

# MENU - MAXIMO

## Marinated Char Fillet and Salmon Tartlet

Cucumber | Melon | Herb Salad

*maximo*

## Andalusian Gazpacho

Schangnau Buffalo Mozzarella | Basil

*maximo*

## Turbot Fillet | Scallop | King Prawn

Saffron Risotto | Grilled Vegetables | Olive Tapenade | Butter Sauce

*maximo*

## Lamb Rack with Herb Crust

Port Wine Sauce | Potato Spinach Roulade | Ratatouille

*maximo*

## Orange Tiramisu

Lemon balm Sorbet | Strawberries

3 Gänge	CHF 78.00
4 Gänge	CHF 92.00
5 Gänge	CHF 105.00

# APPETIZERS

CHF

## **Beef Carpaccio "Thorenberg"**

22.50

Sbrinz Cheese Flakes | Cress Mousse

## **Marinated Char Fillet and Salmon Tartlet**

24.50

Cucumber | Melon | Herb Salad

## **House-Smoked Duck Breast | Duck Liver**

24.50

Jolly Melon | Raspberries | Brioches

# SOUPS

## **Andalusian Gazpacho**

13.50

Schangnau Buffalo Mozzarella | Basil

## **Herb Cream Soup**

12.50

Forest Mushrooms | Sour Cream

## **Beef Consommé**

15.00

Boiled Beef | Potato Spinach Roulade

# SALADS

## **Mixed Leaf Salad**

10.00

## **Mixed Salat**

13.00

## **Summer Salad with Schangnau Buffalo Mozzarella**

18.00

Focaccia | Basil | Tomatoes | Balsamic Vinaigrette

## **Squid Salad | Scallops**

23.00

Cress | Olive Tapenade | Cherry Tomatoes

## MEAT

CHF

### Golden Roasted Mistkratzerli (poussin chicken)

38.00

Risotto | Port Wine Jus | Cherries | Vegetables

### Beef Entrecote Strindberg

46.00

Honey Beer Sauce | Herb Pesto | Cabbage | Bread Dumpling

### Lamb Rack with Herb Crust

46.00

Potato Spinach Roulade | Red wine sauce | Ratatouille

### Veal Steak with Forest Mushrooms

55.00

Herb Noodles | Vegetables

## FROM THE GRILL

### Pork Chop Grand Cru

42.00

### Beef Fillet

56.00

### Veal Steak

55.00

All grilled dishes are served with vegetables and herb butter or  
If you wish Red Habanero Chili Paste (spicy).

Choice of side dish:

French Fries, Risotto, Pasta, or Potato Spinach Roulade

## FISH

### Pan-Fried Brook Trout Fillets

38.00

Tomato-Pernodsauce | Herb Noodles | Vegetables

### Pike-Perch Fillet | Chanterelles

42.00

Steamed Potatoes | Saffronsauce | Vegetable Strips

### Turbot Fillet | Scallops | King Prawns

48.00

Risotto | Grilled Vegetables | Tapenade | Butter Sauce

**\*SMALL PORTIONS CHF 3 REDUCED**

## VEGETARIAN

CHF

### Mushroom Ravioli

28.50

Grilled Vegetables | Basil Pesto | Tomatoes

### Herb Risotto

29.50

Summer Vegetables

### Seasonal Vegetable Platter

32.00

Potatoes

## HOUSE SPECIALTIES

### Veal Liver (as long as available)

42.00

Rösti | Onions

### Flambéed Beef Fillet Skewer (for 2 Personen)

69.00 per Person

Choice of side dish | Vegetables | Béarnaise Sauce

**\*SMALL PORTIONS CHF 3 REDUCED**

Alle Preise in CHF und inkl. 7.7% MwSt.



# CLASSICS

CHF

## Roast Beef Platter

35.00

Tartar Sauce | French Fries

## Farmer Rösti

28.50

Meatlof | Bacon | fried egg

## Thorenbergrösti

27.50

Bacon | Onions | Cheese | fried egg

## Bratwurst house recipe

25.00

Hash browns, French fries or pasta | onion sauce

## Pork cordon bleu Thorenberg

42.00

French Fries | vegetables

## Pan fried breaded pork Steak (Schnitzel)

29.00

French fries

## Fitness plate

36.00

Veal schnitzel | salads

## Fried Freshwater Perch

34.00

Salads | tartar sauce

## Boiled Beef Salad "Thorenberg"

30.00

Crispy Rösti

**\*KLEINE PORTIONEN CHF 3 REDUZIERT**

# DECLARATION AND SUPPLIERS

Pork, Veal, and Beef: CH

Lamb: CH | NZ | AUS

Poultry: CH | FR

Fish and Shellfish: CH | EU | VN | FAO71

Eggs: CH

Meat: Müller Butcher, Littau; Felder, Schwyz; Mérat, Rothenburg

Fish: Bianchi, Zufikon

Vegetables: Mundo, Rothenburg

Eggs: Swiss Free-Range Eggs Mundo

## We know what's inside

We are happy to provide information about any additives. For allergies and intolerances, please inquire with our service staff or directly in the kitchen.

## Our Opening Hours

Tuesday to Saturday: 07:30 to 23:00

Sunday and Monday: Closed

Hotel Operations: 7 days a week



Member 2009

The Guild of Established Swiss Restaurateurs is a professional association of renowned chefs who are also owners of gastronomic establishments. The Guild ensures clear gastronomic structures and guarantees quality, creativity, and hospitality.



The Cercle des Chefs de Cuisine Lucerne (CCCL), founded in 1923, is an association of around 170 active and retired chefs and representatives of gastronomy suppliers from the entire Central Switzerland region.



We provide apprenticeships.

We fulfill our social responsibility by training apprentices in the service and kitchen areas.



GastroSuisse and HotellerieSuisse have developed a protection concept for the gastronomy sector to ensure a pleasant dining experience for guests. We carefully implement the concept at Restaurant Maximo.

Alle Preise in CHF und inkl. 7.7% MwSt.

