

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 seasonal ingredients and a unique culinary experience.

Hence, we offer you the **signature** menu which melds international flair with original ingredients.

Or perhaps you may choose your favorite dishes and later treat yourself with one of our desserts as a sweet finale.

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

We wish you an extraordinary experience.

Chef de Cuisine
Pascal Kreuzer

Host
Christian Gujan

signature menu

The signature menu may be ordered as a 3 to 6 course menu and also available as vegetarian.

parsnip, truffle & lucerne free range egg

Truffled parsnip mousse
Confited free range egg yolk
Cannellini bean dip

my version of ossobuco

Veal shank, marrow and risotto as praline
Marsala veal jus and black garlic
Lukewarm orange celery salad

turbot, pumpkin & madras curry

Roasted turbot filet
Madras curry pot au feu
Braised Hokkaido pumpkin

alpstein guinea fowl, sweet onions & lecsó

Pan fried and baked guinea fowl
Pepper mousse and sweet corn
Onion cream and gnocchi

hanfmutschli

Cow's milk, hard cheese
Pear hemp blossom mustard and spice bread

lime curd, yogurt & shortbread

Lime curd and yogurt cream
Buttermilk citrus ice cream
Shortbread crumble

3-course 90.-
4-course 105.-
5-course 120.-
6-course 135.-

complete

soup de jour 15.-
Seasonal soup of the day
Champagne foam
Orange olive oil

RED salad 18.-
Salad leaves and wild herbs
Honey and aged wine vinegar
Vegetable pakoras

octopus, pernod & samphire 28.-
Octopus slow cooked in root vegetable stock
Pernod beurre blanc
Linguine and seaweed

black angus from freiamt, grapes & pommery mustard 56.-
Grilled entrecôte
Sauce Bordelaise
Pommery mustard mashed potatoes

moderne

starters cold

parsnip, truffle & lucerne free range egg

24.-

Truffled parsnip mousse
Confited free range egg yolk
Cannellini bean dip

holzen angus beef brisket, herring & lobscouse

28.-

Corned beef from angus brisket
Roasted herring and fried quail egg
Lobscouse potatoes

starters warm

beet, rose & balm

24.-

Beet and rose petal chutney
Marinated trumpet mushroom
Pecan tartar and beet leaf

my version of ossobuco

26.-

Veal shank, marrow and risotto as praline
Marsala veal jus and black garlic
Lukewarm orange celery salad

main courses

turbot, pumpkin & madras curry 54.-
Roasted turbot filet
Madras curry pot au feu
Braised Hokkaido pumpkin

swiss pike, nut butter & black salsify 52.-
Pike confited in nut butter
Black salsify hazelnut ragout
Crème fraîche dumpling filled with caviar

head cabbage, orange blossom & saffron 40.-
Roasted couscous with nuts
Orange blossom sabayon
Saffron dashi and mango fleur de sel

alpstein guinea fowl, sweet onions & lecsó 50.-
Pan fried and baked guinea fowl breast
Pepper mousse and sweet corn
Onion cream and gnocchi

bern meadow lamb, hollandaise & mustard seed 56.-
Lacquered rack and cured leg of lamb
Roasted mustard seed hollandaise
Baked potato pastry and white cabbage

dessert & cheese

lime curd, yogurt & shortbread 16.–
Lime curd and yogurt cream
Buttermilk citrus ice cream
Shortbread crumble

bavarian cream, fennel & olive oil 16.–
Fennel bavarian cream
Olive oil ice cream
Vanilla biscuit

butterscotch, banana & maracaibo 65% 16.–
Butterscotch cinnamon pie
Chocolate banana parfait
Butterscotch cream

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

tom's alpine cheese 15.–
Cow's milk, hard cheese aged 3 years
Cinnamon pie

all cheeses 21.–
Cheese selection from the «Jumiversum»
Pear hemp blossom mustard and spice bread

Dessert wine

Nives Assemblage doux Würenlingen AOC 5 cl 5.50

Product, Suppliers

Products

Meat

Angus
Veal
Poultry

Freiamt / Aargau / Switzerland
Nidwalden / Switzerland
St. Gallen / Switzerland

Fish

Turbot
Pike

France
Switzerland

Suppliers

Meat suppliers
Holzen Fleisch GmbH
G. Bianchi AG

Ennetbürgen, Nidwalden
Zufikon, Aargau

Switzerland
Switzerland

Fish suppliers
G. Bianchi AG

Zufikon, Aargau

Switzerland

Vegetable supplier
Bosshard Früchte und Gemüse AG

Stadt Zug, Zug

Switzerland and abroad

Cheese suppliers
Jumi GmbH

Herolfingen, Bern

Switzerland

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

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