



## Welcome to Restaurant « Gade »

You can expect home-style cuisine – honest, seasonal, regional and carefully prepared. We combine traditional Swiss cuisine with a contemporary approach and prepare dishes, to maintain the core elements while introducing innovative aspects.

From Tuesday to Friday you can enjoy a lunch menu.

Enjoy your meal and have a nice time with us.

Hédi Challakh and team

## Winter menu

### Smoked salmon tartare

with lemon - herb cream  
and toasted sourdough bread



### Rosé-roasted duck breast with orange jus

on creamy celeriac purée  
served with Grenaille potatoes and Brussels sprouts



### Cinnamon mascarpone cream

with almond crumble and plum compote

CHF 79 per person

## **To start**

<b>Seasonal leaf salad</b> with homemade dressings	8
<b>Mixed salad</b> with homemade dressings	12
<b>Smoked salmon tartare</b> with lemon - herb cream and toasted sourdough bread	24
<b>Braised veal cheeks</b> with celery puree and oven-baked thyme carrots	24
<b>Roast beef</b> with red beetroot purée, pickled yellow beetroot an crème fraîche	24
<b>Beef consommé</b> with pancake strips and julienned vegetables	14
<b>Cream of Salsify Soup</b> with herb oil and croutons	14

## **From the water**

<b>Baked perch fillets</b>	
Leaf spinach and rosemary potatoes	39
<b>Sea bass fried with herb oil</b>	
on beluga lentil ragout	42
<b>Poached pike-perch with dill</b>	
on buckwheat risotto with peas and horseradish	44

## **From the garden**

<b>Potato rösti with marinated oven-baked vegetables</b>	
and horseradish herb cream	34
<b>Indian Lentils dal (vegan)</b>	
with rice	34

## **From the country**

### **Braised veal cheeks**

with celery puree and oven-baked thyme carrots 44

### **Braised beef shoulder cut**

mashed potatoes and oven-baked vegetables 44

### **Veal cordon bleu**

with mountain cheese and ham (Waiting time 20 minutes)

French fries and oven-baked vegetables 46

### **Rack of lamb with rosemary jus**

with Polenta herb slices and Ratatouille 48

### **Puff pastry "Lucerne style" with rice**

filled with creamy meat sauce

veal, chicken and mushrooms 39

### **Rosé-roasted duck breast with orange jus**

on creamy celeriac purée

served with Grenaille potatoes and Brussels sprouts 44

### **Rib Eye Steak 250 g with herb butter**

served with potato cakes with Parmesan

and oven-roasted vegetables 49

## **Something sweet**

<b>Homemade apple crumble cake</b> with vanilla ice cream	14
<b>Poached pear in red wine</b> with walnut ice cream	14
<b>Cinnamon mascarpone cream</b> with almond crumble and plum compote	14

## **Something salty**

<b>Cheese selection</b> with fig mustard and nuts	24
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## **Something cold**

**Raspberry-Strawberry-Sorbet**  
with champagne 14

**Plum-Sorbet**  
with Vieille Prune from Weggis 14

**Coffee ice cream**  
Coffee ice cream with whipped cream 14

### **Ice cream and sorbet flavours**

Vanilla, chocolate, coffee, walnut  
Mango-Passionfruit, Strawberry-Raspberry, Plum

Per scoop 4.5

With whipped cream 1.5

## Food Declaration

Our staff will be happy to inform you upon request about ingredients in our dishes that may cause allergies or intolerances.

### Countries of origin meat

Veal	Switzerland
Beef	Switzerland
Lamb	Switzerland/New Zealand*
Chicken	Switzerland
Duck	France

\* May have been created using hormones as performance enhancers, antibiotics and/or other performance enhancers.

### Countries of origin fish

Salmon	Norway, farmed
Perch	Estonia, farmed
Sea bass	Greece, farmed
Pike perch	Estonia, farmed