



Spring

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## Seasonal offer

  
**ROMANTIK**  
HOTEL & RESTAURANT

swiss  
historic  
hotels

**Hotel Wilden Mann Luzern**

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

# Our Aperitifs for spring

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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

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Chips and spiced almonds	4
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## For everybody

11

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

## Fit and healthy

20

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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

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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

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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

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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

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Smoked salmon canapés
Beef tartare
Deep fried king prawns
Small spring rolls with vegetables
Cherry tomatoes filled with cottage cheese
Fregola Sarda with parmesan
Homemade ham and cheese croissants
Cheese tartlets
Mini Pizza
Air dried meat & Sbrinz

## Cold Canapés CHF / per piece (Toast)

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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 spring

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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

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Asparagus cream soup flavoured with vanilla

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Breast of maize poulard stuffed with fresh cheese

Balsamic sauce

Potato tartlet and vegetables

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«Coupe Dänemark» completely different

**62 per person**

## 4 course Menu

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Green papaya salad with spicy marinated fried tuna

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Lemon grass cream soup

—

Oven fried entrecote of lamb with thyme jus

Potato muffins and vegetables

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Dark chocolate mousse with fruits and exotic fruit sorbet

**89 per person**

## 5 course Menu

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Terrine of young cheese with red radishes and salad

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Wild garlic soup with strips of air-dried ham

—

Fillet of pike perch with «Flammkuchen» and green onions

—

Fillet of veal wrapped in herbs

Asparagus ragout and roasted potatoes

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Strawberry Tiramisu with chocolate sorbet and mint sauce

**105 per person**

## 6 course Menu

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Marinated Scottish salmon with wild garlic foam and salad

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Essence of morels with small poultry-herb dumplings

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With coriander poached fillet of John Dory

Asian vegetables and coconut and kafir foam

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Medium roasted fillet of beef with gravy

Home-made Tagliatelle and vegetables

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

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Rhubarb tarte with rhubarb-yogurt ice cream

**124 per person**

# Create your own menu

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## Starters

CHF

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Terrine of young cheese with red radishes and salad	17
Green papaya salad with spicy marinated fried tuna	23
Variation of sweet water fishes on asparagus and herb vinaigrette	22
Marinated Scottish salmon with wild garlic foam and salad	24
Asparagus duet with Swiss Grand Cru air-dried ham	22
Scallops on rhubarb jelly with nut pesto	26

## Soups

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Lemon grass cream soup	12
Asparagus cream soup flavoured with vanilla	12
Wild garlic soup with strips of air-dried ham	13
Essence of morels with small poultry-herb dumplings	16

## Fish dishes

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Fried king prawns with mango–vanilla chutney and Basmati rice	24
Gratinated fillet of perch with creamy leek and red radishes	26   44*
Fillet of pike perch with Port wine shallots and herb risotto	26   46*
With coriander poached fillet of John Dory Asian vegetables and coconut and kafir foam	27   47*

\*as main course

## Meat dishes

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Breast of maize poulard with balsamic sauce	38
Potato tartlet and vegetables	
Glazed saddle of pork with red wine–shallot confit	39
New potatoes with herbs and vegetables	
Duo of lamb and maize poulard with fresh herbs	44
Spiced Bramata polenta and vegetables	
Prime ribs of veal stifed with morels and herb	52
Potato puree with saffron and vegetables	
Medium roasted fillet of beef with gravy	58
Home-made Tagliatelle and vegetables	
Fillet of veal wrapped in herbs	59
Asparagus ragout and roasted potatoes	

## Vegetarian dishes

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Mediterranean semolina with caponata and parmesan espuma	30
Asparagus risotto with Dallenwil goat cheese	34

## Desserts

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Selection of raw-milk cheese with home-made chutney and fruit bread	18
Dark chocolate mousse with fruits and exotic fruit sorbet	14
Burnt custard with rhubarb, green tea and yogurt	14
Selection of fruit sorbets and fresh fruits	14
Strawberry Tiramisu with chocolate sorbet and mint sauce	15
Lukewarm rhubarb tart with rhubarb yogurt ice cream	15
Spring dessert variation	16

Prices in CHF incl. 8,1 % VAT