

Welcome to the

# Hotel Restaurant Weisses Kreuz

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**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 parmesan cheese	13

## Salads

<b>Insalate verde</b> green salad	11
<b>Insalata mista</b> mixed salad	13
<b>Formentino con uovo</b> lamb lettuce salad with egg	15
<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 19
with or without onions	large 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	starter	25
with parmesan cheese	main	32
<b>Carpaccio all' olio tartufo</b> fine slices of raw beef		
with parmesan cheese	starter	26
and truffle oil	main	33
<b>Cocktail di gamberetti</b> shrimp cocktail		22
<b>Insalata frutti di mare «Pescatore»</b> seafood salad with calamari, squid, shrimps,		
peppers and onions	starter	23
	main	30

# Meat dishes

## Vitello / veal

<b>Scaloppine con insalata mista</b> veal escalope with mixed salad	40
<b>Piccata «Milanese»</b> veal escalope with egg tomato- sauce and spaghetti	40
<b>Saltimbocca «Romana»</b> veal escalope with sage and 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 or vegetables	48
<b>Tagliata di Filetto di manzo (200 g)</b> beef fillet with marinated rocket, pine nuts and parmesan 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 / fish

<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,  
parmesan cheese and fresh parsley 24

**Carbonara**  
with bacon, garlic, egg, cream  
and parmesan cheese 26

**al Pesto**  
with basil and parmesan 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**  
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, parmesan 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

## Gnocchi

**al Gorgonzola**  
with hearty gorgonzola 26

**alla Napoletana**  
with a tomato-sauce 24

**ai Funghi**  
with porcini mushrooms  
and champignons 26

## Penne

**Mare e Monti**  
with shrimps and local mushrooms 26

**alla Vodka**  
with creamy tomato vodka sauce 26

**al Brolo**  
with eggplant and zucchini 24

**«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 parma 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>alla Cipolla</b> ham, onions	24
<b>Siciliana</b> ham, egg	24
<b>Calzone Mafioso</b> ham, egg mushrooms, parma ham (folded)	27
<b>Calzone</b> ham, egg (folded)	25
<b>al Forno</b> mushrooms, olives, artichokes, pepper, asparagus, ham	25
<b>Capricciosa</b> ham, egg, anchovis, mushrooms	24
<b>Italia piccante</b> spicy sausage with fresh tomato cubes basil and parmesan	26
<b>Quattro Stagioni</b> peppers, mushrooms, ham, artichokes	25
<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, 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 piccante</b> spicy sausage and pineapple	25
<b>Hawaii</b> ham, pineapple	24
<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>al Capone</b> parma ham, onion, caper	27
<b>ai Gamberetti</b> shrimps	27
<b>Margherita</b> tomato, mozzarella und oregano	19
<b>Fiorentina</b> spinach, onion (with garlic on request)	24
<b>Italia</b> topped with fresh tomato cubes, basil and parmesan	24
<b>ai Funghi</b> mushrooms	24
<b>Vegetariana</b> eggplant, zucchini	24
<b>Gorgonzola</b> gorgonzola	25

+1 for each additional ingredient

+2 for each additional cheese

+3 for each additional meat and meat products

+3 for each additional seafood, prawns, anchovies or fish

# Beverages

Aperitivi/Aperitiv	cl	
San Bitter (non-alcoholic)	10	7
Appenzeller 29%	4	8
Campari 23%	4	8
Cynar 28%	4	8
Martini rot, weiss 16%	4	8
Pernod 40%	4	8
Prosecco 11%	10	9
Moscato d'Asti 11%	10	9
Portwein Quinta de Baldias 20%	4	9
Aperol SPRIZ 8%	20	12

Spirits	cl	
Amaro Averna 34%	4	8
Amaro Ramazzoti 30%	4	8
Amaretto di Saronno 28%	2	8
Baileys 17%	2	8
Fernet Branca 42%	2	8
Kirsch 41%	2	8
Limoncello 32%	2	8
Sambuca 42%	2	8
Tequila Puro 40%	2	8
Vieille Prune Morin 41%	2	8
Williams Morand 43%	2	8
Vecchia Romagna 38%	2	8
Cognac Remy Martin 40%	2	11
Rum Baccardi 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

Longdrinks	cl	
Campari Orange 23%	4	12
Cuba Libre 37.5%	4	13
Gin Tonic 40%	4	15
Vodka Orange 40%	4	13
Whisky Cola 40%	4	13

Softdrinks	cl	
Schweppes Tonic / Bitter Lemon	20	5.50
Knutwiler Water (non/sparkling)	33	5.50
Apfelschorle	33	5.50
Coca Cola / Zero	33	5.50
Sprite / Fanta	33	5.50
Rivella red / blue	33	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

On tap	cl	
Coca Cola classic	30	5
	50	7
Eistee Lemon	30	5
	50	7
Sprite	30	5
	50	7

«Chrüzli» Water  
 Fresh «Chrüzli» Water is free.  
 For the service we charge CHF 5.00  
 per 1 liter carafe.



Beer/Cider	cl		Tea assortment «Gschwender»	per cup
Birra Moretti draft	30	6.20	Assam Tonga BIO	5
Birra Moretti draft	50	9	Green Manjolai BIO	5
Eichhof beer draft	30	6.20	Peppermint BIO	5
Eichhof beer draft	50	9	Chamomile BIO	5
Klosterbräu cloudy	33	7	«hot & warmly»	
Ittinger beer Amber	33	7	with raspberries, strawberries and vanilla	5
Eichhof beer (non-alcoholic)	33	6.50	Rooibos Lime-Ginger BIO	5
Erdinger wheat beer	50	9.50	Gourmet herbal with Verbena	5
Ramseier cider clear	49	9.30		
Ramseier cider (non-alcoholic)	49	9.00		

### Coffee and hot drinks

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%		7.50
Vecchia Romagna 38%		7.50
Tea Rum 37.5%	3	9
Irish Coffee 40%	4	15.50

### 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.

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.