

Wilder Mann

Wirtshaus
traditionell & herzlich seit 1495

Welcome

Uschi Winiker & s`Wöude Team

We are grateful to welcome you today at our traditional Swiss restaurant.

We love to serve you a fresh, seasonal & traditional cuisine.

«Cold winter outside – cosy & warm in our restaurant»

Try our delicious winter dishes.

Our Chef`s:

Silvio Portmann (Head Chef), Paul Westphal, Jaro Guzanic,
Filloreta Gjuggaj, Sandra Rodrigues, Vijeya Kandiah

Regional / Seasonal / Traditional

Meat	✧ Wechsler Metzgerei Sursee
	✧ Bauernbratwürste: Bürlimoos-Metzg, Rothenburg
Fish	✧ Felchen: Familie Hofer, Oberkirch
	✧ Seinet Comestibles, Luzern
Eggs	✧ Freilandeier vom Meienberg Eierranch in Buttisholz
Vegetable/	✧ Mundo AG Rothenburg
Fruits	✧ Saisonfrüchte aus der Region
Spouts	✧ Biohof Bucher Naturprodukte Büron
Cheese	✧ fromSuisse Emmenbrücke Fondue: Bergkäse Toggenburg
Oel	✧ Mühle Briseck in Zell
Bread &	✧ Stocker Bäckerei, Sursee
pastries	✧ Confiserie Fischer, Sursee

Declaration: All our meat dishes are from local & Swiss farmers (pork, chicken, veal and beef)
Fera trout is from the Sempachersee (local Swiss lake).

Please let us know if you have any allergies. Thank you!

*** This Dish is also possible to order in the afternoon between
2p.m.-6p.m.**

Winter Time is «Fondue» Time!

Cheesefondue "traditional" served with bread (every time available)	per person	Fr. 27.00
Cheesefondue „farmer style" with bacon, mushrooms served with bread	per person	Fr. 27.00
Cordon Bleu – Käsefondue with "Wiener Schnitzel" (porc)	per person	Fr. 36.00
„Fondue Chinoise" (meat fondue) with chicken, beef, porc & veal with homemade dips Pommes Frites and rice assorted salad (served as a starter)	per person	Fr. 55.00

(Reservation recommended)

Dear guests

We prepare the meat of our "Fondue Chinoise" à la Minute, because of this it can take some time. It would be great if you make a pre-order for this special dish.
Thank you for your understanding.

Best regards
Head Chef Silvio Portmann



Seasonal Winter Menu

Winter salad bouquet
mustard-honey dressing
creamy Taleggio-cheese
fresh figs & roasted nuts

Apple-celery soup
with crispy bacon & mushrooms

Fera fillet from local lakes "Zug-Style"
sautéed, with creamy dill herb sauce
vegetables and rice

or

Fillet of Beef
with a creamy porcino-sauce
with vegetables & Noodles

Delicate Swiss cheese
with grapes & fig mustard

or


Homemade Toblerone-chocolate mousse
garnished with fruits

Fish 3-Gänge  Menü: Fr. 55.00

Fish 4-Gänge  Menü: Fr. 65.00

Meat 3-Gänge  Menü: Fr. 73.00

Meat 4-Gänge  Menü: Fr. 83.00

 one main course (fish or meat)

Starters

Green seasonal salad *	Fr. 9.50
Homemade dressing of your choice; French, Italian or mustard-honey dressing*	
Assorted seasonal salad *	Fr. 11.50
Homemade dressing of your choice; French, Italian or mustard-honey dressing*	
Field salad „hunter style “	Fr. 16.00
with sautéed bacon, mushrooms & croûtons herb-garlic dressing*	
Winter salad with Taleggio-cheese	Fr. 16.50
fresh figs & roasted nuts with mustard-honey dressing*	
Tatar „Wilder Mann“ *	mini Fr. 22.00
raw minced beef spiced of your choice	maxi Fr. 31.00
served with toast & butter	

