

**K K L**

**Luzern**

# **Food & Drinks**

First-class enjoyment  
for your event

# Welcome

## Creative, individual & prepared to order

KKL cuisine offers you, whether you are an organiser or visitor, culinary productions to please all the senses. With top-class compositions, personal service and innovative overall implementation, KKL cuisine has been a culinary partner of the very highest level for over 10 years.

We guarantee you excellent services under one roof at the fine dining Restaurant RED, Seebar, World Café, Dock 14, Café in the Museum of Art as well as event catering. KKL cuisine exclusively looks after the catering management of all events at KKL Luzern, which involves several hundreds of events of all shapes and sizes per year – from 25 to 2000 people.

It's your choice. Whether you want to start with a refreshing «time out», host a seated gala dinner at your celebration or have an exclusive experience with the Sharing Menu – your event is sure to have a special flavour.

We would like to warmly welcome you to KKL Luzern, and we would be delighted to advise you personally.

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# Time out

Morning Selection  
 Coffee Breaks  
 Theme Breaks  
 Bar Snacks

Time out

## Morning Selection

Your choice of bites to enjoy standing up – with optional live elements  
 Select an accompanying drink on page 49

<b>Early Bird</b>	<b>12.–</b>
Croissant, chocolate croissant, various muffins, toast, seasonal fruits, butter & jam	
<b>Over the Lake</b>	<b>19.–</b>
Croissant, chocolate croissant, various muffins, toast, seasonal fruits, butter & jam	
Selection of fruit & natural yoghurts	
Smoked salmon, bagels & cream cheese	
Muesli bar – with or without chocolate	
Raisins, coconut flakes, bananas & selection of milk	
<b>Eggs Gone Wild</b>	<b>19.–</b>
Toast, butter & jam	
Seasonal fruits	
Fluffy scrambled eggs with herbs, chipolata sausage & bacon	
Mini potato hash browns	
Pancakes with maple syrup	
<b>KKL Specials</b>	
Egg white burrito, spinach & goat's cheese	8.–
Parisian sandwich with ham and cheese	9.–
Poached egg, baked beans & béarnaise sauce	8.–

Time out

## Coffee Breaks

### Your choice of bites to enjoy standing up

#### Sweet

Muesli  
Danish pastry  
Fruit skin  
Waffle  
Milk slice  
Russenzopf pastry  
Lebkuchen  
Almond fruit pastry  
Chocolate croissant  
Cake pops

Per item 3.–

#### Salty

Cream cheese bagel with salmon  
Parisian sandwich with ham and cheese  
Caesar salad in a cup  
Käseküchlein cheese tart  
Focaccia with tomatoes & pesto  
Smoked turkey wrap with cranberries  
Hummus with zaatar crisp  
Filled hot pepper with cream cheese  
Grilled vegetable sticks  
Liver creme with olive crostini  
Obatzda cheese with croutons

Per item 3.–

The offer is designed for between 50 and 1000 guests and for 30 minutes.  
Guests are to help themselves while standing up (finger food).

Time out

## Theme Breaks

### Your choice of bites to enjoy standing up

#### The Morning Boost

Shooter: Morning Booster «Wake up»  
Vitamin-packed Smoothies: Maracuja-Orange | Seasonal fruit  
Muffins: Low-fat-banana | Linseed | Wholemeal  
Home-baked Power Crunch Bar

18.–

#### The Afternoon Booster

Fruit skewer | Honey and yoghurt dip  
Nut mix | dried fruits  
Homemade ice tea  
Vegetable crisps | Hummus with smoked chillies

16.–

#### Sweet Coffee

Coffee | Espresso | Tea  
Biscotti | Biscuits  
Broken chocolate | Nuts | Coffee pralines

16.–

#### Candyland

Marshmallows | Chocolate truffles | Bonbons | Mini cookies  
Chocolate nuts | Wine gums | Liquorice | Chocolate bars

14.–

#### Cookies, Milk & Cupcakes

Infused milk: Strawberry | Coffee | Matcha green tea  
Bite-size cupcakes: Chocolate | Carrot | Vanilla  
Cookies: Raisins and oatmeal | Peanut butter | Biscotti

16.–

#### Lemonade stand

Homemade lemon and basil lemonade  
Lemon and poppy seed pound cake  
Lemon popsicles | Caramel crunch  
Lemon cheesecake

16.–

The offer is designed for between 50 and 1000 guests and for 45 minutes.  
Guests are to help themselves while standing up (finger food).

Time out

## Bar Snacks

Your choice of bites to enjoy standing up

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**Small**

**9.-**

Nut & crunchy corn mixture  
BBQ potato crisps  
Swiss cheese sticks

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**Medium**

**12.-**

Smoked Spanish nuts  
Cassava crisps  
Puff pastry rondelles with tomato & olive  
Central Swiss dry sausage

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**Large**

**18.-**

Nut & crunchy corn mixture  
BBQ potato crisps & cassava crisps  
Parmesan and cheese sticks  
Puff pastry rondelles with pesto  
Central Swiss dry sausage  
Vacherin cheese, wholegrain bread & fig mustard

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**Vegan**

**15.-**

Nut & crunchy corn mixture  
BBQ potato crisps & cassava crisps  
Crudities with vegetable pesto  
Hummus harissa dip with pitta bread

The offer is designed for between 50 and 1000 guests and for 15 to 30 minutes.

Guests are to help themselves while standing up (finger food).

