

Welcome to the

Hotel Restaurant Weisses Kreuz

Weisses Kreuz – a modern hotel & restaurant
with over 500 years of history

The Hotel and Restaurant «zum Weissen Kreuz» welcomes you to the heart of Lucerne, a hotel with a rich history dating back to the Middle Ages. As the oldest surviving inn in the city, which has kept its name since the beginning, we have had the privilege of serving guests from all over the world since 1742. We invite you to be part of this extraordinary tradition and to dine in an ambience that is characterized by centuries of hospitality.

Thank you for being our guest today!



Postcard of the restaurant «Weisses Kreuz» around 1904 | Lucerne State Archives

Soups

Brodo liscio / con uovo beef broth/with egg	10/12
Tortelloni in brodo beef broth with tortelloni	12
Minestrone della Nonna homemade vegetable soup with grated Grana Padano cheese	13

Salads

Insalate verde green salad	11
Insalata mista mixed salad	13
Insalata di rucola rocket salad	13
Insalata di pomodori e cipolle tomato salad with onions	12
Insalata «Buffalo» Pomodori e mozzarella tomatoes and buffalo mozzarella <small>small</small> 19 with or without onions <small>large</small> 26	
Piatto d'insalata con tonno o uovo large mixed salad with tuna or egg	25

Starters

Bruschetta crispy bread topped with tomatoes 2 pieces	13
4 pieces	20
Carpaccio fine slices of raw beef <small>starter</small> with Grana Padano cheese <small>main</small>	25 32
Carpaccio all'olio tartufo fine slices of raw with Grana Padano cheese <small>starter</small> truffle oil <small>main</small>	26 33
Cocktail di gamberetti shrimp cocktail	22
Insalata di frutti di mare «Pescatore» seafood salad with calamari, squid, shrimps, <small>starter</small> peppers and onions <small>main</small>	23 30

Antipasti misto

Slate with Bruschetta
Salami, bacon and ham
shrimp, mozzarella and Grana
Padano
olives and artichokes
homemade seasonal bread

CHF 26.50

Meat dishes

Vitello / veal

Scaloppine con insalata mista veal escalope with mixed salad	40
Piccata «Milanese» veal escalope with egg, cheese and spaghetti with tomato- sauce	40
Saltimbocca «Romana» veal escalope with ham and sage, saffron risotto	42
Scaloppine «Marsala» veal escalope with marsala sauce and french fries	40
Scaloppine «Limone» veal escalope with lemon sauce and primavera risotto	40

Manzo / beef

Entrecôte «Weisses Kreuz» (200 g) beef sirloin with homemade herb butter, french fries	48
Tagliata di Filetto di manzo (200 g) beef fillet with marinated rocket, pine nuts and Grana Padano cheese oven-roasted vegetables with potatoes and fresh herb	55

Pollo / chicken

Pollo al Zafferano chicken breast in saffron sauce white wine risotto with rocket	34
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Pesce / Fisch

Sea bass «Mediterranean style» with lemon & pine nuts oven-roasted vegetables with potatoes and fresh herbs	44
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Pasta and Risotto

Spaghetti

al Pomodoro
with tomato-sauce and basil 19

Bolognese
with minced beef 26

Mamma mia
with peperoni, shrimps, garlic
and cherry tomatoes (slightly spicy) 28

Cinque Pi
with a creamy tomato sauce,
Grana Padano cheese and fresh
parsley 24

Carbonara
with bacon, garlic, egg, cream
and Grana Padano cheese 26

al Pesto
with basil and Grana Padano cheese 24

Aglione, olio e peperoncino
with garlic, olive oil, peperoncini
(spicy) 23

Arrabbiata
with peperoncini and tomatoes (spicy) 23

alla Puttanesca
with tuna, anchovies, tomatoes,
peppers and olives 27

della Casa
with shrimps and pernod sauce 27

Spaghetti

alle Vongole
spaghetti with fresh venus clams
on a white wine sauce
with garlic 31

al Salmone
stripes of smoked salmon,
dill and cream 29

alla zia Maria
with stripes of veal
on tomato-cream sauce (spicy) 34

Spinach-Ricotta Tortelloni

Burro e Salvia
with butter and sage 22

alla Panna
with cream sauce and bacon 24

Alfredo
with butter, cream, Grana Padano
cheese 23

Gratinati

Lasagne
homemade lasagne
baked in wood fire stove 26

Lasagne ai Funghi
with minced beef and mushrooms 27

Vegane Lasagne
with eggplant, zucchetti, spinach
and almond mousse bechamelsauce 26

For a pasta or risotto for two people we charge a surcharge of CHF 5.