* = this dressing is gluten-free & lactose-free

Soups

Homemade clear soup of beef	Fr. 10.50
cleared in traditional way, with "Flädli" (pancake slices)	
Carrot Ginger Soup *	Fr. 10.50
with coconut milk	
Apple-Celery Soup	Fr. 11.50
with crispy bacon & mushrooms	

Our classical dishes

Local sausage with onion sauce * with vegetables and hash browns	Fr. 26.00
Puff Pastry shell filled with meat dumplings Lucerne style * served with peas, carrots & French fries <i>or</i> rice	Fr. 26.00
Bread-crumbed pork escalope * with French fries	Fr. 24.00
Pork escalope with a creamy mushroom sauce * with vegetables & noodles	Fr. 29.00
	veal escalope Fr. 42.00
Calf`s liver fried in butter with herbs with hash browns & vegetables	Fr. 35.00
Grilled Swiss chicken breast with creamy porcino-sauce vegetables & rice	Fr. 32.00
Braised beef "Brasato" with vegetables and saffron risotto	Fr. 31.00
Fillet of Beef with creamy Porcino-sauce noodles & vegetables	Fr. 55.00

Cordon Bleu`s

Cordon Bleu «traditional Wöude» * with ham and mountain cheese seasonal vegetables and French fries	Fr. 36.00
Cordon Bleu „on fire” with spicy salami, chilis and mountain cheese seasonal vegetables and roesti-croquettes	Fr. 36.00

freshly caught fish

Fera filet from local lakes sautéed in butter with almonds seasonal vegetables & roasted potatoes	Fr. 35.00
Fera fillet from local lakes "Zug-Style" sautéed, with creamy dill herb sauce vegetables and rice	Fr. 35.00

Vegetarian dishes

Seasonal vegetable plate «Wöude» * Assorted fresh & local vegetables served with "roesti pockets" filled with cream cheese	Fr. 28.00
«Freiburger» Rösti scalloped with Camembert cheese, tomatoes & fresh herbs	Fr. 25.00
"Fettucini-Porcini" Noodles with a creamy porcini-sauce & parmesan chip	Fr. 25.00

Our salad- or vegetable-plates

Our salad- and vegetable plates are always with fresh & seasonal vegetables/salads
Additional to the plate you can choose one of these delicious dishes:

- Cordon Bleu „Wöude” *	Fr. 36.00
- Cordon Bleu „on fire“	Fr. 36.00
- Crumbled pork escalope *	Fr. 28.00
- Swiss Chicken breast	Fr. 32.00
- Fillet of Beef	Fr. 54.00
- Pork steak 200 g	Fr. 29.50
- Pike perch fish fingers & sauce tartar *	Fr. 28.00
- Fera trout filets "Sempachersee"	Fr. 35.00
- "Rösti pockets" filled with cream cheese *	Fr. 28.00

Cold dishes and Snacks *

Beef Tatar		mini	Fr. 22.00
Fine minced raw beef spiced of your choice, with toast & butter		maxi	Fr. 31.00
Salad plate with boiled egg			Fr. 19.00
Sausage salad „simple“			Fr. 14.00
Sausage salad „garnished“ with salad			Fr. 19.50
Sausage-cheese salad „simple“			Fr. 15.00
Sausage-cheese salad „garnished“ with salad			Fr. 20.00
Tuna salad „simple“			Fr. 15.00
Tuna salad „garnished“ with salad			Fr. 20.00
Plate of dry meat from Grison			Fr. 26.50
„Zobig“ plate			Fr. 23.00
grison dry meat, ham, salami, bacon and cheese			
Cheese plate		klein	Fr. 13.00
		gross	Fr. 18.00
Hot sandwich with crumbled pork escalope			Fr. 17.50
Handy toast with ham & cheese			Fr. 9.00
Sandwich			Fr. 9.00
with salami / ham / cheese			
Sandwich			Fr. 12.50
with Grison`s dry meat			
Chicken Nuggets	130 g		Fr. 13.00
with Sauce Tartar	180 g		Fr. 17.00
pike perch fish fingers	130 g		Fr. 13.00
with Sauce Tartar	180 g		Fr. 17.00
Portion French Fries			Fr. 11.00