



Summer

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 summer

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
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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
Taboulé (bulgur salad)	4
Vegetarian samosas	3
Chicken satay skewers with peanut sauce	5
Summer rolls with vegetables and salad	4
Carrot ginger cream soup with coconut milk	3

Italian Aperitif

25

Spicy tuna tartar with avocado	9
Cherry tomatoes with buffalo mozzarella and basil	4.5
Spanish melon and air-dried ham	5
Fregola Sarda with Parmesan cheese	4
Mini pizza	3
Tomato 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
Lemongrass 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 tartar with herb salad	9
Variation of air-dried meat	5
Sbrinz cheese with fig mustard	4

Aperitif «Wilden Mann» 45

Smoked salmon canapés
Beef Tatar
Small spring rolls with vegetables
Carrot ginger cream soup with coconut milk
Fregola Sarda with Parmesan
Home-made cheese and ham cornets
Cheese tartlets
Mini Pizza
Variation of air-dried meat
Sbrinz cheese with fig mustard

Cold Canapés CHF / per piece (Toast)

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

Menus for summer

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.

Menu I

Gazpacho Andaluz (cold soup) with herb oil

—

Breast of maize poulard stuffed with fresh herb cheese
Balsamic sauce, potato tarlet and vegetables

—

Apricot parfait with its compote and pumpkin seed praline

58 per person

Menu II

Smoked duck breast

Glass noodles with papaya and wasabi espuma

—

Cold soup of Apricots with fresh goat cheese and lavender

—

Sautéed sea bass with beurre blanc and lukewarm quinoa salad

—

Lemongrass Panna Cotta with Kafir lime leaves and Bergamot

3-course menu à 76 per person (without soup)

4-course menu à 88 per person

Menu III

Summer salad with passionfruit dressing, sugar peas and sunflower seeds

—

Lemongrass cream soup with coriander oil

—

Medium roasted saddle of veal with thyme jus

Home-made tagliatelle and summer vegetables

—

Selection of raw milk cheese with homemade fruit bread and chutney

—

Milk Espuma with marinated strawberries and sorbet

4-course menu à 92 per person (without cheese)

5-course menu à 105 per person

Menu IV

Interpretation of Caprese

Buffalo mozzarella with cherry tomatoes and basil Espuma

—

Fennel and orange cream soup with herb oil

—

Small salmon slice on lime Risotto and herb salad

—

Medium roasted fillet of beef with thyme jus

Fried potatoes and market vegetables

—

Selection of raw milk cheese with homemade chutney and fruit bread

—

Variation of Swiss chocolate with mango sorbet

125 per person

Create your own menu

Starters

CHF

Summer salad with passionfruit dressing, sugar peas and sunflower seeds	14.5
Interpretation of Caprese Buffalo mozzarella with cherry tomatoes and basil espuma	19.5
Glass noodles with papaya and wasabi espuma	18
Home-smoked duck strips with tomato and avocado tartlet and sprout salad	23
Duo of green apple with grilled scallop	27

Soups

Gazpacho Andaluz (cold soup) with herb oil	11
Lemongrass cream soup with coriander oil	13
Cold soup of Apricots with fresh goat cheese and lavender	14
Spicy curry soup with shrimp	15

Fish dishes

Cress Tagliatelle with fried king prawns	22
Small salmon slice on lime Risotto and herb salad	25
Gratinated fillet of pike-perch with couscous and salsa verde	27 46*
Fried trout with beurre blanc, saffron risotto and zucchini spaghetti	45*

*as main course

Main dishes

Breast of maize poulard stuffed with fresh herb cheese Balsamic sauce, potato tarlet and vegetables	39
Glazed saddle of pork stuffed with shallot confit New potatoes with herbs and vegetables	39
Duot of lamb and maize poulard with fresh herbs Spiced Bramata polenta and vegetables	44
Medium roasted saddle of veal with thyme jus Home-made tagliatelle and summer vegetables	52
Medium roasted fillet of beef with thyme jus Fried potatoes and vegetables	55

Vegetarian dishes

Semolina slices gratinated with parmesan on creamy leek, served with sauce of dried tomatoes	30
Tomato risotto with Dallenwiler goat cheese	34

Desserts

Selection of raw milk cheese with homemade chutney and fruit bread	18
Apricot parfait with its compote and pumpkin seeds	14
Selection of fruit sorbets and fresh fruits	14
Milk Espuma with marinated strawberries and sorbet	16
Warm cherry flan with cherry sorbet and cherry compote	15
Iced yogurt with summer berries and almond crisp	15
Variation of Swiss chocolate with mango sorbet	16
Summer dessert variation	17

Prices in CHF incl. 8,1 % VAT