Gnocchi

al Gorgonzola
with hearty gorgonzola 26

alla Napoletana
with a tomato-sauce 24

ai Funghi
with seasonal mushrooms 26

Penne

Mare e Monti
with shrimps and local mushrooms 26

alla Vodka
with creamy tomato vodka sauce 26

«Stroganoff»
stripes of beef fillet, red peppers,
mushrooms, pickels, pepper
and cream 36

Risotti

ai Funghi
with local mushrooms 25

alla Ticinese
with saffron 25

alla Pescatore
with seafood 28

Primavera
with various vegetables 24

Woodstove Pizza

Napoletana anchovies	22
Pollo chicken, tomatoes, mushrooms, fresh peperoncini and herb butter	27
Mascarpone mascarpone and raw ham	27
Rucola fresh rocket salad and smoked ham	25
Salame salami and olives	24
al Prosciutto ham	24
alla Cipolla ham, onions	24
Siciliana ham, egg	24
Calzone Mafioso ham, egg mushrooms, parma ham (folded)	27
Calzone ham, egg (folded)	25
al Forno mushrooms, olives, artichokes, pepper, asparagus, ham	25
Capricciosa ham, egg, anchovis, mushrooms	24
Italia piccante spicy sausage with fresh tomato cubes basil and Grana Padano	26
Quattro Stagioni peppers, mushrooms, ham, artichokes	25
al Tonno tuna, olives	24
Prosciutto e Funghi ham, mushrooms	25

All pizzas are made with the basic of «Pizza Margherita» (tomato sauce, mozzarella cheese and oregano).
The additional charge of two people sharing one pizza is CHF 5.

Paesana ham, mushrooms, spinach (with garlic on request)	25
Frutti di Mare various seafood	26
alla Diavola spicy sausage and olives	25
Hawaii piccante spicy sausage and pineapple	25
Hawaii ham, pineapple	24
della Mamma bacon, onions, olives	24
della zia Agnese sliced veal (with garlic on request)	28
Fantasia caper, salami, peppers, anchovies	25
al Capone raw ham, onion, caper	27
ai Gamberetti shrimps	27
Margherita tomato, mozzarella und oregano	19
Fiorentina spinach, onion (with garlic on request)	24
Italia topped with fresh tomato cubes, basil and Grana Padano	24
ai Funghi mushrooms	24
Vegetariana eggplant, zucchini	24
Quattro Formaggi Grana Padano cheese, gorgonzola, mascarpone and mozzarella cheese	26
Gorgonzola gorgonzola	25

+1 for each additional ingredient
+2 for each additional cheese / +5 for 125g buffalo mozzarella
+3 for each additional meat and meat products
+3 for each additional seafood, prawns, anchovies or fish

Beverages

Aperitivi/Aperitiv Vol. %	cl	
San Bitter (non-alcoholic)	10	7
Campari 23%	4	8
Cynar 28%	4	8
Martini red, white 16%	4	8
Pernod 40%	4	8
Portwein Quinta de Baldias 20%	4	9
Prosecco	10	9
Aperol SPRIZ		12
Hugo		12
Gespritzer Weisswein sweet/sour		10
House apero «Weisses Kreuz»		12

Spirits	cl	
Amaro Averna 34%	4	8
Amaro Ramazzoti 30%	4	8
Amaretto di Saronno 28%	2	8
Baileys 17%	2	8
Kirsch Amstutz 41%	2	8
Limoncello 32%	2	8
Sambuca 42%	2	8
Vieille Pomme Amstutz 40%	2	8
Vieille Prune Amstutz 41%	2	8
Vieille Williams Amstutz 36%	2	8
Vecchia Romagna 38%	2	8
Cognac Remy Martin 40%	2	11
Rum Baccardi		
Carta Blanca 37.5 %	4	11
Vodka Absolut 40%	4	11

Grappa	cl	
Grappa Chardonnay Nonino 41%	2	8
Grappa Nardini 50%	2	11
Grappa il Moscato Nonino 42%	2	12
Grappa Riserva Ris.		
Privata Bariccata 43%	2	13
Grappa di Tignanello 42%	2	15
Grappa Berta 40%	2	17
Grappa Ornellaia 42%	2	17
Grappa Sassicaia 40%	2	19

