

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

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

## Salads

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

## Starters

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

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

## Manzo / beef

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

## Pollo / chicken

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

<b>Sea bass «Mediterranean style» with lemon &amp; pine nuts</b> 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

**Aglio, 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**  
stripeds 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

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

<b>Paesana</b> ham, mushrooms, spinach (with garlic on request)	25
<b>Frutti di Mare</b> various seafood	26
<b>alla Diavola</b> spicy sausage and olives	25
<b>Hawaii</b> ham, pineapple	25
<b>della Mamma</b> bacon, onions, olives	24
<b>della zia Agnese</b> sliced veal (with garlic on request)	28
<b>Fantasia</b> caper, salami, peppers, anchovies	25
<b>ai Gamberetti</b> shrimps	27
<b>Margherita</b> tomato, mozzarella und oregano	21
<b>Fiorentina</b> spinach, onion (with garlic on request)	24
<b>Italia</b> topped with fresh tomato cubes, basil and Grana Padano	24
<b>ai Funghi</b> mushrooms	24
<b>Vegetariana</b> eggplant, zucchini	24
<b>Quattro Formaggi</b> Grana Padano cheese, gorgonzola, mascarpone and mozzarella cheese	27
<b>Gorgonzola</b> 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 25%	4	8
Cynar 28%	4	8
Martini red, white 15%	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 29%	4	8
Amaro Ramazzoti 30%	4	8
Amaretto di Saronno 28%	4	8
Baileys 17%	4	8
Kirsch Amstutz 41%	2	8
Limoncello 40%	4	8
Sambuca Molinari 40%	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 41%	2	12
Grappa Riserva Ris.		
Privata Bariccata 43%	2	13
Grappa di Tignanello 42%	2	15
Grappa Berta 43%	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

## Filling Drinks

Mineral, Jus, Softdrinks 3

Beers	cl		Tea assortment	
			«Turm Premium Bio Tee»	each cup
Birra Moretti draft	30	6.20	Black tea Assam Second Flush	5
Birra Moretti draft	50	9	Green tea	5
Eichhof draft	30	6.20	Mint leaves herbal tea	5
Eichhof draft	50	9	Verbena leaves herbal tea	5
Eichhof beer (non-alcoholic)	33	6.50	Chamomile flowers herbal tea	5
Erdinger wheat beer (non-alcoholic)	50	9	Honeybush herbal tea	5
Erdinger wheat beer	50	9.50	Red fruits, fruit tea	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 40%	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 and the dry ham from Italy.

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

We source our seafood and saltwater fish from Comestibles Seinet, Lucerne and they originate from the following regions: mussels - Holland, venus clams - Italy, prawns - Northwest Atlantic, squid - Southeast Pacific, cuttlefish - Western Pacific and black tiger prawns - Vietnam or India. 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

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**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.