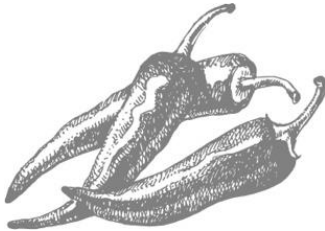


Il Ristorante

HERTENSTEIN

IL RISTORANTE HERTENSTEIN



It is our pleasure to present you our new creations and tried and tested classics.

You can expect a culinary journey consisting of the finest regional products paired with lots of Italianità.

Be inspired on our dreamlike terrace with a view of Lake Lucerne, and the surrounding mountain peaks. Enjoy culinary specialities and exquisite dishes from selected Italian regions.



Buoni Prodotti

The good thing is the simple one.

Enjoy the best quality reduced to the essentials.



PROSCIUTTO E SALAMI CON PARMIGGIANO

22

Italian cured raw ham, the finest "Salame Spianata Romana" from the heart of Italy, Emilia Romagna, and 24-month-old Parmesan cheese

MOZZARELLA DI BUFALA CAMPANA DOP

38

*A huge 250g buffalo mozzarella from "Casa Madaio" in Campania, on a bed of green Padron peppers refined with basil and a salsa of pointed peppers.
Big enough to share with loved ones*

BRESAOLA "RESAOLA PUNTA D`ANCA STELLA"

26

Tender air-dried ham from the leg of beef, grissini and a creamy dip of ricotta and lemon

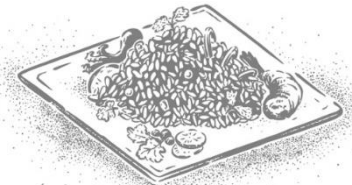
VERDURE ALLE GRIGLIA

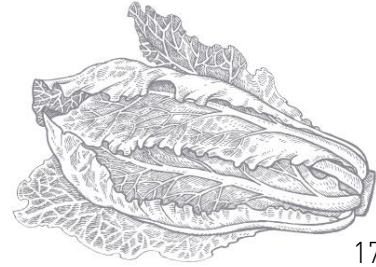
18

Grilled peppers, artichokes, courgettes and aubergines, marinated with extra virgin olive oil and herbs from Hertenstein

Choose as an optional supplement our grilled
Oregano-garlic-pizza-bread


10





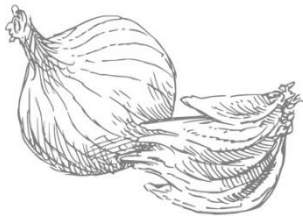
ANTIPASTI

INSALATA DELL'ORTO E VINAIGRETTE DI PINOLI  17
Crisp garden salad with herbs, pine nut vinaigrette and roasted seeds

INSALTA DI POMODORI DA QUATRO COLORI  22
Four-coloured tomato salad refined with passion fruit
and roasted hazelnuts from Piedmont

PANZANELLA CON PULPO 26
*Roasted Pulpo on Italian bread salad marinated with our fresh lemon vinaigrette, tomatoes,
rocket, Taggiasca olives and herbs from our own garden round off the whole meal.*

CARPACCIO DI MANZO 26
*Wafer-thin slices of Swiss beef, refined with Cipriani sauce, baked caper apples, Parmigiano
Reggiano and pickled net melon*





FELICITA LIQUIDA

ZUPPA DI POMODORO "SAN MARZANO" SPIRITOSO

Iced tomato soup with gin and a

Fried Patagonian wild shrimp

Without shrimp



20

16

PRIMI

TAGLIATELLE NAPOLI

Homemade durum wheat pasta in our fine Hertenstein tomato sauce
with basil, cherry tomatoes and sautéed cubes of lobster tail

48

Without lobster



28

RAVIOLI DEL PLIN

Veal and beef stuffed ravioli, plucked veal shank and chipolotti

This exceptional pasta is traditionally served at festivities and special occasions.

38

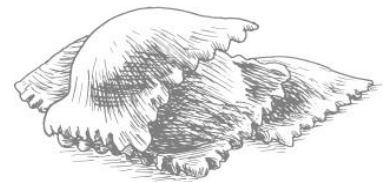
RISOTTO MILANESE



Creamy Carnaroli risotto from Piedmont, refined with the finest saffron from Iran and
Italian grated hard cheese.

Carnaroli was crossed in 1945 from the varieties Vialone and Lencino and is considered the
best Italian rice variety.

32





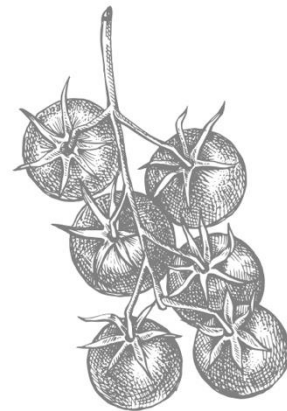
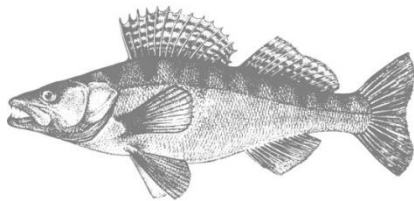
SECONDI

PICCATA MILANESE DI POLLO CON TAGLIATELLE E SALSA AL POMODORO 36
Piccata Milanese of Swiss chicken with homemade tagliatelle, tomato sauce, capers and marjoram

LUCIOPERCA 40
Roasted pike-perch fillet on courgette spaghetti, thyme sauce, dried cherry tomatoes and black olive oil

SPALLA DI MANZO 44
Juicy braised shoulder ragout and baked praline with Borretane onions, Aceto Balsamico di Modena and Creamy Bramata Polenta

Our polenta is made from the Ottofile maize variety. Its distinctive strong taste is appreciated all over the world.



