



Christmas trees
decorated for the
holidays and glittering
fairy lights in front of a
fairytale scenery...

YOUR CHRISTMAS EVENT

on Dietschiberg from November 21st to December 21st

Start your evening with a delicious aperitif.
We serve homemade appetizers and a wide variety of drinks - tailored to your preferences.

MENU 1

Lamb's lettuce with mushrooms and candied bacon
with plum dressing



Whole roast beef fillet with potato and pear gratin,
vegetable basket and rich red wine sauce



Apple tartlets with vanilla ice cream

CHF 85

MENU 2

Almond cream soup with duck liver



Veal fillet coated in mushrooms on a truffle cream sauce
with taglierini and black salsify



Poached saffron pear on Felchlin chocolate cream
with brittle

CHF 95

FONDUE CHINOISE

Lettuce hearts with poached egg, Belper Knolle cheese
and truffle honey vinaigrette



Fondue Chinoise with 200g meat per person (beef, veal, bison),
French fries, mixed vegetables, homemade sauces
(cocktail, pepper, garlic)



Amaretto parfait with drunken cranberries
on Felchlin chocolate cream

CHF 85

TAVOLATA

Potato soup, Burgundy truffles, bacon, smoked salmon,
Parmesan crackers, fennel salad, grape salad,
caramelized figs, pomegranate dressing



Pink roasted veal tenderloin, porcini mushroom cream sauce,
bread dumplings, roasted duck breast, orange sauce,
fried potatoes, sautéed pike-perch fillet, creamed leeks, wild broccoli



Tonka bean panna cotta, crème brûlée,
chocolate mousse

CHF 95

Please note that a uniform menu must be selected for the entire group. This can also be put together yourself if desired.
Of course, we will also take allergens or vegetarian requests into account accordingly.

We look forward to receiving your reservation request at: restaurant@golfclubluzern.ch