# Guests' Choice

Sandwich & Salad Buffet  
Seasonal Buffet  
Buffet Selection

Guests' Choice

## Sandwich & Salad Buffet

Your choice of bites to enjoy standing

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### Between the Bread

32.-

Choice of bread: Focaccia, light & dark baguette, wrap, beer pretzel, bagel, tomato bread, black bread  
Potato salad  
Creamy coleslaw  
Baby spinach with green apple, goat's cheese & citrus dressing  
Caesar salad  
Smoked turkey, cranberry aioli & brie  
Roast beef, caramelised onions, mustard cream & horseradish  
Portobello mushrooms & Sbrinz cheese flakes with capers aioli

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### Salad & Bread

42.-

Orzo salad with rocket & hot pepper confit  
Chicory salad with gorgonzola & orange slices  
Green beans with toasted almonds & dried tomatoes  
Fresh green salad with seasonal vegetables  
Olive and chicken sandwich with focaccia & rosemary salt  
Parisian sandwich with ham & cheese  
Vietnamese spring rolls with vegetables, tofu, coriander & lime  
Home-made cookies  
Seasonal fruits  
Mixed tartlets

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### KKL Specials

Chef's soup of the day 7.-  
Vienna sausage, selection of mustard, tomato and horseradish relish & Mutschli cheese 8.-  
Smoked ham, fig mustard & rocket on ciabatta 9.-  
Potato crisps 2.-  
Double fudge chocolate cake 4.-  
American cheesecake 4.-

The offer is designed for between 50 and 1000 guests and for 45 minutes.  
Cold dishes will be provided on trays and warm parts on chafing dishes.  
Guests are to help themselves while standing up.  
For a fully served alternative, the price is higher.  
Should the event last 90 mins, a Flying Menu is recommended (from page 21).

Guests' Choice

# Seasonal Buffet

Self-service, standing. Cold dishes on trays and warm dishes on chafing dishes

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## Autumn & Winter 1

59.–

### Cold appetizers

Marinated sweet and sour pumpkin with chicory  
Game terrine in a jelly jar with cranberries  
Char fillet pickled with elderberry & absinth  
Autumnal mushroom and bread salad  
Alpine cheese mousse with pear chutney & crackers

### Warm appetizers

Beef and pepper with bacon & silverskin onions  
Zurich style veal strips  
Pumpkin gnocchi with fried king prawns in cheese sauce  
Roast potatoes with onions & herbs  
Potato flat cakes gratinated with mountain cheese  
Creamy leek vegetables

### Desserts

Plum crumble  
Banana panna cotta tartlet  
Coconut rice pudding with grapes & crumble  
Marinated pineapple with caipirinha sorbet  
Chocolate and pecan nut cupcake with caramel

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## Autumn & Winter 2

59.–

### Cold appetizers

Potato mousse in tartlet with herbs and crème fraîche  
Duck and vegetable tripe in a jar with black bread crumble  
Ceviche of halibut with lime & tomato  
Marinated red cabbage salad with chestnut & orange  
Fried oyster mushrooms with black salsify & herbs

### Warm appetizers

Hungarian beef goulash with hot peppers & onion  
Chicken strips with pumpkin in creamy leek sauce  
Gilt-head bream with saffron sauce, romanesco & sliced almonds  
Deep-fried potato cubes with fried mushrooms  
Rice and peas  
Lentils and pumpkin vegetables

### Desserts

Pecan cupcake with caramel & mascarpone  
Banana panna cotta and chocolate tartlet  
Pineapple marinated with limoncello & caipirinha sorbet  
Crème brûlée with lavender & roasted nuts  
Red wine and plum crumble

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**Autumn & Winter 3****59.–****Cold appetizers**

Chestnut mousse with cranberry gelée  
Smoked venison ham on apple and celery salad  
Herring salad with beetroot & potatoes  
Russian egg salad with lamb's lettuce  
Truffle and brie on pumpernickel

**Warm appetizers**

Chili con carne with sour cream  
Strips of pork with mushrooms & Brussels sprouts  
Fried trout on leek and lemon ragout  
Steamed vegetable rice  
Fried egg noodles with parsnips  
Zucchini vegetables with black salsifies

**Desserts**

Lebkuchen cupcake with mandarin & chocolate  
Orange salad with pomegranate & cinnamon glaze  
Pear strudel with vanilla  
Panna cotta with mango & passionfruit  
Lemon and basil roulade

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**Autumn & Winter 4****59.–****Cold appetizers**

Red/white cabbage with chicory & orange  
Smoked duck breast on topinambour crème  
Buckwheat blini pancakes with trout tartare & horseradish  
Fennel salad with marinated peach  
Vegetable and cheddar wrap

**Warm appetizers**

Braised beef in date and pear sauce  
Lamb ragout with hot peppers & bacon with red wine sauce  
Salmon trout on savoy cabbage and carrot vegetables in creamy sage sauce  
Roman polenta with pumpkin à la crème  
Vegetable and bulgur with oriental yoghurt  
Glazed fennel with dill

**Desserts**

Baked dried fruit with rum  
Glazed figs with honey mousse & caramelised macadamia  
Orange salad with pomegranate & cinnamon glaze  
Coconut rice pudding with mango and lime salad & crumble  
Pear strudel with quark, cinnamon & vanilla

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**KKL Specials Autumn & Winter**

Parsnip velouté with truffles & herbal oil 7.–  
Canadian hummerbisque with crème fraîche 12.–  
Swiss cheese with plum mustard, grissini & dark bread 18.–

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## Spring & Summer 1

59.–

### Cold appetizers

Vegetable rolls in nori leaves with soya and wasabi  
Vitello tonnato with polenta and capers  
Polar bread with cream cheese and smoked salmon  
Strawberry and rhubarb shot with orange and balsamico  
Asparagus and rocket salad with dried raspberries and raspberry dressing

### Warms appetizers

Baked pork strips with egg on orange and leek ragout  
Cubes of beef with tomatoes and green asparagus in white wine sauce  
Poached sea bass with zucchini in saffron veloute  
Wild garlic and jasmine rice  
Roast potatoes with spring onion and pesto  
Lentil ragout with root vegetables and old balsamico

### Desserts

Vanilla and rhubarb crumble  
Strawberry and basil mousse, quark crumble  
Pineapple and fennel salad, salty peanut glaze  
Lemon crème tartlet, lime meringue  
Mini Choux, espresso creme with dulcey

