



Uschi Winiker & s`Wöude Team

We are grateful to welcome you today at our traditional Swiss restaurant.
We love to serve you a fesh, seasonal & traditional cuisine.
«It`s getting warmer in Switzerland & our nice terrace is ready for you!»
Try our delicious spring dishes.

Our Chef`s:

Silvio Portmann (head chef), Paul Westphal, Jaro Guzanic
Sandra Rodrigues, Filloreta Gjujaj, Vijeya Kandiah

regional / saesonal / traditional

Our products are delivered by local suppliers:

Meat	✧ Wechsler Metzgerei, Sursee ✧ Sausages: Bürlimoos Metzg, Rothenburg
Fish	✧ Fera trout: Familie Hofer, Oberkirch ✧ Seinet Comestibles, Luzern
Eggs	✧ Eierranch Meienberg Buttisholz, Familie Portmann
Oil	✧ Mühle Briseck in Zell
Cheese	✧ fromSuisse Emmenbrücke
Vegetables	✧ Mundo AG Rothenburg ✧ Seasonal fruits from our region ✧ Asparagus CH/DE/EU
Bread	✧ Sprouts Bucher Naturprodukte Büron ✧ Bread: Stocker Bäckerei Sursee

Declaration: pork, chicken, veal and beef are from Swiss farmers.
Chicken Nuggets CH/PL, Fish fingers EU
Fera trout is from local Swiss lakes
Lamb filet Irland / New Zealand



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

*** these dishes are also available in the afternoon between 2-6pm**

Spring Menü

Spring salad with wild-garlic Dressing
BIO-sprouts & strawberry-asparagus salad

Creamy white wine soup
with herbs

Fera trout filet from local lake "Spring"
with lemon-chilli-pepper sauce
with rice & seasonal vegetables

or

Thin slices of veal in wild-garlic sauce "Chef"
with green & white asparagus served with noodles

Cheese-Rendevous
garnished with fruits & fig mustard

Strawberry Tiramisu
garnished with fresh fruits

3-course Menü: Fr. 59.00

4-course Menü: Fr. 69.00

5-course Menü: Fr. 89.00

with 1 main course (fish or meat)

Starters

Green seasonal salad *	Fr. 10.80
homemade dressing of your choice; French, Italian or wild-garlic-Dressing*	
Assorted seasonal salad *	Fr. 12.80
homemade dressing of your choice; French, Italian or wild-garlic-Dressing *	
Spring salad with wild-garlic Dressing	Fr. 16.50
served with BIO-sprouts, asparagus, strawberry-asparagus salad	
The "Vitamin" small & mixed salad	Fr. 8.50
homemade dressing of your choice; French, Italian or wild-garlic-Dressing *	
Homemade Bruschetta "Italian Style"	
2 pieces (for apero)	Fr. 8.50
2 pieces with small salad bouquet (as starter)	Fr. 14.00
Tatar „Wöude“	mini Fr. 22.00
raw minced beef spiced of your choice	maxi Fr. 31.00
served with toast & butter	

Soups

Homemade clear soup of beef	Fr. 10.80
cleared in traditional way, with homemade pancake julienne	
Seasonal asparagus soup *	Fr. 10.80
Creamy white wine soup *	Fr. 10.80
with herbs	

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

Seasonal Dishes

Sautéed chicken breast filled with "Cantadou" Coated with smoked ham, Rosemary gravy with noodles & asparagus	Fr. 33.00
Lamb filet with rosemary gravy with asparagus and Sauce Hollandaise & fried potatoes	Fr. 44.00
Entrecôte of beef 200gr. homemade herb butter croquettes & vegetables	Fr. 48.00
Thin slices of veal in wild-garlic sauce "Chef" with green & white asparagus served with noodles	Fr. 38.00
Fera filet "Spring" from local lakes served with lemon-chilli-pepper sauce with rice & seasonal vegetables	Fr. 35.00
Portion of green & white asparagus with Sauce Hollandaise & young roasted potatoes - with smoked ham	Fr. 30.50 + Fr. 8.50



Our classical dishes

Local sausage with onion sauce * served with vegetables and hash browns	Fr. 26.00
Puff Pastry shell filled with meat dumplings "Lucerne style" * served with peas, carrots & French fries	Fr. 26.00
Bread-crumbed pork escalope * with French fries	Fr. 25.00
Escalope of pork with a creamy mushroom sauce * with vegetables & noodles	Fr. 29.50 with veal + Fr. 14.00
Calf`s liver fried in butter with herbs with hash browns & vegetables	Fr. 35.00

Cordon Bleu`s

Cordon Bleu „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

Fresh fish from the “Sempachersee”

Fera filet „Classic“ from the Sempachersee sautéed in butter with almonds seasonal vegetables & roasted potatoes	Fr. 35.00
Fera filet „Spring“ from the Sempachersee served with lemon-chilli-pepper sauce with rice & seasonal vegetables	Fr. 35.00

Vegetarian dishes

Vegetable plate with Spring roll with BIO-sprouts *	Fr. 29.00
Puff pastry shell filled with ragout of asparagus with white & green asparagus, asparagus risotto	Fr. 27.00
Risotto of asparagus with white & green asparagus, parmesan cheese & wild-garlic	Fr. 26.00
Portion of green & white asparagus with Sauce Hollandaise & young roasted potatoes	Fr. 30.50

Our «Fitness»- or «Sportler»-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
- Chicken breast with herb butter	Fr. 31.00
- Entrecôte of beef 200 g with herb butter	Fr. 48.00
- Pork steak 200 g with herb butter	Fr. 29.50
- Pike perch fish fingers & sauce tartar *	Fr. 27.00
- Fera trout filet of “Sempachersee”	Fr. 35.00
- Spring rolls with BIO-sprouts *	Fr. 29.00

Cold dishes and Snacks *

Beef Tatar "Wöude"		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. 19.50
Sausage salad „simple“			Fr. 15.00
Sausage salad „garnished“ with salad			Fr. 20.00
Sausage-cheese salad „simple“			Fr. 16.00
Sausage-cheese salad „garnished“ with salad			Fr. 21.00
Tuna salad „simple“			Fr. 16.00
Tuna salad „garnished“ with salad			Fr. 21.00
Plate of dry meat from Grison			Fr. 26.50
„Zobig“ plate			Fr. 23.50
grison dry meat, ham, salami, bacon and cheese			
Cheese plate		mini	Fr. 13.00
		maxi	Fr. 18.00
Hot sandwich with crumbled pork escalope			Fr. 17.50
Handy toast with ham & cheese			Fr. 9.00
Sandwich			Fr. 9.50
with salami / ham / cheese			
Sandwich			Fr. 12.50
with Grison`s dry meat			
Chicken Nuggets	130 g		Fr. 13.00
with sweet-chili sauce	180 g		Fr. 17.00
pike perch fish fingers	130 g		Fr. 13.00
with Sauce Tartar	180 g		Fr. 17.00
Portion of French fries			Fr. 11.00