# BANKETTANGEBOTE LOK 7



RESTAURANT LOK 7, STAFFELHÖHE 5, 6410 RIGI STAFFEL LOK

RESTAURANT Rigi Staffel

### **HOSTS**





#### **MATTHIAS KOCHERHANS**

Your Host

I love my job as a host and work hard every day to make everyone feel at home. Sharing my passion for good food and wine with our guests every day makes me proud.



#### **ALEXANDER VON WALDBURG**

Executibe Management Gastronomy Rigi Bahnen AG

I enjoy the family atmosphere here on the Queen of the Mountains. Fresh and seasonal cuisine is particularly close to my heart as a chef and host. LOK

RESTAURANT

### WELCOME

Everything about us at a glance.

#### **WELCOME**

Enjoy the unforgettable view of the beautiful mountain scenery and the majestic Lake Lucerne with us in the Lok 7 restaurant!

We offer you a unique atmosphere with mountain railway feeling.

Restaurant: max. 62 peoples

«Stübli»-Hall: max. 48 peoples

Stübli & Restaurant: max. 110 peoples

Panoramic terrasse: max. 120 peoples

Children play room, to make sure our smallest guest feel welcome too.

On the following pages you will find suggestions and inspiration for your unforgettable banquet event. We will be happy to advise and support you in the planning and implementation. Please note that only one menu can be selected per group (of course with exception(s) for vegetarians/vegans/allergy sufferers etc.).





### **BISTRO MENU**



Seasonal Daily Soup

or Salad with Homemade Dressing

Minced Beef with Macaroni, served with Apple Compote

Small Daily Dessert

#### Wine Suggestion

Pinot noir classic, 5dl 32.50 (Nadine Saxer, Neftenbach ZH)

A. C. L. O



RESTAURANT

### LOK 7 MENU



Seasonal Daily Soup

\* \* \*

Veal Bratwurst with mustard , Potato Salad and Mixed Salad

\* \* \*

Lime Mousse

#### Wine Suggestion

Pinot noir classic, 5dl 32.50 (Nadine Saxer, Neftenbach ZH)

LOK

RESTAURANT Rigi Staffel

Rigi Stallel

### **ROTSTOCK MENU**



Seasonal Daily Soup

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Pork Steak with Herb-Butter and Mixed Salad with Balsamic Dressing

Small Daily Dessert

#### Wine Suggestion

Pinot noir classic, 5dl 32.50 (Nadine Saxer, Neftenbach ZH)



RESTAURANT Rigi Staffel

G, L, M

# KLÖSTERLI MENU



Seasonal Daily Soup or Salad with Homemade Dressing

\* \* \*

Alpine-style Macaroni and Cheese with crispy Bacon, served with Apple Compote

Small Daily Dessert

#### Wine Suggestion

Numinos Premium rouge, 7,5dl 68.00 (Pinot noir, AOC Zürichsee, SZ)

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A, C, G, L

### **HISTORIC MENU**



Seasonal Daily Soup

or Salad with Homemade Dressing

Meatloaf with Cream Sauce, Mashed Potatoes and Vegetables

Small Daily Dessert

#### Wine Recommendation

L'Elu cuvée rouge, 7.5dl 66.00 (Cornalin, Humagne rouge, Diolinoir, Syrah, VS)

A, C, G, L, M, O



RESTAURANT

### **CURRY MENU**



Seasonal Daily Soup or Salad with Homemade Dressing

Asian Chicken Curry with Jasmine Rice
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Small Daily Dessert

#### Wine Recommendation

Sauvignon blanc, 7,5dl 63.00 (Nadine Saxer, Neftenbach ZH)



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### **STAFFEL MENU**



Seasonal Daily Soup

or Salad with Homemade Dressing

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Chicken Stroganoff with Homemade Spätzli (egg and flour dumplings) and Vegetables

\* \* \*

Small Daily Dessert

#### Wine Suggestion

Domaine de l'Aigle bio, 7,5dl 68.00 (Chardonnay, Languedoc-Roussillon, FRA)