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## Spring & Summer 2

59.–

### Cold appetizers

Potato, sponge cake and spinach roulade with ricotta  
Tartare of beef with pommery mustard and quail egg  
Pikeperch terrine with wild garlic and black bread  
Apple and kiwi shot with dried raspberries  
Honey and melon salad with frisee and smoked mozzarella

### Appetizer warm

Beef strips with zucchini and basil in red wine sauce  
Marinated chicken leg with fried wild garlic, asparagus and pears  
Fish balls in a light coconut and ginger sauce with fennel  
Fried vegetables and couscous  
Wild garlic and gnocchi with artichokes, dried tomatoes and red onions  
Creamy asparagus ragout with half-dried cherry tomatoes, morels and fresh herbs

### Desserts

Strawberry cupcake, mascarpone creme, vanilla  
Peas and mint creme, white chocolate, mango  
Grand Manier Parfait, chocolate hummus  
Rhubarb tiramisu, almond and cantuccini  
Russian Zupfkuchen cake, marinated dried apricots

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**Spring & Summer 3****59.-****Cold appetizers**

Variations of tomato and mozzarella  
Veal tartare with summer truffle  
Pickled char with yoghurts and radish  
Gazpacho verde with hot peppers and red onion  
Mediterranean vegetable salad with crispy puff pastry

**Appetizer warm**

Chicken breast strips in black bean sauce with fried pak choi  
Beef ragout with artichokes and orange jus  
Red snapper on spicy peperonata  
Spinach gnocchi on saffron and savoy cabbage vegetables  
Fried potatoes with spring onions  
Glazed vegetable sticks with fresh herbs

**Desserts**

Apricot and mint crumble  
Chocolate kefir  
Peach melba  
Mojito slices

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**Spring & Summer 4****59.-****Cold appetizers**

Marinated zucchini with ajvar sauce  
Roast beef with sbrinz cheese and rocket  
Pickled halibut with orange remoulade  
Cucumbers and chili shot with dried cranberry  
Fried corn fritter with hummus and fried onions

**Warm appetizers**

Chicken nuggets with capers and sweet and sour tomatoes  
Lamb cubes with parsnips and potatoes with creamy rosemary sauce  
Spinach and ricotta tortellini with fried octopus in sage butter  
Spätzle pan with Mediterranean vegetables  
Couscous with orange and mint yoghurt  
Carrots and hot pepper vegetables

**Desserts**

Blueberry crumble with tonka beans  
Lime mousse, raspberries, chocolate and meringue  
Blackberry salad, vanilla and sour cream sorbet, choco crunch  
Strawberry and yoghurt panna cotta, elderberry essence  
Glazed chocolate and calamansi cake

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**KKL Specials Spring & Summer**

Pea veloute warm or cold with mint & sour cream 7.-  
Baked asparagus with gribiche sauce 15.-  
Swiss Jumi cheese with plum mustard, grissini & dark bread 18.-

Free-flow buffet for 50 to 1000 guests.

KKL porcelain is available for guests and some will be provided on tables.

Guests are to help themselves and eat standing.

The offering is designed for a duration of 60 to 90 minutes.

The various options can be combined together – with options and prices available on request.

Guests' Choice

# Buffet Selection

Self-service, standing or sitting

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## Refresh

from 50.–

Vegetable minestrone  
Organic crudités with herbal sour crème  
Hummus dip with smoked hot peppers & virgin olive oil  
Salad with roasted beetroot, ancho chilies & hot peppers  
Wild mushroom salad with melted tomatoes, green onions & old balsamic vinegar  
Penne with basil sauce & palatinate carrots  
Grilled lemon chicken on spinach  
Fried salmon filet with lemon relish & wholegrain rice  
Yoghurt creme with spelt and ginger crumble & marinated fruits  
Mango and passion fruit ragout with lime & cocoa espuma  
Vegan chocolate cake with roasted hazelnuts & raspberries

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## World

from 55.–

Salad with grilled octopus, white beans & chorizo  
Artichoke salad with cherry tomatoes, goat's cheese & olive tapenade  
Mini hotdogs with relish, ketchup, mayonnaise & fried onions  
Fresh green salad with mini vegetables & sparkling wine vinaigrette  
Antipasti with Engelberger dried meat & focaccia with sweet and sour cucumbers  
Crab cakes with lemon aioli & fresh vegetables  
Oregano and lamb souvlaki with tzatziki & potatoes  
Chicken tikka masala with saffron rice & cashew nuts  
Mini triple cheesecake  
Exotic fruit cocktail, coconut crisps  
Chocolate and cookie creme with baileys truffle & sweet hummus

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## Mediterranean

from 50.–

Olive oil & old balsamic vinegar, chunk of bread & sea salt  
Labneh cream cheese with zaatar  
Taboulé with hummus, tzatziki & pita bread  
Chickpeas and curry salad  
Grilled octopus with almonds, rocket & sherry vinegar  
Lamb stew with potatoes  
Fried chicken with aubergine caviar & zucchini salad  
Gilthead seabream with lemon oil, couscous & green onions  
Panna cotta from Greek yoghurt with pomegranate  
Coconut cookies  
Arabian Delights – baklava, dried fruits & mixed nuts

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## Comfort Zone

from 50.–

Caramelised onion soup with sherry & focaccia croutons  
Panzanella salad  
Baby lettuce salad with feta, raisins & vegetable vinaigrette  
Baby spinach with wild mushrooms, blue cheese & fried onions  
Pie with braised beef & peperonata  
Quiche Lorraine with salmon, onions & leek  
Root vegetables with olive oil  
Lemon meringue tartlet  
Warm apple strudel  
Seasonal fruit tartlets

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## Taste of Asia

from 50.–

Green curry soup with smoked chicken shiitake, mushrooms & coriander chutney  
Salad with green papaya & pulled pork  
Selection of dim sums with chili sauce & soya dip  
Teriyaki salmon with fried rice  
Vegetarian pad thai with roasted peanuts & bean sprouts  
Lean beef steak marinated in miso with ginger sauce & sesame and potato stock  
Braised pak choi  
Coconut and tapioca pudding with mango and lime salad & crumble  
Green tea Swiss roll  
Rice cake with pineapple & ginger

