

Dear guest

We would like to welcome you to our FloraAlpina and make your visit unforgettable.

In our kitchen we mainly rely on regional products, some of which come from our own garden. Our Co - head chefs Marcel Marquardt and Patrick Schindler and their team have created summer dishes for you and prepare them with love for you. Jürgen Hornbacher and his team are happy to recommend the right glass of wine.

We wish you an enjoyable stay

Your FloraAlpina Team

Classics	CHF
Mixed leaf salad from our garden (depending on the harvest)	12
Choose your dressing: <i>French / Italienne / raspberry</i>	
Natura bio beef tartare with pickled red onions	starter 21
toast & butter	main course 32
Veal cordon bleu filled with country ham and alpine cheese	47
French fries, mixed vegetables with butter	
Homemade albeli crispies from the lake of lucerne	36.5
sauce tartare, French fries, mixed vegetables	
Chocolate cake with liquid heart	12.5
crème de la Gruyère ice cream	

Starters	CHF
Tomato salad, mozzarella di bufala, basil dressing	15
Chanterelle - raspberry salad, wild herbs, lime	17
Slightly smoked Swiss salmon fillet pan fried buttermilk dashi, coriander - oil, tomatillo	24
Zucchetti- mint soup	12
Lukewarm cucumber and lemon soup	11
 From the butcher	
Wiener Schnitzel (veal) cranberries, French fries, vegetables	43
Grilled corn chicken breast, rosemary jus smoked bell peppers polenta fried tomatoes	34
Homemade burger from Swiss Wagyu beef cider cheese from Küssnacht, wild herbs, black garlic mayonnaise french fries	37
Braised beef cheek chanterelles – cherry tomato ragout truffled potato mash	38
Veal steak, sour cherry cream sauce risotto with Parmesan cheese zucchetti aubergines vegetables	51

From the fisherman	CHF
Duet of Pulpo & Gambas, lobster bisque melon perles, chorizo - risotto	46
Grilled Gotthard zander, miso foam roasted Fregola Sarda, wakame seaweed	54
Slightly smoked Swiss salmon fillet pan fried White wine - butter milk sauce chanterelles - cherry tomato ragout Lemon ravioli	48
 From the gardener	
Lemon ravioli, white wine - butter milk sauce chanterelles - cherry tomato ragout	34
Smoked bell peppers - polenta bowl cherry tomatoes, wild herbs pickled red onions	28
 Sweet corner	
Raspberry - Kalamansi - chocolate	16
Chocolate - caramel tartlet	16
Blueberry panna cotta	9