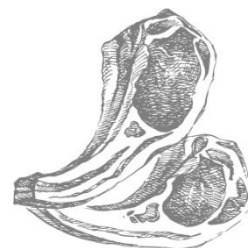
ALLA PIODA

FILETTO DI MANZO

Swiss beef fillet refined by Luma

150/200 g

46/61



ENTRECÔTE RIO BLACK

Swiss beef entrecôte with beautiful fat edge

250g

55

VITELLO

Swiss veal loin refined by Luma

200g

56

Would you like to complement it with two Patagonian wild-caught prawns?

10

SERVITO CON VERDURE, BURRO MEDITERRANEO E PATATE FRITTE ALLE ERBE

Served on a hot stone with fig mustard mayonnaise and herb fries

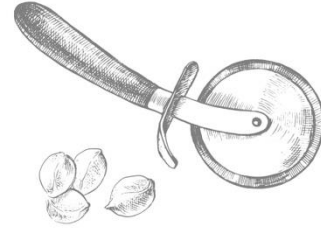
Choose from our sauces

- *Mediterranean herb butter*
- *Chimichurri*
- *Cafe de Paris*

Choose your vegetables

- *Grilled vegetables marinated with fennel seeds*
- *Lukewarm artichoke vegetables with roasted garlic and rosemary*
- *Side salad*






PIZZE

PIZZA MARGHERITA  18
With tomato sauce, mozzarella and basil

PIZZA SALAMI 22
With tomato sauce, Tuscan salami, mozzarella and oregano

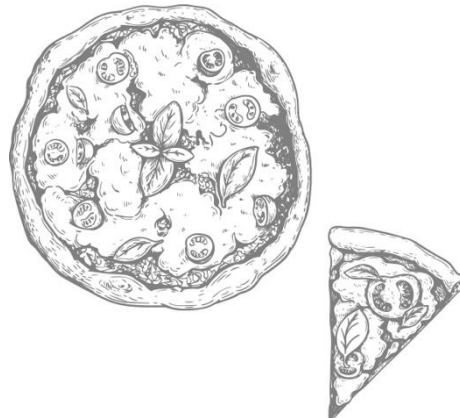
PIZZA VERDURE  22
With tomato sauce, grilled vegetables, pesto and rocket salad

PIZZA HERTENSTEIN 24
With tomato sauce, mascarpone, raw ham, rocket and mozzarella

You are welcome to customise your pizza with the following products

- | | | |
|--|-----------|----|
| - Patagonian giant prawns | per piece | 5 |
| - Sautéed porcini  | | 9 |
| - Lobster cubes | | 24 |
| - Truffle tapenade  | | 9 |
| - Nduja | | 9 |

Pizza of the week





DOLCI

AFFOGATO AL CAFFÉ

Espresso with a scoop of vanilla ice cream

9

TIRAMISU CLASSIC

Delicate mascarpone cream, strong espresso and a hint of amaretto

12

ANDYS CHEESECAKE

*Cheesecake cream poached in a jar
with salty milk crumble, pickled strawberries and buttermilk foam*

14

COUP HERTENSTEIN

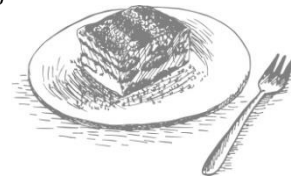
*Homemade yoghurt and vanilla ice cream with seasonal berries,
Natural yoghurt from Weggis, whipped cream and merengue*

18

COUP NOCCIOLA

*Homemade hazelnut and vanilla ice cream with hazelnut brittle,
Caramel sauce and whipped cream*

18



GELATO

Per ball

5

With whipped cream

1

VANIGLIA, CIOCCOLATO, NOCCIOLA, CARAMELLO, YOGURT,

AL FRAGOLA, SORBETTO AL LIMONE, SORBETO AL ALBICOCCA SORBETO AL CILIEGIA

Vanilla, chocolate, hazelnut, caramel, yoghurt

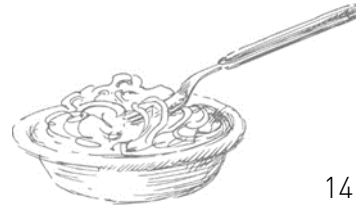
Strawberry sorbet, lemon sorbet, apricot sorbet, sour cherry sorbet

Il Ristorante
HERTENSTEIN

BAMBINI

PIZZA RIDERE 

Children's pizza with tomato sauce, mozzarella and basil



14

PASTA E BASTA 

Short or long pasta as desired

With tomato sauce+2

With bolognaise

14

+4

PICATTA MILANESE

Swiss chicken piccata with cherry tomato sauce, French fries or pasta

22

CHILDREN COUP HERTENSTEIN

Homemade yoghurt ice cream with seasonal berries,
Natural yoghurt from Weggis, whipped cream and merengue

9

CHILDREN COUP NOCCIOLA

*Homemade vanilla ice cream with hazelnut brittle,
Caramel sauce and whipped cream*

9



All prices in CHF and incl. VAT

Il Ristorante

HERTENSTEIN

Dear Guests

Our staff will be happy to inform you about ingredients in our dishes that may trigger allergies or intolerances on request.

DECLARATION

Chicken	Switzerland
Calf/Beef	Switzerland / South America
Pig	Switzerland
Lamb	Scotland
Fish	Italy/Switzerland
Pulpo	Italy
Giant prawn	Vietnam

Vegetarian



All prices in CHF and incl. VAT