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## Oh, Switzerland

from 55.–

Appenzell sausage and cheese salad  
Lamb's lettuce with pommery mustard and creme & olive oil crostini  
Pepper mackerel & red onion jam  
Älplermagronen macaroni with apple sauce  
Swiss rib eye steak with baked potatoes & glazed beetroot  
Zander with leek and vegetable crème & baked Brussels sprouts  
Crème brûlée with cherry, meringue & almond praline  
Vanilla and apple ragout with frothy fruit juice & ovomaltine  
Baked Swiss chocolate with Fleur de sel and whipped cream

<b>Indian Spice Market</b>	<b>50.–</b>
Spicy and sour chickpea salad with tomatoes & coriander	
Sweet potato salad with caraway, nuts & dried fruits	
Spinach salad with fried onions & honey and yoghurt dressing	
Samosa selection	
Butter chicken	
Massaman curry with prawns	
Red lentil curry with cauliflower	
Indian rice with saffron, raisins and cashew nuts	
Herb couscous	
Coconut rice pudding	
Mango mousse	
Carrot halwa	

**KKL Specials – Additional buffets**

Dim sum buffet – Dumplings with prawn, chicken & vegetarian fillings plus a selection of sauces & dips	14.–
Delicious ice cream – straight from our ice cream cart and served with toppings	6.–

The buffet selection is designed for 50 to 500 guests and for 60 to 120 minutes.

The dishes are served on buffets and some presented on tables.

Guests can eat standing or sitting. Seated option: + CHF 12.–.

# Served Pleasures

Flying Menu  
KKL Specials  
Apéro Riche Exclusive  
KKL Menu  
Sharing Menu



Served Pleasures

## Flying Menu

**Served and standing  
Small individual portions**

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### Cold

Corn chicken with spicy pumpkin and onion jam	4.-
Duck liver mousse with caramelised walnut	4.50
Buurechäsli with cranberry chutney & coriander	4.-
Beef carpaccio with pommery mustard sauce & chives	4.50
Smoked lamb in herb coating & ratatouille	5.-
Roast beef with celery salad	4.50
Leek quiche with mountain cheese	3.50
Mini mozzarella with fig & sour cream	3.-
Prawns with pineapple chutney	4.50
Tartare of veal with harissa crème	5.-
Cauliflower panna cotta with mango ragout	3.50
Lardo with chili honey & pumpernickel	4.50
Ham mousse with apple confit	3.50
Tomato mousse with mozzarella creme & basil cresse	3.-
Lobster with tarragon & mustard	7.-
Cucumber cup with trout mousse	3.50
Coconut and saffron prawns	4.50
Candied quail with onion jam	4.-
Panzanella salad with balsamico	3.-
Dried tuna fish orange & bread chips	4.-
Pineapple and sour cream praline & sesame	3.50
Praline of culatello with melon	5.-

**Served and standing****Small individual portions****Warm**

Crunchy perch fillet with tartar sauce	11.–
Roasted spicy pumpkin soup with white chocolate pumpkin pits	7.–
Prawn toast with sesame & sweet chili sauce	8.–
Fried chili sausages with Dijon mustard	9.–
Raclette with new potatoes, pearl onions & cornichons	9.–
Tempura tuna rolls with wasabi aioli	12.–
Chicken satay with peanut sauce	4.50
Dim Sum «Cha Siu Bao» – dumpling with BBQ pork	11.–
Dim Sum «Vegi Gao» – dumpling with vegetables	9.–
Dim Sum «Duck Gao» – dumpling with duck	11.–
Dim Sum «Ha Gao» – dumpling with prawns	11.–
Mini angus burger slider with coleslaw	5.–
Baked rice balls with green curry & tomato relish	9.–
Chicken croquette with yellow curry & coriander pesto	4.50
Wild mushroom risotto with wild herb salad	9.–
Fried scallop with mango & parsnip	11.–
Baked goat's cheese with green apple and shallots	8.–
Lobster marinated in vanilla with passionfruit & peas	15.–

**Main Courses**

Veal bäggli with pearl barley, apricot & thyme	18.–
Candied salmon with fennel & blue potatoes	14.–
Baked tofu with carrot curry & pak choi	11.–
Cod with leek vegetables & potato and garlic puree	14.–
Braised lamb shank with vegetable bulgur & zucchini	15.–
Ravioli with mascarpone and spinach filling, tomato froth & olives	13.–
Zander with potatoes, chorizo & coriander	14.–
Monkfish with artichoke, fava beans & polenta	15.–
Beetroot risotto with goat's cheese & herb salad	12.–
Pork belly with baked beans, pointed cabbage & Asian stock	14.–

**Sweet**

Mango and passionfruit terrine	3.–
Cinnamon with pears, chocolate and vanilla	3.50
Key lime pie with meringue & berries with elderberries and Melissa's pesto	3.–
Espresso creme with almond cantuccini, baileys truffle & amaretto	3.–
Raspberries with lime meringue, coconut sponge cake & mascarpone	3.50

The Flying Menu is designed for 50 to 500 guests and for 45 to 120 minutes. Flying menu is available from an order of min. CHF 50.00 per person, all other orders are served in buffet style.

The dishes are served on KKL porcelain.

Guests eat standing.

Served Pleasures

## KKL Specials

Live cooking – the dishes are prepared to order by the KKL Cuisine team  
Only available with a seasonal buffet

### The Juice Shop

15.–

Vegan fruit and vegetable drinks, smoothies & fruit skewers in all colours and variations – from a large colourful fruit & vegetable buffet. Create your own favourite drink.

