



Winter

Seasonal offer


ROMANTIK
HOTEL & RESTAURANT

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 winter

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
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 chilli and coriander	4.5
Chicken satay skewer with peanut sauce	6
Deep 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
Mini 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 fillet of trout	7
Smoked salmon with horseradish	9
Beef tartare	9
Egg with char caviar	9

Menus for winter

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

Black salsify cream soup with vanilla

—

Fried breast of maize poulard with boletus sauce
served with potato gnocchi and cabbage

—

Pumpkin panna cotta with orange sorbet

62 per person

4 course Menu

Marinated salmon
with radish salad and ponzu vinaigrette

—

Potato cream soup with truffle

—

Glazed fillet of pork
with creamy chili polenta and leek ragout

—

Hazelnut parfait with citrus sorbet

88 per person

5 course Menu

Lamb's lettuce with chopped egg and bacon

—

Boletus cream soup with croûtons

—

Medium roasted saddle of veal with Port wine shallots
served with celery-apple-potato mash and savoy cabbage

—

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

—

Seasonal dessert variation

99 per person

6 course Menu

Fried duck liver on pure of parsnip
with herb salad and port wine jus

—

Beetroot-coconut soup with fried King prawns

—

Confit Halibut
on a truffled black salsify ragout

—

Braised beef with gravy
served with dumplings in a napkin and mixed root vegetables

—

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

—

Variation of sorbets with fresh fruits

124 per person

Create your own menu

Starters

CHF

Winter salad with pear and apple vinaigrette	15
Lamb's lettuce with chopped egg and bacon	16
Ham of wild boar with apple and celery	22
Raw marinated salmon with radish salad and ponzu vinaigrette	24
Fried duck liver on pure of parsnip with herb salad and port wine jus	28

Soups

Black salsify cream soup with vanilla	11
Potato cream soup with truffle	15
Boletus cream soup with croûtons	15
Beetroot-coconut soup with fried King prawns	16

Fish dishes

Fried scallops with Jerusalem artichoke and yuzu froth	22
Fried fillet of pike-perch with pumpkin and rosemary beurre blanc	25 45*
Fried fillet rouget on smoked potato mash and winter spinach	26 46*
Confit Halibut on a truffled black salsify ragout	28 49*

*as main course

Meat dishes

CHF

Fried breast of maize poulard with boletus sauce served with potato gnocchi and cabbage	39
Braised beef with gravy served with dumplings in a napkin and mixed root vegetables	44
Glazed fillet of pork with creamy chili polenta and leek ragout	46
Medium roasted roast beef with gravy served with potato gratin and vegetables	52
Medium roasted saddle of veal with Port wine shallots served with celery-apple-potato mash and savoy cabbage	52
Tournedos Rossini with truffle jus served with winter leaf spinach and potato espuma	69

Vegetarian main dishes

Spätzle with cheese cream sauce and fried onions	36
Truffle ravioli with parmesan espuma and marinated pumpkin	39

Desserts

Selection of raw-milk cheese with home-made chutney and fruit bread	18
Variation of sorbets with fresh fruits	13
Pumpkin panna cotta with orange sorbet	14
Plum streusel cake-with plum sorbet	14
Dark chocolate mousse with mango and white chocolate ice cream	16
Hazelnut parfait with citrus sorbet	18
Seasonal dessert variation	18

Prices in CHF incl. 8,1 % VAT