



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.

«Autumn is game time»

Try our game specialties from local hunting!

Our Chef`s:

Silvio Portmann (head chef), Paul Westphal, Jaro Guzanic,
Filoretta Gjulgaj, Sandra Rodrigues, Vijeya Kandiah

REGIONAL / SAESONAL / TRADITIONAL

Our products are delivered by local suppliers:

Meat	✧ Wechsler Metzgerei, Sursee & Nebikon ✧ Sausages: Bürlimoos Metzger, Rothenburg
Venison	✧ from local Hunters of our region
Deer	✧ from Spain (ESP)
Fish	✧ Fera trout: Familie Hofer, Oberkirch ✧ Seinet Comestibles, Luzern
Eggs	✧ Familie Kunz, Schwarzenbach
Vegetables	✧ Mundo AG Rothenburg ✧ Seasonal fruits from our region ✧ Biohof Bucher Naturprodukte Büron
Oil	✧ Mühle Briseck, Zell



Declaration: pork, chicken, veal and beef are from local Swiss farmers.

Fera trout is from the local lake "Sempachersee". Venison from Sursee or Knutwil and deer meat from Austria or Spain.

If you have any food-allergies, please let us know.

AUTUMN MENU

Morell-Terrine
with pumpkin-ginger Gelée
colorful salad bouquet with pumpkin-dressing

Pumpkin soup "Wöude"
cooked with coconut milk & scented with Curry
with roasted pumpkin seeds and whipped cream

"Deer Escalope"
with a creamy mushroom sauce
homemade "Spätzli" (dumplings)
brussels sprouts, red cabbage & caramelized chestnuts

or

fera filet from the Sempachersee "classic"
sautéed in butter with almonds
seasonal vegetables & roasted potatoes

Homemade "Parfait of plums"
with cooked red wine-plums

or

Variation of cheese
with fig mustard & nuts



3-course Menu: Fr. 69.00 (main course meat)
3-course Menu: Fr. 59.00 (main course fish)
4-course Menu: Fr. 79.00 (main course meat)
4-course Menu: Fr. 69.00 (main course fish)

GAME SPECIALITIES

*Our venison meat is only from local hunting.
Our Deer Escalope is from Switzerland or Spain (ESP).*

Venison escalope «Wöude» with a creamy forest-mushroom sauce	Fr. 45.00
---	-----------

Jugged venison «hunter style» with sautéed bacon & mushrooms	Fr. 36.00
---	-----------

Sliced meat of venison «Julia» served with plum sauce scented with vielle prune	Fr. 38.00
--	-----------

Saddle of venison «Deluxe» with a grape-pepper sauce	Fr. 52.00
---	-----------

Deer escalope with a creamy mushroom sauce	Fr. 44.00
---	-----------

All our game dishes are served with homemade spätzli (dumplings), brussels sprouts, red cabbage, caramelized chestnuts and apple or pear filled with cranberrys.

Starters

Green seasonal salad Homemade dressing of your choice; French, Italian or pumpkin-Dressing*	Fr. 9.50
Mixed seasonal salad Homemade dressing of your choice; French, Italian or pumpkin-Dressing*	Fr. 11.00
Field salad „hunter style “ with sautéed bacon, mushrooms & croutons with pumpkin-Dressing*	Fr. 16.00
Morrel-Terinne with pumpkin-ginger Gelée served with a colorful salad bouquet with pumpkin-Dressing*	Fr. 16.50
Beef Tatar „Wöude“ raw minced beef spiced of your choice served with toast & butter	mini Fr. 22.00 maxi Fr. 31.00

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

Soups

Homemade clear soup of beef cleared in traditional way, with homemade Celestine	Fr. 10.50
Creamy pumpkin soup cooked with coconut milk & scented with Curry with pumpkin seeds & whipped cream on top	Fr. 10.50

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 peans, carrots & French fries	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
Swiss Chicken breast with creamy mushroom sauce vegetables and Spätzli (swiss dumplings)	Fr. 32.00
Entrecôte of Swiss beef „Madagaskar “ 220gr. with a green pepper sauce roesti-croquettes & vegetables	Fr. 46.00

Cordon Bleu`s

Cordon Bleu "traditional Wöude" with ham and mountain cheese seasonal vegetables and French fries	Fr. 36.00
Cordon Bleu „firefither“ with spicy salami, chilis and mountain cheese seasonal vegetables and roesti-croquettes	Fr. 36.00

Freshly caught fish

fera filet from a local lake "classic" sautéed in butter with almonds seasonal vegetables & roasted potatoes	Fr. 35.00
--	-----------

Vegetarian dishes

Homemade puff pastry "Hubertus" filled with a forest mushroom ragout, served with spätzli (dumplings) & brussels sprout	Fr. 28.00
Seasonal vegetable plate «Wöude» Red cabbage, brussels sprouts, marrons, apple filled with mountain cranberries Homemade spätzli (dumplings) & forest mushroom sauce	Fr. 29.00
Redwine-Risotto with grilled king oyster mushroom & Parmesan cheese	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 „firefighter“	Fr. 36.00
- Crumbled pork escalope	Fr. 28.00
- Chicken breast	Fr. 32.00
- Entrecôte of beef 220 g	Fr. 46.00
- Pork steak 200 g	Fr. 29.50
- Pike perch fish fingers & sauce tartar	Fr. 28.00
- Fera trout filets from the Sempachersee	Fr. 35.00
- Vegi: Rösti-pockets filled with fresh 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. 18.00
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		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 French Fries			Fr. 11.00