### All Swiss Charcuterie & Cheese Bar

20.–

Cheese board, spicy nuts, rose hip paste, fig mustard  
Walnut and fruit bread, fresh baguette  
Select local meat specialities, pickled vegetables  
Pear chutney, selection of mustard, grissini, herbal bre

### Arabian Delights

18.–

Pita bread, multigrain baguette, hummus, lemon and avocado dip  
Cucumber and mint shooter  
Quinoa salad, roasted beans, red onion  
Falafel, tzatziki

### Loch Fyne salmon

20.–

Warm smoked & cold smoked salmon, corn, tomatoes, teriyaki sauce  
Cucumber salad, coriander, mustard seeds, red onion, toast

### Whole serrano ham

21.–

Port wine figs, tomato and chili jam, avocado ragout  
Pumpernickel, focaccia

### Caviar Bar

24.–

Trout, chum salmon & avruga roes  
Brioche toast, shallot crème fraîche, lime sour cream  
Whipped egg whites, capers, red onion, chives, balsamico caviar

### Rib eye steak

28.–

Red wine sauce, baked potatoes, roast vegetables  
Béarnaise sauce, selection of mustard

### Raclette

19.–

New potatoes, gherkins, silverskin onions & bread baked in a wood-fired oven

Served Pleasures

## Apéro Riche Exclusive

CHF 55.–

A culinary whirlwind tour from and with executive chef Bastian Mantey  
Flying and served

### Munich:

Obatzda cheese with pretzel croutons

### London:

London rarebit – cheese nibbles marinated in beer

### Osnabrück:

Duck lobscouse, quail egg & smoked eel

### Karlsruhe:

Roast beef topped with onions & potatoes

### Berlin:

Berlin curry sausage

### Bali:

Gado Gado – vegetable salad

### Maldives:

Tuna fish, pineapple chutney & coconut

### Zürich:

Zürich Ratsherrentopf hotpot

### Bangkok:

Larb Moo Tod – spicy meatballs with lime leaves & chili

### Kuala Lumpur:

Apam Balik – peanut pancake

### Lucerne:

Lozärner Lebkuchen with vanilla crème

The Apéro Riche Exclusive is designed for 50 to 500 guests and for 60 to 120 mins.  
The dishes are served on KKL porcelain and some are presented on tables.  
Guests eat standing.

Served Pleasures

## KKL Menu

ab CHF 52.–

**Served and seated**

**3, 4 or 5 courses**

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**Appetizer – select one**

**Soup**

Black salsify soup – slightly smoked

Beef consommé with vegetable pearls & olive oil

Velvety potato soup with parsley pesto

Green curry soup with shiitake mushrooms & coriander

Baked tomato soup with basil & sbrinz cheese flakes

**Cold**

Cauliflower panna cotta with prawns marinated in chili & citrus salad

Rocket salad with cherry tomatoes, roasted mushrooms & blue cheese chunks

Tuna fish tartare with avocado, sesame & ponzu vinaigrette

Beef carpaccio with apple and beetroot salad & honey and walnut vinaigrette

Heirloom tomato salad with red onions, pecorino & sherry vinaigrette

Corn chicken with sweet and sour shiitake mushrooms, mini corn & creme

Red lentil salad with sweet potato crème, orange slices, carrots & orange gel

**Hot**

Crab cake with fennel and pear salad & citrus aioli

Fried prawns with apple and bacon foam & mango and celery salad

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**Main course – select one**

Herb and ricotta ravioli with grilled artichokes, marinated olives & rosemary jus

Lemon chicken with panzanella salad & tomato vinaigrette

Fried zander with edamame, leek ragout, bacon & pinot noir jus

Salmon fillet & couscous with green onion, cranberries & herbal oil

Rib eye beef steak with potato mousseline, roasted mushrooms & green pepper sauce Braised

lamb shank with bean cassoulet & rosemary jus

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**Dessert – select one**

Raspberries in textures with dulcey chocolate & vanilla

Lemon grass panna cotta with sweet pesto, hummus & fruits

Open cinnamon strudel with apple, yoghurt textures, vanilla & roasted almonds Chocolate in textures with macadamia nuts, pears & whipped cream

Crème brûlée with tonka beans, white chocolate ice cream, marinated berries & crumble

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**KKL Specials – Dips with bread for your table**

Herbal cottage cheese with olive oil & fresh pepper

2.–

Artichoke & lemon with old balsamic vinegar

3.–

Olive tapenade with roasted garlic

2.–

The KKL Menu is designed for 50 to 800 guests and for two hours.

Guests sit at a round set table and dishes are served to them.

All guests receive the menu decided by the organiser.

Served Pleasures

## Sharing Menu

CHF 79.–

**The benefit of a buffet with the comfort of a seated dinner.**

**Dishes are served to tables for you to share with your neighbours.**

**Enjoy an interactive dinner – like at home.**

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**Appetizer – select three**

Caramelised onion soup with Fino sherry & gruyere croûtons

Green curry velouté with chicken, shiitake mushrooms & coriander chutney

Seafood chowder with root vegetables & saffron

Baby spinach salad with green apple, dried tomatoes, goat's cheese & cider dressing

Tomato salad with basil, red onions, sbrinz cheese flakes & oregano vinaigrette

Grilled vegetables with Nidwaldner dried meat & baguette crostini

Smoked salmon with Waldorf salad, pomegranate & filled with fennel

Quinoa salad with beetroot, walnuts & old balsamico

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**Main course – select three**

Grilled beef entrecôte with potato gratin, green beans, crispy shallots & béarnaise sauce

Pork filet roasted in honey with baked carrots & sweet potato

Provençal lamb chop with ratatouille & olive oil and potato mousseline

Fried spicy salmon with black lentil ragout, asparagus & lemon beurre blanc

Ricotta and spinach tortellini with leek ragout, baked mushrooms & herbal oil

Jumbo prawns with smoked hot peppers & chorizo risotto with peas & parsley

Pad Thai with sweet chili tofu & black sesame seeds

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**Desserts – Select three**

Chocolate mousse in two colours with brownies & pears

Pear and yoghurt panna cotta with chocolate crisp

Mini fruit crumble

Tiramisu with cherries & cantuccini

Flummery with strawberries & elderberry

Buttermilk creme with plum compote & almond praline

Mini choux with chocolate and caramel crème

Chocolate cupcake with mascarpone & fruit gel

Melissa and fruit cocktail & coconut chips

The sharing menu is designed for 50 to 800 guests and for two hours.

