkehrshaus

AFTERNOON 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.



SNACKS

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

«Flammkuchen» tart, Pilatus 19.50
Sour cream, asparagus, brie, jalapeño, wild garlic, honey
and chicory (vegetarian)

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



BRASSERIE

im Verkehrshaus

MAIN COURSES

“Spring Bowl” 19.50

Carrot cream, fennel, seasonal fruits, yellow
beetroot, couscous, pine nuts and mashed peas
(vegan)

- with Swiss whitefish fritters +9.50
- with Swiss chicken breast +9.00
- with beetroot falafel (vegan) +8.50

Beef tartare from Central Switzerland small 26.00

Young salad leaves, sun-dried tomatoes, onsen egg,
olives and toasted sourdough baguette large 36.50

- with roasted marrow bone +6.50
- enriched with Cognac +4.00

“Brasserie” Burger 27.00

Pulled chicken “coq au vin style” in a beer bun,
pan-fried king oyster mushrooms, onion-cheese
relish and fries

BRASSERIE

im Verkehrshaus

Salade Jacques

13.50

Spring salad with sprouts, egg, roasted seeds, cucumber, carrots, radishes, seasonal fruits, garlic croutons and house dressing
(vegetarian, lactose-free)

- with Swiss whitefish fritters +9.50
- with Swiss chicken breast +9.00
- with beetroot falafel (vegan) +8.50

Swiss whitefish fritters

29.50

Crispy whitefish fillets in beer batter (house recipe), served with tartar sauce and fries

BRASSERIE

im Verkehrshaus

DESSERTS

Éclair – a different take 13.00
Coffee, elderflower with tonka bean, and strawberry

Lemon crème brûlée 13.50
With rhubarb compote

ICE CREAM SUNDAES

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

Bailey's 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

BRASSERIE

im Verkehrshaus

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

BRASSERIE

im Verkehrshaus

REGIONAL WINES

<u>ELIAS Johanniter AOC Luzern</u>	75dl	54.00
Johanniter (Cross between Riesling and Freiburger)	1dl	8.00
<u>ELIAS Solaris AOC Luzern</u>	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.

BRASSERIE

im Verkehrshaus

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

BRASSERIE

im Verkehrshaus

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

BRASSERIE

im Verkehrshaus

RED WINES

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

CHAMPAGNE & PROSECCO

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

BRASSERIE

im Verkehrshaus

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
Dolce Spritz	4cl	7.50

BRASSERIE

im Verkehrshaus

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
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 with Softdrink	4cl / 45 Vol %	10.00
		+4.00

BRASSERIE

im Verkehrshaus

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.

BRASSERIE

im Verkehrshaus

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