



Autumn

Seasonal offer



swiss
historic
hotels

Hotel Wilden Mann Luzern

Bahnhofstrasse 30 · 6003 Luzern · Schweiz · T +41 41 210 16 66 · F +41 41 210 16 29 · mail@wilden-mann.ch · www.wilden-mann.ch

Unser Partner: Hotel Metropole Interlaken · www.metropole-interlaken.ch

Our Aperitifs for autumn

The following suggestions can be ordered for 10 persons and more. Certainly we are taking care of vegetarian or allergic persons. The prices are calculated on the basis of all persons are having the same

Small and nice

CHF / per person

Chips and spiced almonds	4
--------------------------	---

For everybody

11

Chips and spiced almonds	4
Seasonal vegetables sticks with dips	5
Pastry with poppy, cheese and caraway	4

Fit and healthy

20

Seasonal vegetables sticks with dips	4
Tabbouleh (bulgur salad)	4
Vegetarian Samosas	3
Chicken satay skewer with peanut sauce	5
Spring rolls with vegetables and salad	4
Carrot ginger foam soup with coconut milk	3

Italian Aperitif

25

Spicy tuna tartare with avocado	9
Cherry tomatoes with buffalo mozzarella and basil	4.5
Spanish melon and air-dried ham	5
Fregola Sarda with parmesan	4
Mini Pizza	3
Tomato mousseline cream soup	3

Asian Aperitif 25

Mini spring rolls with vegetables	3
Asian glass noodle salad with chili and coriander	4.5
Chicken satay skewer with peanut sauce	6
Fried king prawns in coconut breading	5
Lemon grass coconut soup	3
Duck breast with papaya and sesame	6

Suisse Aperitif 28

Homemade ham and cheese croissants	6
Cheese tartlets	4
Mushroom soup from Wauwil	3
Beef tartare with herb salad	9
Variation of air-dried meat	5
Sbrinz with fig mustard	4

Aperitif «Wilden Mann» 45

Smoked salmon canapés
Beef tartare
Small spring rolls with vegetables
Carrot ginger foam soup with coconut milk
Fregola Sarda with parmesan
Homemade ham and cheese croissants
Cheese tartlets
Mini Pizza
Variation of air-dried meat
Sbrinz with fig mustard

Cold Canapés CHF / per piece (Toast)

Tuna tartare with sesame	9
Air dried ham	7
Smoked trout fillet	7
Smoked salmon with horseradish	9
Beef tartare	9
Egg with char caviar	9

Menus for autumn

The following suggestions can be ordered for 10 and more persons. Please let us know if there are any food restrictions. The prices are calculated on the basis that all persons are having the same menu.

3 course Menu

Pumpkin curry cream soup with pumpkin seed oil and seeds

—

Corn-fed chicken breast with fried mushrooms

Sautéed potatoes and market vegetables

—

Chestnut cake with plums and mascarpone

64 per person

4 course Menu

Autumn salad with orange vinaigrette,
pear and caramelized walnuts

—

Red cabbage soup with coconut and vanilla

—

Medium roasted saddle of veal with wild mushrooms

Ragout of chard stalks and pappardelle with mustard seed

—

Mandarin parfait with its compote and hazelnut cream

87 per person

5 course Menu

Smoked duck breast
with red cabbage salad, ginger espuma and sesame

—

Jerusalem artichokes cream soup with black truffle

—

Medium roasted saddle of deer with juniper sauce
Home-made Spätzle, red cabbage and chestnuts

—

Selection of Swiss cheese
with home-made fruit bread and chutney

—

Peanut brownie with quince compote and sour cream ice cream

99 per person

6 course Menu

Fried rock lobster
with pumpkin and curry froth

—

Jerusalem artichokes cream soup with black truffle

—

Flamed trout
with beetroot, apple and horseradish

—

Fillet of beef medium roasted with wild mushrooms
Rosemary potatoes and vegetables

—

Selection of raw-milk cheese
with home-made chutney and fruit bread

—

Variation of seasonal desserts

124 per person

Create your own menu

Starters

CHF

Smoked duck breast with red cabbage salad, ginger espuma and sesame	22
Autumn salad with orange vinaigrette, pear and caramelized walnuts	14
Flamed trout with beetroot, apple and horseradish	22
Fried rock lobster with pumpkin and curry froth	26
Terrine of duck liver with Granny Smith apple and accompanied by Brioche toast	28

Soups

Red cabbage soup with coconut and vanilla	12
Pumpkin curry cream soup with pumpkin seed oil and seeds	12
Jerusalem artichokes cream soup with black truffle	16
Beef consommé with cognac and vegetable julienne	16

Fish dishes

Fried rock lobster with pumpkin and curry froth	26
Flamed trout with beetroot, apple and horseradish	22
Confited skrei with black salsify ragout and citrus fruit sauce	26 44*
Fried fillet of pike-perch with white chocolate beurre blanc and beluga lentils	26 44*

*as main course

Meat dishes

Breast of maize poulard with fried mushrooms Roasted potatoes and vegetables	39
Medium roasted saddle of deer with juniper sauce Home-made Spätzle, red cabbage and chestnuts	52
Fillet of beef medium roasted with wild mushrooms Rosemary potatoes and vegetables	58
Braised beef cheeks with port wine jus Mashed potatoes and vegetables	48
Medium roasted saddle of veal with wild mushrooms Ragout of chard stalks and pappardelle with mustard seed	52
Roasted duck breast with fig sauce Napkin dumplings, red cabbage and chestnuts	46
Medallions of saddle of venison with dukkah and cranberries Parsnips, pumpkin and brussels sprouts	62

Vegetarian dishes

Truffle ravioli with pumpkin and parmesan sauce	39
Boletus risotto with garden rocket and pine nuts	38

Desserts

Selection of raw-milk cheese with home-made chutney and fruit bread	18
Fig tart with hazelnut and coffee	14
Variation of cherries, yoghurt and pistachio	16
Pear quark tart with salted caramel	14
Elderberry clafoutis with vanilla ice cream	14
Peanut brownie with quince compote und sour cream ice cream	14
Chestnut cake with plums and mascarpone	16