Guests sit at a round set table and dishes are served to them.

All guests receive the menu decided by the organiser.

# Bar Drinks

	<b>Deluxe</b> Including additional drink 14.-	<b>Premium</b> Including additional drink 18.-
<b>Wodka</b>	Smirnoff	Grey Goose
<b>Gin</b>	Tanqueray	Botanist Gin
<b>Rum</b>	Pampero Rum	Bacardi 8
<b>Scotch</b>	Johnnie Walker Red Label	Johnnie Walker Black Label
<b>Bourbon</b>	Jack Daniels	Blanton's Bourbon Single Barrel

## Specials

**Martini Station de Luxe** **15.-**  
Bellini, Melon, Dirty, Chocolate, Apple, Lychee, Cosmopolitan and others.

**Beer** **8.-**  
The bartender serves six different artisan beer options from lager, ale, IPA, white beer and stout.

**Sweet Coffee** **from 5.-**  
Coffee / Espresso / Tea, infused syrups, chocolate chips, whipped cream with a selection of Sambuca, Baileys & Kahlua

## Seasonal drinks (presented on request in your company colours)

### Spring & summer

**Watermelon mojito** **16.-**  
White rum, watermelon puree, mint & mint syrup infused with soda

**Lavender Mimosa** **12.-**  
Prosecco, fresh grapefruit juice, lavender-infused syrup

# Packages

**Delights for your palate that you can budget for:  
If you would like the peace of mind of fixed sums without estimated values,  
we recommend you our KKL packages. Included in the price are dishes and drinks  
per person for a specified duration.**

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## **KKL Coffee Breaks** 14.–

Croissants  
Fruit  
Orange juice, soft drinks, KKL water  
Coffee, tea  
The offering is designed for 50 to 1000 guests and for 15 to 30 minutes.

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## **KKL Breaks** 19.–

Two portions of your choice per person & drinks  
White wine\*  
Red wine\*  
Beer, orange juice, soft drinks, KKL water  
The offering is designed for 50 to 1000 guests and for 15 to 30 minutes.  
You can find further information from page 6.

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## **KKL Apéro** 45.–

Six portions of your choice per person & drinks  
White wine\*  
Red wine\*  
Beer, orange juice, soft drinks, KKL water  
The offering is designed for 50 to 1000 guests and for 45 minutes.  
You can find further information from page 12.

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## **KKL Apéro** 78.–

Seven portions of your choice per person & drinks  
White wine\*  
Red wine\*  
Beer, orange juice, soft drinks, KKL water  
The offering is designed for 50 to 500 guests and for 60 minutes.  
You can find further information from page 12.

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## **KKL Menu** 85.–

Three course menu & drinks  
White wine\*  
Red wine\*  
Orange juice, soft drinks, KKL water  
Coffee, tea  
The offering is designed for 50 to 1000 guests and for up to 90 minutes (self-service).  
You can find further information from page 26.

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## **KKL Menu Gourmet** 120.–

Three course gourmet menu & drinks  
White wine\*  
Red wine\*  
Beer, orange juice, soft drinks, KKL water  
Coffee, tea  
The offering is designed for 50 to 500 guests and for up to 120 minutes,  
and is partially served.  
Guests sit at a round table with eight seats  
You can find further information from page 26



# White wines

Switzerland  
Austria  
Germany  
France  
Italy  
Spain

White wines

## Switzerland

<b>Müller-Thurgau Vin de Pays Suisse, Brunner Wine Manufactory, Hitzkirch</b> Müller-Thurgau	48.–
<b>Chardonnay Vin de Pays Suisse, Nadine Saxer, Neftenbach</b> Chardonnay	58.–
<b>Truttiker Pinot Blanc barrique, Winery Family Zahner, Truttikon</b> Pinot Blanc	59.–
<b>Fin Bec Mer, Cave Fin Bec, Sion</b> Heida, Viognier	54.–
<b>Sauvignon Blanc AOC, Zweifel, Zürich</b> Sauvignon Blanc	66.–

White wines

## Austria

<b>Grüner Veltliner vom Löss, Winery Hiedler Ludwig, Langenlois Kamptal</b> Grüner Veltliner	48.–
<b>Riesling Federspiel, Winery Schmelz, Wachauer Terrassen</b> Riesling	52.–
<b>Heideboden Pinot Blanc BIO, Winery Anita und Hans Nittnaus, Burgenland</b> Pinot Blanc	48.–

White wines

## Germany

«Just» Riesling, Gut Hermannsberg, Nahe  
Riesling 52.–

White wines

## France

Thibauld Denizot Sancerre, Domaine Denizot, Loire  
Sauvignon Blanc 58.–

Chablis Vieilles Vignes AOC, Domaine Guy Robin et fils, Chablis  
Chardonnay 72.–

Côtes-du-Rhône Blanc, Domaine de la Janasse, Rhône  
Grenache Blanc, Clairette, Bourboulenc, Viognier, Roussanne 52.–

White wines

## Italy

Pinot Grigio Delle Venezie DOP,  
Winery Guerrieri Rizzardi, Bardolino Veneto  
Pinot Grigio 49.–

