

# Gourmet Restaurant **RED** welcome

Dear Guest

It is a pleasure to welcome you to the RED Restaurant.

Our gourmet restaurant, awarded with 15 GaultMillau points, inspires with a cosmopolitan, creative and aroma intensive cooking style which constantly evolves.

We aim to provide you with our seasonal creations and a unique culinary experience.

Hence, we would like to offer you two styles: The Finest Menu captivates by presenting innovative creations with an international flair. The Elements Menu, on the other hand, focuses on the authenticity of the ingredients and takes you on a journey into nature.

Head chef, Pascal Kreuzer, continually creates culinary delights tailored for any occasion.

The exquisite wine menu paralleled with our outstanding service and along with the panoramic view of the city and the lake of Lucerne round off the perfect visit to the RED Restaurant.

We wish you an extraordinary experience.

# finest menu

The Finest menu may be ordered as a 3- or 4-course menu.

*goose curry, red cabbage & spring roll*

Goose breast filet slow cooked in curry fond  
Red cabbage spring roll  
Sweet chili jam and cashew nut

*or*

*pumpkin, goat cheese & walnut leaf*

Textures from hokkaido pumpkin  
Charred goat cheese tonka bean praline  
Walnut leaf ice cream

*and*

*sea bass, balsamico & truffle*

Grilled sea bass filet  
Onion fennel balsamico  
Truffled potato gnocchi

*or*

*swiss veal, apple butter syrup & yellow peas*

Roasted filet and cannelloni from veal cheeks  
Yellow pea cream  
Smoked orange beer hollandaise

*and*

*blue snow*

Cheese from cow's milk, blue cheese  
Dried pear tart, caramelized nuts

*and / or*

*baked apple, marzipan & layer cake*

Fried baked apple praline  
Marzipan mousse  
Layer cake parfait

*3-course 87.-*  
*4-course 99.-*

# finest vegetarian menu

The vegetarian menu is free from fish, shellfish, meat and poultry.

*pumpkin, goat cheese & walnut leaf*

Textures from hokkaido pumpkin  
Charred goat cheese tonka bean praline  
Walnut leaf ice cream

*or*

*dumpling, date & tomato*

Steamed date dumpling  
Sweet spicy tomato chutney  
Sautéed porcini and roasted hazelnuts

*and*

*celeriac, safflower oil & cranberry*

Celeriac risotto, baked praline and cream  
Celery safflower oil sauce  
Cranberries from 2017 and amarettini

*and*

*blue snow*

Cheese from cow's milk, blue cheese  
Dried pear tart, caramelized nuts

*and / or*

*baked apple, marzipan & layer cake*

Fried baked apple praline  
Marzipan mousse  
Layer cake parfait

*3-course 78.-*

*4-course 84.-*

# elements menu

Nature is the supreme good and so is, engaging in local produce.

Regionality, seasonality and return

*guibert char, pickled gherkin & sour potatoes*

Juniper smoked char  
Pickled gherkin and caviar  
Sour potatoes with horseradish

*and*

*swiss lake trout, mustard & pointed cabbage*

Roasted lake trout and roulade  
Toasted potato shallot gratin  
Caramelized pointed cabbage

*or*

*chrummbaum, fallow deer, black currants & quark*

Roasted venison entrecote with black currant chutney  
Quark dumpling filled with veal liverwurst  
Parsley root cream

*and*

*spahn*

Cheese from cow's milk, hard cheese  
Truffle honey, fruit bread

*and / or*

*gingerbread, orange & chocolate*

Glazed gingerbread mousse ball  
Linzer pie ice cream and chocolate angel  
Orange cake and candied kumquats

*3-course 92.-*

*4-course 105.-*

# à la carte

cold starters

*guibert char, pickled gherkin & sour potatoes* 28.–

Juniper smoked char  
Pickled gherkin and caviar  
Sour potatoes with horseradish

*pumpkin, goat cheese & walnut leaf* 24.–

Textures from hokkaido pumpkin  
Charred goat cheese tonka bean praline  
Walnut leaf ice cream

hot starters

*goose curry, red cabbage & spring roll* 26.–

Goose breast slow cooked in curry fond  
Red cabbage spring roll  
Sweet chili jam and cashew nut

*dumpling, date & tomato* 24.–

Steamed date dumpling  
Sweet spicy tomato chutney  
Sautéed porcini and roasted hazelnuts

## main courses

*sea bass, balsamico & truffle* 52.-  
Grilled sea bass  
Onion fennel balsamico  
Truffled gnocchi

*swiss lake trout, mustard & pointed cabbage* 50.-  
Roasted lake trout and roulade  
Toasted potato shallot gratin  
Caramelized pointed cabbage

*celeriac, safflower oil & cranberry* 40.-  
Celeriac risotto, baked praline and cream  
Celery safflower oil sauce  
Cranberries from 2017 and amarettini

*swiss veal, apple butter syrup & yellow peas* 54.-  
Roasted filet and cannelloni from veal cheeks  
Yellow pea cream  
Smoked orange beer hollandaise

*chrummbaum fallow deer, black currants & quark* 56.-  
Roasted venison entrecote with black currant chutney  
Quark dumpling filled with veal liverwurst  
Parsley root cream

## dessert & cheese

*baked apple, marzipan & layer cake* 16.–  
Fried baked apple praline  
Marzipan mousse  
Layer cake parfait

*gingerbread, orange & chocolate* 16.–  
Glazed gingerbread mousse ball  
Linzer pie ice cream and chocolate ice cream  
Orange cake and candied kumquats

*lucerne autumn retrospect* 16.–  
Dried chocolate half sphere  
Americana grape sorbet and dried carrots  
Pumpkin mousse and apricot fond

*frozen* 13.–  
Sorbet or ice cream selection  
Fruity, fresh and experimental

*blue snow* 15.–  
Cheese from cow's milk, blue cheese  
Dried pear tart, caramelized nuts

*all cheeses* 21.–  
Cheese selection from the «Jumiversum»  
Truffle honey  
Fruit bread and dried pear tart

### *Dessert wine*

*Nives Assemblage doux Würenlingen AOC* 5 cl 5.50

# Product, Suppliers

## Products

### Meat

Goose	Mörschwil SG / Switzerland
Veal	Nidwalden / Switzerland
Fallow deer	Hellbühl LU / Switzerland

### Fish

Sea bass	Mediterranean / Atlantic Sea
Guibert char	Belp BE / Switzerland
Lake trout	Switzerland

## Suppliers

### Meat suppliers

Fam. Lang Chrummbaum	Hellbühl LU	Switzerland
Bianchi	Zufikon AG	Switzerland

### Fish suppliers

Bianchi	Zufikon AG	Switzerland
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### Vegetable supplier

Bosshard Früchte und Gemüse AG	Stadt Zug ZG	Switzerland and abroad
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### Cheese suppliers

Jumi GmbH	Herolfingen BE	Switzerland
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The chef de cuisine Restaurant RED will be your contact for further information.

Accepted credit cards: American Express, MasterCard, VISA, Diners, Maestro, Postcard