

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.

sturgeon, caviar & wakame

Hot smoked sturgeon filet
Caviar and lime gel
Sesame Wakame salad

or

topsy turvy part 2

Cabbage leaves filled with olive marmelade
Smoked paprika fumet
Pickled free-range egg yolk and feta

and

cod, shrimp & almond

Baked filet of Norwegian arctic cod
Venere rice and almond foam
Shrimp and capers

or

pata negra, porcini & dark chocolate

Grilled loin cut and braised top flank
Chocolate jus with porcini mushroom
Aioli croquettes and roasted radicchio

and

aged schlossberger

Cow's milk, hard cheese
Fruit bread and honey

and / or

neapolitan, belgian waffle & orange

Neapolitan parfait half sphere
Lukewarm Belgian waffle
Flambeed orange filets

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

finest vegetarian menu

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

topsy turvy part 2

Cabbage leaves filled with olive marmelade
Smoked paprika fumet
Pickled free-range egg yolk and feta

or

sunchoke, truffle & matcha

Roasted sunchoke and cream
Green cabbage matcha sauce
Winter truffle

and

cauliflower, cabbage & tahini

Roasted cauliflower and hummus
Essence from red cabbage
Baked cabbage roll and sesame sauce

and

aged schlossberger

Cow's milk, hard cheese
Fruit bread and honey

and / or

neapolitan, belgian waffle & orange

Neapolitan parfait half sphere
Lukewarm Belgian waffle
Flambéed orange filets

3-course 78.-
4-course 84.-

elements menu

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

Regionality, seasonality and return

angus short rib & chrummbaum wagyu

Braised short rib with BBQ aroma
Cold smoked Wagyu
Dried fruit cream and parsnips

and

bremgarter trout, bacon & pearl barley

Honey glazed trout
Bacon dashi and Dallenwil goat cheese
Barley risotto and garden cress

or

swiss veal RED cut, blue st. gallen potatoes & root vegetable

Braised stuffed veal loin
Textures from blue potatoes
Root vegetables savory lasagne

and

blue snow

Cow's milk, blue cheese
Pear tarte and cocoa

and / or

spekulatius, cherry & beet

Spekulatius cannelloni with spice jelly
Preserved cherries
Beet vodka ice cream

3-course 92.-

4-course 105.-

à la carte

cold starters

sturgeon, caviar & wakame

Hot smoked sturgeon filet
Caviar and lime gel
Sesame Wakame salad

28.–

topsy turvy part 2

Cabbage leaves filled with olive marmelade
Smoked paprika fumet
Pickled free-range egg yolk and feta

24.–

hot starters

sunchoke, truffle & matcha

Roasted sunchoke and cream
Green cabbage matcha sauce
Winter truffle

26.–

angus short rib & chrummbaum wagyu

Braised short rib with BBQ aroma
Cold smoked Wagyu
Dried fruit cream and parsnips

24.–

main courses

cod, shrimp & almond 52.-
Baked filet of Norwegian arctic cod
Venere rice and almond foam
Shrimp and capers

bremgarter trout, bacon & pearl barley 50.-
Honey glazed trout
Bacon dashi and Dallenwil goat cheese
Barley risotto and garden cress

cauliflower, cabbage & tahini 40.-
Roasted cauliflower and hummus
Essence from red cabbage
Baked cabbage roll and sesame sauce

pata negra, porcini & dark chocolate 54.-
Grilled loin cut and braised top flank
Chocolate jus with porcini mushroom
Aioli croquettes and roasted radicchio

swiss veal RED cut, blue st. gallen potatoes & root vegetable 56.-
Braised stuffed veal loin
Textures from blue potatoes
Root vegetables savory lasagne

dessert & cheese

neapolitan, belgian waffle & orange 16.–
Neapolitan parfait half sphere
Lukewarm Belgian waffle
Flambéed orange filets

spekulatius, cherry & beet 16.–
Spekulatius cannelloni with spice jelly
Preserved cherries
Beet vodka ice cream

venezuela 70%, passion fruit & macadamia 16.–
Chocolate passion fruit tart
Passion fruit sauce and foam
Macadamia ice cream

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

Angus
Veal
Wagyu

Freiamt / Switzerland
Nidwalden / Switzerland
Hellbühl LU / Switzerland

Fish

Arctic cod
Trout
Sturgeon

North / Barret Sea
Bremgarten Switzerland
Adria, Italy

Suppliers

Meat suppliers

Fam. Lang Chrummbaum
Bianchi

Hellbühl LU
Zufikon AG

Switzerland
Switzerland

Fish suppliers

Bianchi

Zufikon AG

Switzerland

Vegetable supplier

Bosshard Früchte und Gemüse AG

Stadt Zug ZG

Switzerland and abroad

Cheese suppliers

Jumi GmbH

Herolfingen BE

Switzerland

The chef de cuisine Restaurant RED will be your contact for further information.

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