Vermentino di Gallura DOCG, Winery Silvio Carta, Sardinien  
Vermentino 49.–

Arneis Roero DOCG, Winery Vietti, Piemont  
Arneis 55.–

White wines

## Spain

K-Naia DO, Bodegas Naia, Ruedo  
Verdejo, Sauvignon Blanc 45.–

Rioja Blanco, Bodega Alegre Valgañon, Rioja  
Viura, Grenache Blanc 48.–



# Red wines

- Switzerland
- Austria
- France
- Italy
- Spain
- Portugal

Red wines

## Switzerland

<b>Pinot Noir Vin de Pays Suisse, Brunner Wine Manufactory, Hitzkirch</b>	<b>59.-</b>
Pinot Noir	
<b>Pinot Noir AOC, Winery Bovel – Daniel Marugg, Fläsch</b>	<b>65.-</b>
Pinot Noir	
<b>Sottoroccia, Tenuta San Giorgio by Mike Rudolph, Tessin</b>	<b>58.-</b>
Merlot, Cabernet Franc, Cabernet Sauvignon	
<b>Stamm's Nr. 6 – Cabernets/Merlot, Stamm Viticulture , Schaffhausen</b>	<b>66.-</b>
Cabernet Sauvignon, Merlot	

Red Wines

## Austria

<b>Heidenboden Rot Bio, Nittnaus Winery Anita und Hans Nittnaus, Burgenland</b>	<b>55.-</b>
Zweigelt, Blaufränkisch, Merlot	

Red wines

## France

<b>Côtes-du-Rhône Rouge, Domaine de la Janasse, Rhône</b> Grenache, Syrah, Mourvèdre, Carignan, Cinsault	48.–
<b>Côtes Catalanes De-Là, Domaine Gilles Troullier, Languedoc-Roussillon</b> Syrah	58.–
<b>Occultum Lapidem Côtes-du-Roussillon Villages Latour-de-France AOC, Winery M. Chapoutier, Rhône</b> Syrah, Grenache, Carignan	60.–
<b>Château Patris Querre St. Emillion Grand Cru, Château Patris Querre, Bordeaux</b> Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Malbec	85.–

Red wines

## Italy

<b>Langhe Nebbiolo DOC, Winery Gianfranco Alessandria, Piemont</b> Nebbiolo	65.–
<b>Chianti Classico DOCG, Winery Riecine, Toskana</b> Sangiovese	68.–
<b>Al Passo IGT, Winery Family Tolaini, Toskana</b> Merlot, Cabernet Sauvignon, Sangiovese	68.–
<b>Rosso di Montalcino Ciacci Piccolomini d'Aragona, Toskana</b> Sangiovese Grosso	68.–
<b>Montessu Isola dei Nuraghi IGT, Agricola Punica, Sardinien</b> Carignano, Cabernet, Sauvignon, Merlot, Syrah	65.–

Red wines

## Spain

<b>Rioja Tinto, Bodega Alegre Valgañon, Rioja</b> Tempranillo, Grenache	55.–
<b>Bellmunt DOQ, Finca Mas d'en Gil, Priorat</b> Garnacha, Carignan	65.–
<b>Protocolo Tinto VDT, Domino de Eguren, Laguardia</b> Tempranillo	49.–
<b>Abadía Retuerta Selección Especial VDT, Abadía Retuerta, Sardón de Duero</b> Cabernet Sauvignon, Tempranillo, Syrah	75.–

Red wines

## Portugal

<b>Três Bagos Tinto Reserva DOC, Lavradores de Feitoria Sabrosa, Douro</b> Touriga Nacional, Touriga Franca, Tinta Roriz	55.–
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# Sparkling wines

Champagne  
Sparkling wines



Sparkling wines

## Champagne

.....  
**Louis Roederer Brut Premier, Louis Roederer, Champagne**  
Pinot Noir, Chardonnay, Pinot Meunier

119.–

Sparkling wines

## Schaumweine

.....  
**Valdobbiadene Prosecco Superiore Extra Dry**  
**Millesimato Molin DOCG, Zardetto, Conegliano**  
Glera

70.–

.....  
**Charme Spumante Brut, Winery Angelo Delea, Tessin**  
Pinot Noir, Chardonnay

70.–

.....  
**Cava La Cuvee Gran Reserva Brut Vintage DO BIO**  
**Winery Gramona, Penedès**  
Xarel-lo, Macabeo

75.–

# Drinks

- Aperitifs & Bitter
- Sherry
- Scotch Whisky
- American Bourbon
- Cognac
- Wodka
- Rum
- Gin
- Liqueur
- Grappa & Marc
- Eau de Vie
- Beer



4 cl

## Aperitifs & Bitter

Vermouth di Torino Bianco Montanaro	16% Vol.	8.-
Vermouth di Torino Extra Dry Bianco Montanaro	16% Vol.	8.-
Vermouth di Torino Rosso Montanaro	16% Vol.	8.-
Campari	23% Vol.	8.-
Ramazotti	30% Vol.	8.-

4 cl

## Sherry

Tio Pepe, Extra Dry	15.5% Vol.	8.-
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4 cl

## Scotch Whisky

Johnnie Walker Red Label	40% Vol.	10.-
Ballantines	40% Vol.	10.-

4 cl

## American Bourbon

Jim Beam	40% Vol.	10.-
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2 cl

## Cognac

Rémy Martin VSOP	40% Vol.	8.-
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4 cl

## Wodka

Smirnoff Red No. 21 Original Vodka	37.5% Vol.	9.-
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Xellent Swiss	40% Vol.	12.-
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4 cl

## Rum

Pampero Blanco	37.5% Vol.	9.-
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Pampero Especial	40% Vol.	10.-
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4 cl

## Gin

Tanqueray London Dry Gin	40% Vol.	9.-
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4 cl

## Liqueur

Amaretto di Saronno	28% Vol.	8.-
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Baileys	17% Vol.	8.-
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2 cl

## Grappa & Marc

Nonino «Lo Chardonnay» Barrique	41% Vol.	10.-
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Nonino «Il Merlot»	41% Vol.	10.-
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Nonino «Acquavite d'uva Prosecco»	38.9% Vol.	10.-
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2 cl

## Eau de Vie

Studer Williams du Valais	41% Vol.	8.-
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Studer Vieille Poire Williams	36% Vol.	8.-
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Studer Kirsch	41% Vol.	8.-
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## Beer

Ittinger Amber	33 cl	6.50
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Eichhof Urfrisch	33cl	6.50
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Eichhof alcohol-free	33 cl	6.50
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KKL Bier	33 cl	6.-
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# Soft Drinks