Whisky	cl	
Ballantine 40%	4	9
Chivas Regal 40%	4	10
Jack Daniels 40%	4	12
Glenlivet Single Malt 40%	4	12
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Gin	cl	
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Organic Wild		
Ticino Gin Bisbino 40%	4	10
Malfy Gin Rosa, Grapefruit 41%	4	11
Gin Bombay Sapphire 40%	4	10

Softdrinks	cl	
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Coca Cola / Zero	33	5.50
Sinalco / Elmer Citro	33	5.50
Rivella red / blue	33	5.50
Apfelschorle	33	5.50
Ice Tea Lemon	33	5.50
Knutwiler (non/sparkling)	33	5.50
S. Pellegrino Acqua Tonica	20	5.50
S. Pellegrino Limonata	20	5.50
Orange juice	20	5.50
Tomato juice	20	5.50
Grape juice	20	5.50
Aqua Lucerna Frizzante	50	6.90
Aqua Lucerna Naturale	50	6.90

«Chrüzli» Wasser
 Fresh «Chrüzli» Water is free.
 For the service we charge CHF 5
 per 1 liter carafe.

Filling Drinks	
Mineral, Jus, Softdrinks	3

Beers	cl	Tea assortment «Gschwender»	each cup
Birra Moretti draft	30 6.20	Assam Tonga BIO	5
Birra Moretti draft	50 9	Green Manjulai BIO	5
Eichhof draft	30 6.20	Peppermint BIO	5
Eichhof draft	50 9	Chamomile BIO	5
Eichhof beer (non-alcoholic)	33 6.50	«hot & warmly»	
Erdinger wheat beer (non-alcoholic)	50 9	raspberries, strawberries, vanilla	5
Erdinger wheat beer	50 9.50	Rooibos Lime-Ginger BIO	5
		Gourmet herbal with Verbena	5

Coffee and hot drinks	cl
Milk cold / warm (steamed)	20 5
Coffee Crème	5
Coffee Espresso	5
Coffee Ristretto	5
Coffee Haag (decaffeinated)	5
Orangen-Punsch (non-alcoholic)	5
Caotina / Ovomaltine (steamed)	5
Coffee Cappuccino	6.20
Coffee Latte Macchiato	6.80
Double Espresso / Haag	6.80
Coffee Zwetschgen / Chrüter 40%	3 6.50
Coffee Träsch 50%	3 6.50
Coretto Grappa 40%	2.5 7.50
Vecchia Romagna 38%	2.5 7.50
Tea Rum 37.5%	3 9

Products origin

We use Swiss meat for our dishes unless the beef comes from Ireland or Switzerland.

The salmon is from Norway. The Sea bass (*Dicentrarchus labrax*) originates from the Mediterranean Sea.

We source our seafood and saltwater fish from Comestibles Seinet, Lucerne. Our mussels and clams come from the North-East Atlantic. Pulpo (*Octopus Vulgaris*) come from the central eastern Atlantic. The anchovies are from the eastern Atlantic.

We obtain the flour for our homemade bread and pizza dough from Meyerhans Mühlen AG, Weinfelden. The white flour contains wheat, wheat gluten, barley malt flour and acerola powder. The countries of origin of the wheat grain are Switzerland, Germany, Austria, Hungary, the Czech Republic, Slovakia, Canada and the USA.

Our Staff will be happy to tell you about the ingredients used in our dishes which could cause allergies or intolerances on request.

We are not authorized to sell wine, beer and cider to anyone under 16 years; Cocktails, liquors and long drinks won't be served to anyone under 18 years.

All prices in Swiss Francs including 8.1% VAT.

A look into the past

History

1260 - 1270

The row of houses in which today's Furrengasse 19 building is located, is built.

1495

The Lucerne Council pays wine to the «Weisses Kreuz», which is recorded in an invoice. This document is the first written mention of the «Weisses Kreuz».

1599

Archduke Albrecht of Austria visits Lucerne.
The «Weisses Kreuz» is said to have accommodated 34 people on this occasion – the fourth most of any inn.

1985

The Hotel «zum Weissen Kreuz» is taken over by the family Modena.

2007

The boutique hotel «Weisses Kreuz» is being renovated and modernized.
The restaurant is being enlarged.

2024

The Hotel and Restaurant «zum Weissen Kreuz» is entering the future with Lucerne's two Old Town restaurants Rathaus Brauerei and Stadtkeller.