



WELCOME AT GASTHAUS BADHOF

Dear guests

We are pleased to welcome you to this historic location and to be able to spoil you with culinary delights. The farm chronicle first mentions the former Badhof farm in 1583.

In 1645, chronicler Leopold Cysat gives a clue as to why the farm was received its name:

„Not far from there is a very good, healing bath, which, however, does not itself warm, but is prepared for the bathers boiled.“

The wonderful view of Lake Lucerne, the city of Lucerne and the imposing panorama of the and the imposing panorama of the foothills of the Alps offers you an attractive range of opportunities for sport, leisure and relaxation.

With the public restaurant, we offer walkers, families, recreational sportsmen and golfers an attractive place to stop for a bite to eat. At The focus is on a varied cuisine with freshly prepared products, friendly and competent service and consistently high quality.

We would like to thank the landowners for allowing us to realise a gem with golf course and restaurant in this beautiful location.

We wish you an unforgettable stay. It's nice to have you as our guest.

The Schuler family and staff



FOR A SMALL APPETITE




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| Badhof Platter with swiss specialities & pear roulade dried meat, salami, cured ham and Muotathal alpine cheese | 24 |
| Flammkuchen „Elsässer Style“ with bacon, onions and sour cream | 22.50 |
| Flammkuchen „Badhof“ with herbs, garlic and sour cream | 20.50 |
| Cheese pie „Gersau style“ served with salad bouquet | 18.50 |
| Beef tatar | 70g 22 |
| <i>mild, lightly spicy or spicy</i> | 130g 28.50 |
| toasted homemade bread and butter | 200g 37 |

SALADS

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| Lamb's lettuce salad with roasted bacon strips chopped egg and bread croutons with spicy mustard dressing | 16.50 |
| Lamb's lettuce salad with dried tomato strips and parmesan flakes with spicy balsamic dressing 🌿 🍷 | 16.50 |
| Leaf salad „Mimosa“ with chopped egg and french dressing 🌿 | 12.50 |
| Beetroot salad with oil and vinegar 🌿 🍷 🌿 salad onion and fresh horseradish on roasted apple | 16.50 |
| „Grandma's cabbage salad“ (subject to availability) with spicy bacon dressing, served lukewarm | 14.50 |




SOUPS

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| Ginger soup    | potato, pepper, coconut milk and fresh ginger | 14.50 |
| Soup of the day | | 12 |



VEGETARIAN SPECIALITIES

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| Homemade cheese spätzli with a colourful salad | 26.50 |
| Tagliatelle "Gabriele" according to our sous-chef's recipe in a broccoli sauce with a mix of vegetables | 29 |

FRESH FISH

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| Freshly caught fish of the day from the fishery Nils Hofer in Meggen  | with spinach, rosemary potatoes and vermouth sauce | 42 |
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CHICKEN CLASSICS

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| „Stube-Güggeli“ from local production  | baked crunchy in the oven with garlic, fresh rosemary and pepper served with french fries | <i>preparation time 30 - 40 minutes</i> | 42 |
| Chopped chicken „Zürich“ style  | on a light mushroom sauce with homemade rösti | | 32 |



FOR MEAT LOVERS

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| Cordon bleu of pork filled with finest ham and cheese served with vegetables and french fries | 38 |
| Veal liver with fresh mushrooms and sage butter 🌿 served with homemade rösti | 42 |
| Wienerschnitzel baked in a pan with butter and served with french fries | 42 |
| Chopped veal meat 🌿 with delicious mushroom cream sauce and homemade rösti | 44 |
| Beef fillet cubes „Stroganoff“ with a creamy bell pepper sauce and noodles or spätzli | 44 |
| Beef fillet medallion on goronong chili sauce | 120g 39 |
| <i>rare, medium rare, medium, well done</i> | 200g 49 |
| served with fresh spinach white wine risotto | 300g 58 |

SIDES

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| Portion of vegetables | 8.50 |
| Small portion of french fries | 6.50 |
| Large portion of french fries | 9.50 |



DECLARATION

Our dishes are mainly prepared with products from the region. Using meat from animals kept in a species-appropriate husbandry is very important to us. We obtain our regional food from the following suppliers:

Bread ROMER'S house bakery, Benken

Meat Beef (AUS)

We use Swiss meat. In case of exceptions, these are specially declared.

Fish Bianchi, Zufikon
Nils Hofer, Meggen

Whenever possible we use fresh water fish from Switzerland. Due to the overfishing of the world's oceans, the country situation can change daily.

Vegetables Mundo, Rothenburg

Ice cream Emmi, Emmen



lactose-free



gluten-free



vegan

Please inform our staff if you have an allergy or food intolerance.

Prices in Swiss francs including 8.1 % VAT

Gasthaus Badhof

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