A, C, M, O, M



**RESTAURANT** 

### **SCHWINGER MENU**



Seasonal Daily Soup or Salad with Homemade Dressing \*\*\*

Chopped Pork with Noodles and Vegetables
\*\*\*
Small Daily Dessert

#### Wine Suggestion

Pinot noir classic, 5dl 32.50 (Nadine Saxer, Neftenbach ZH)



RESTAURANT Rigi Staffel

A, C, G, L, O

# ÄLPLER MENU



Seasonal Daily Soup or Salad with Homemade Dressing

\* \* \*

Pork Cordon Bleu filled with Cheese, Onions and Bacon, served with French Fries

Small Daily Dessert

#### Wine Suggestion

Maienfelder Barrique, 7,5dl (Pinot noir, P. Zündel, GR)

65.00

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A, C, G, L

### **FONDUE MENU**



Seasonal Daily Soup or Salad with Homemade Dressing

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Cheese Fondue, served with whole-grain Bread, Potatoes and Pickled Vegetables

Small Daily Dessert

#### Wine Suggestion

Chasselas Vieille Vigne, 7,5dl 59.00 (Domaine Chervet, vins du Vully, VD)

A, C, G, L, O



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### FRANZ TONI MENU



Seasonal Daily Soup

or Salad with Homemade Dressing

\* \* \*

Veal Cordon Bleu filled with Ham and Cheese from Mt. Rigi, served with French Fries
\*\*\*

Small Daily Dessert

#### Wine Suggestion

Roncaia Riserva, 7,5dl 65.00 (Merlot, Vinattieri, TI)

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### **KULM MENU**



Seasonal Daily Soup

or Salad with Homemade Dressing

\*\*\*

Beef Fillet Stroganoff with Spätzli (egg and flour dumplings) and Vegetables

Small Daily Dessert

Wine Suggestion

Speri Valpolicella, 7,5dl 56.00 (Rondinella, Molinara, Corvina, ITA)

A, C, G, O, L



RESTAURANT

### WINTERZAUBER MENU



Seasonal Daily Soup or Salad with Homemade Dressing

\* \* \*

Braised Lamb Shoulder with Gravy and Mushrooms, served with Vegetables and Polenta

Small Daily Dessert

#### Wine Suggestion

Speri Valpolicella, 7,5dl 56.00 (Rondinella, Molinara, Corvina, ITA)

A, F, G, L, O



RESTAURANT

### **QUEEN VICTORIA MENU**



Seasonal Daily Soup or Salad with Homemade Dressing

\* \* \*

Veal Cutlet with Sage Butter, Saffron Risotto and Grilled Vegetables

Panna Cotta with Berry Compote

#### Wine Suggestion

Ligornetto, 7,5dl 59.00 (Merlot, Vinattieri, TI)

LOK

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G, L, O

### **FOOD ALLERGIES**

Important information regarding Food Allergies

#### **FOOD ALLERGY TABLE**

Letter	Contains
A	Gluten
В	Crustacean Shellfish
С	Eggs
D	Fish
Е	Peanuts
F	Soybeans
G	Milk
Н	Traces of Nuts
L	Celery
M	Mustard
N	Sesame
O	Sulfur Dioxide & Sulfites
P	Lupin Bean
R	Mollusks

#### **DECLARATION**

All meat is from Switzerland, unless otherwise declared. All bread and pastries are produced in Switzerland, unless otherwise declared.

For information about food allergies, please ask our employees.

All prices in CHF incl. VAT



# RESTAURANT

Apero in an unforgettable Atmosphere



#### **RESTAURANT**

Information about the room

#### **RESTAURANT:**

max. 54 people

#### **STÜBLI & RESTAURANT:**

max. 110 people



### RESTAURANT

# STÜBLI

For small groups and a private atmosphere



**STÜBLI**Information about the room

#### STÜBLI:

max. 48 people

#### **STÜBLI & RESTAURANT:**

max. 110 people



RESTAURANT

## **SURROUNDING AREA**

Impressive! Local! Original! Quality!



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