Fruit juices  
Mineral water  
Fizzy drinks



Soft Drinks (in bottles)

## Fruit juices

Michel Orange juice	20 cl	6.-
other fruit juices on request	25 cl	6.-

Soft Drinks

## Mineral water

Henniez still or sparkling	33 cl/50 cl	6.-/6.80
KKL water, still or sparkling	100 cl	12.-

Soft Drinks

## Fizzy drinks

Coca-Cola, Coca-Cola zero	33 cl	6.-
Rivella red, blue	33 cl	6.-
Royal Bliss Tonic Water	20 cl	6.-
Royal Bliss Bitter Lemon	20 cl	6.-
Royal Bliss Ginger Ale	20 cl	6.-
Ramseier Apple Spritzer	33 cl	6.-

# Hot Drinks

Coffee  
Tea

Hot Drinks

## Coffee

Coffee à discrétion (piston machine)	7.50
Coffee (piston machine)	5.-
Espresso/Ristretto	5.-
Double Espresso	6.50

Hot Drinks

## Freshly brewed tea leaves

Darjeeling Singbulli	5.-
Ceylon Lover's Leap	5.-
China Keemun	5.-
Taiwan Jade Oolong Dung Ti	5.-
China Lung Ching II	5.-
China Pai Mu Tan I	5.-
Rooibos, South Africa	5.-
Fruit dream	5.-
Moroccan mint tea	5.-
Verveine	5.-

## Restaurants & Bars

### **Restaurant RED**

An exclusive location for your next business lunch, an unforgettable corporate dinner or a romantic dinner for two with views of the lights of the old city of Lucerne and the lake. Allow yourself to be spoiled by our gourmet cooks and their unique creations. A culinary dream!

#### Opening times & contact

Mon–Fri 11.30–13.30

Wed–Sun and on event evenings from 17:00

+41 41 226 71 10, red@kkl-luzern.ch

### **Seebar**

In the Seebar our concert visitors and locals alike see out the evenings with an aperitif and cocktails. Enjoy one of our famous Flammkuchen.

#### Opening times & contact

Open daily from 17:00–midnight

Fri and Sat until 01:00

April to October from 11:00 every day with summer terrace and BBQ

+41 41 226 73 08, seebar@kkl-luzern.ch

### **World Café**

The cosy café right next to Lucerne train station offers an 180-degree view of Lake Lucerne. Start the day with a lovely cappuccino, enjoy international specialities and salads for lunch (all available to take away too) and make your afternoon a little sweeter with a delicious dessert from our in-house confiserie.

#### Opening times & contact

Open daily from 9:00–20:00

Until an hour after the end of concerts on event evenings

+41 41 226 71 00, worldcafe@kkl-luzern.ch

### **Café at the Museum of Art**

A hidden gem for food lovers! At the café in the Museum of Art, a small but delightful offering of cakes, salads and soups awaits you.

#### Opening times & contact

Closed on Mondays

Tue, Thu–Sun 10:00–18:00

Wed 10:00–20:00

+41 41 226 78 14

# Terms & conditions

**We would be delighted to provide you with personal advice on selecting menus and drinks.  
Please contact the relevant person in event management  
or our Sales + Booking team: sales@kkl-luzern.ch, +41 41 226 74 37.**

## **Order**

We will happily take your concrete order including the total number of persons until five working days before your event. If the amount ordered is reduced, we do have to charge for the original ordered amount, however. Should an event be completely cancelled, the general terms and conditions of KKL Luzern apply.

## **Changes to offering and prices**

Subject to changes in the offering and prices.

The particular price list valid at the time of the order applies.

All prices are in Swiss Francs and include the current rate of sales tax.

## **Service**

The service period at KKL Luzern is Monday until Sunday from 7:00 to 24:00.

Subsequent hours are regarded as overtime. In this case a 50% surcharge for every member of service staff working is charged.

In addition a CHF 250.– surcharge is levied for obtaining an overcharge authorisation for events operating past 2:30.

Served options in a narrow time budget require a larger number of service staff, which will be charged. Direct collection and à la carte drinks service.

require a larger number of service staff, to ensure there are no long waiting times.

The additional service staff required will be charged at the latest hourly rate.

## **KKL cuisine**

The Sales + Booking team (sales@kkl-luzern.ch, +41 41 226 74 37) will be delighted to assist you in the choice of a suitable cuisine offering for your event.

The offering of KKL cuisine is designed for groups of 50 to 100 visitors, with a larger number of visitors possible upon consultation. KKL cuisine is the only host at KKL Luzern and the adjacent area. Third-party catering is only possible upon consultation. A flat rate will be charged for food and drinks items brought into the venue.

## **Sponsoring**

Due to our supply contracts, sponsored products can only be used with the prior agreement of KKL Luzern.

## **Corkage**

For sparkling wines and wines brought into the venue, corkage is due as follows:

Champagne:	35.– per bottle
Prosecco:	35.– per bottle
Wine:	35.– per bottle
Soft drinks/beer:	4.– per bottle
Spirits:	120.– per bottle

## **Groups under 50 people**

For groups with less than 50 visitors, a coordination and service rate of CHF 250.– applies.

## **Meal staggering**

Should you wish to stagger your meal e.g. before the concert, during the interval and after the concert, the price is increased by 10%.

## **Additional members of staff for special requirements**

Hourly rate for additional members of staff that are not included in the basic price:

Chef de Service:	70.–
Service staff:	50.–
Head chef:	70.–
Chef:	50.–
Technical manager:	70.–
Technician:	50.–
Logistician:	50.–
Rate after midnight:	50% surcharge

## **Terms and conditions**

Es gelten die allgemeinen Geschäftsbedingungen der KKL Luzern Management AG.

**KKL Luzern Management AG**  
Europaplatz 1, Postfach, CH-6002 Lucerne, Switzerland

[kk-luzern.ch](http://kk-luzern.ch)