

# MENU – MAXIMO

## **Smoked Salmon Sour Cream Tartlet**

Horseradish Cream | Dill Cucumbers | Cress

*maximo*

## **Beef Consommé**

Boiled Beef Aspic | Wild Garlic Fried Dough Pearls

*maximo*

## **Mariage of Char and Pike-Perch**

Potatoes | Small Vegetables

*maximo*

## **Veal Steak with Brazil Nut Crust**

Coari Honey Red Wine Sauce | Open Asparagus Raviolo | Vegetables

*maximo*

## **Chocolate Terrine**

Lemon Sorbet | Strawberries

3 Courses	CHF 79.00
4 Courses	CHF 94.00
5 Courses	CHF 108.00



## STARTERS

CHF

### **Smoked Salmon Sour Cream Tartlet**

26.00

Horseradish Cream | Dill Cucumbers | Cress

### **Poultry Terrine**

24.50

Carrot Salad | Rhubarb Chutney | Mixed Salad

### **Fresh Cheese Roulade in Herb Coating and Beef Carpaccio**

24.00

Mustard Mayonnaise | Rucola

### **Beef Tartare «Thorenberg»**

26.50

Toast | Butter | Asparagus

## SOUPS

### **White Asparagus Cream Soup**

15.00

Pea Puree | Mini Asparagus Sprong Roll

### **Fish Soup Bouillabaisse**

16.50

Bread Croutons | Fish Skewer

### **Beef Consommé**

14.50

Boiled Beef Aspic | Wild Garlic Fried Dough Pearls

## SALADS

### **Mixed Leaf Salad**

11.00

### **Mixed Salad**

13.50

### **Spring Leaf Salad with Mini Spring Rolls**

17.50

Chopped Egg | Radish | Young Onions

### **Asparagus Cocktail**

18.50

Raw Ham Rose | Egg | Chives | Lime Vinaigrette



## MEAT

CHF

**Veal Steak with Brazil Nut Crust** 55.00

Coari Honey Red Wine Sauce | Open Asparagus Raviolo | Vegetables

**Grilled Beef Fillets** 57.00

Hollandaise Sauce | Asparagus | French Fries

**Pork Fillet Schnitzel with Morel Cream Sauce** 42.00

Pappardelle | Asparagus

**Lamb Loin Rosette** 48.00

Mashed Potatoes | Crushed Pepper | Spring Spinach | Cherry Tomato

**Beef Entrecôte Strindberg** 48.00

Mustard Onions | New Potatoes | Vegetables

**Pappardelle Pan** 39.00

Beef Strips | Vegetables | Spinach | Lime

## FISH

**Trout Müllerin Style** 39.00

Mashed Potatoes | Small Vegetables

**Mariage of Char and Pike-Perch** 42.50

Potatoes | Asparagus | Small Vegetables

**Guant Prawns Provencale** 40.00

Rice | Sautéed Snow Peas | Shellfish Sauce

**\*SMALL PORTIONS CHF 3 REDUCTION**



All prices in CHF and inkl. MwSt.

## VEGETARIAN

CHF

### **Asparagus Ravioli**

28.00

Spring Onion Cream Sauce | Sbrinz | Small Vegetables

### **Seasonal Vegetable Plate**

32.00

Pea Puree

### **Spinach Risotto**

29.50

Morels | Cherry Tomatoes | Asparagus

### **Portion of Asparagus**

38.00

Hollandaise Sauce | New Potatoes

*With additional:*

*Country Smoked Ham*

9.50

## HOUSE SPECIALTIES

### **Calf's Liver (while stocks last)**

42.50

Rösti | Onions

### **Flambéed Beef Fillet Skewer (from 2 people )**

72.00 pro Pers.

Side Dish of Choice | Vegetables | Béarnaise Sauce

**\*SMALL PORTIONS CHF 3 REDUCTION**



# CLASSICS

CHF

## **Thorenbergrösti**

27.50

Bacon | Onions | Cheese | Fried Egg

## **Farmhouse Sausage (House Recipe)**

26.50

Rösti, French Fries or Pasta | Onion Sauce

## **Pork Cordon Bleu Thorenberg**

42.00

Roast Sauce | French Fries | Vegetables

## **Breaded Pork Schnitzel**

29.00

French Fries

## **Fitness Plate**

38.00

Veal Schnitzel | Salads

## **Crispy Perch Fillets**

35.00

Salads | Tartar Sauce

## **Beef Tartare «Thorenberg»**

36.00

Toast and Butter

**\*SMALL PORTIONS CHF 3 REDUCTION**



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# DECLARATION AND SUPPLIERS

Pork and Veal: CH, Beef: CH und AUS

Lamb: CH | SCOTS | AUS

Poultry: CH | FR

Fish and Seafood: CH | EU | Southeast Asia/Thailand

Meat: Metzgerei Müller Littau, Gabriel, Mérat Rothenburg

Fish: Gebrüder Bianchi Zufikon

Vegetables: Mundo Rothenburg

Bread: CH | Mundo | Hänggi AG

## We Know What's Inside

We are happy to provide information on possible additives. If you have allergies or intolerances, please ask our service staff or speak directly with our kitchen.

## Our Opening Hours

Tuesday to Saturday 07:30 bis 23.00

Sunday and Monday Closed



Since 2009

Die Gilde etablierter Schweizer Gastronomen ist eine Fachvereinigung von ausgewiesenen Köchen, die zugleich Inhaber eines gastronomischen Betriebes sind. Die Gilde schafft klare gastronomische Strukturen und bürgt für Qualität, Kreativität und Gastlichkeit.



The Guild of Established Swiss Restaurateurs is an association of recognized chefs who are also restaurant owners. The Guild establishes clear gastronomic structures and guarantees quality, creativity, and hospitality.

The Cercle des Chefs de Cuisine Lucerne (CCCL), founded in 1923, is an association of approximately 170 active and retired chefs, as well as representatives from the gastronomy supply industry in Central Switzerland.



We Train Apprentices.

We take our social responsibility seriously and train apprentices in the kitchen field.



The GastroSuisse and HotellerieSuisse associations have developed a protection concept for the hospitality industry to ensure a pleasant restaurant experience for guests. We carefully implement this concept at Restaurant Maximo.



All prices in CHF and inkl. MwSt.