

# FOOD DESSERTS

# WELCOME TO GLEIS 1

We are very happy to have you here.

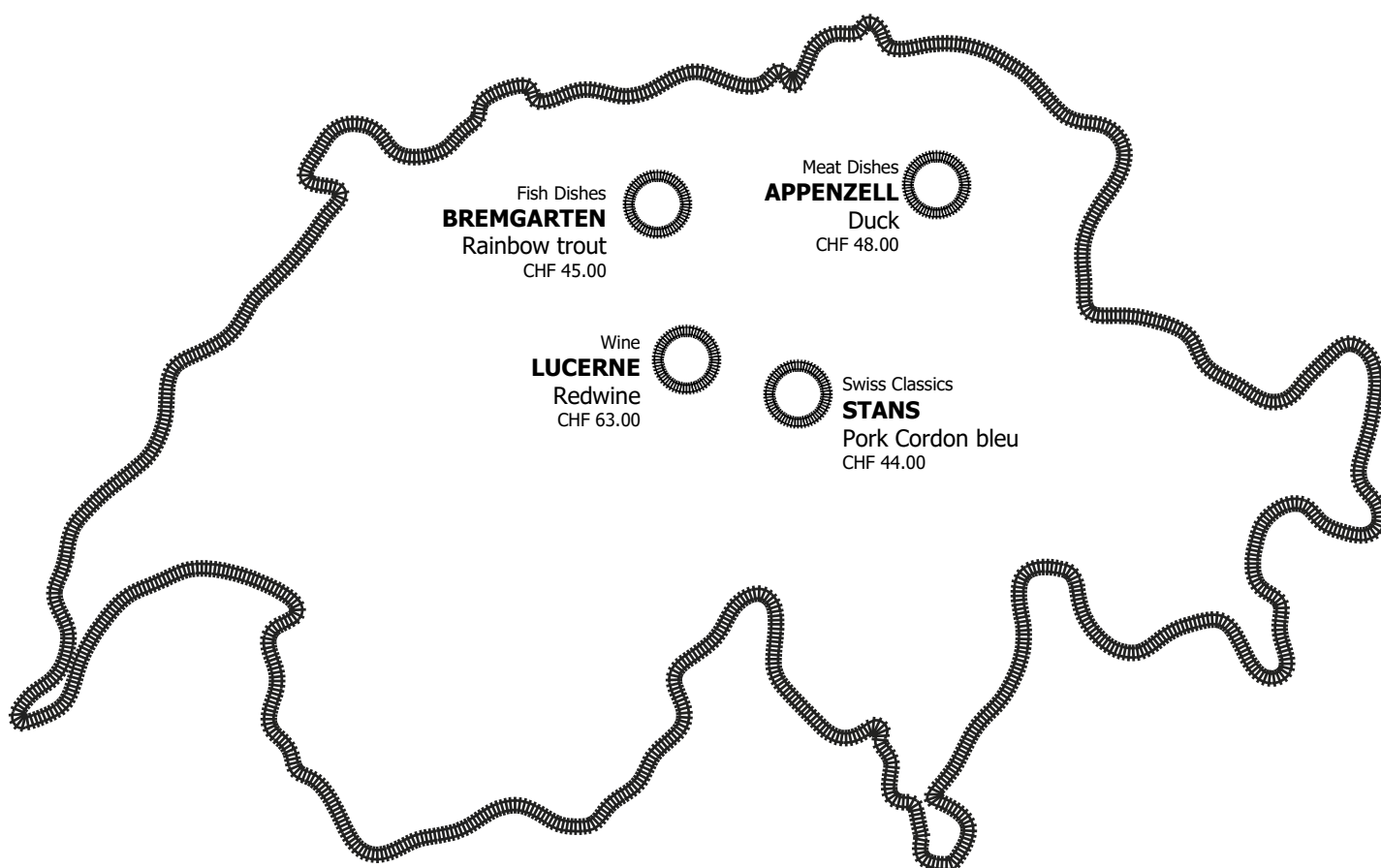
Every dish we serve is prepared with passion and care. **Regional, seasonal and homemade** – this is our philosophy. We place great value on variety, fresh ingredients and the craftsmanship of cooking.

Let our passion for great food inspire you, enjoy our cuisine, and have a wonderful time with us.

Your Gleis 1 Team

# REGIONALITY

We are committed to offering regional dishes made with ingredients from Switzerland.



# 3-COURSE-MENU

## CHF 61.00

 **Summer Salad** Starter  
 Elderflower | Carrot | Radish | Cherry

or

 **Gazpacho** Starter  
 Spanish Tortilla | Bell Pepper | Cucumber | Tomato | Smoked Oil

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**Lemon Chicken with Citrus Butter** Main Course  
Summer Vegetables | Homemade Tagliatelle

or

 **Black Ravioli** Main Course  
Eggplant | Sumac | Yoghurt | Preserved Lemon | Pomegranate

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 **Grilled Cherries** Dessert  
Koji Ice Cream | Crumble

or

 **Homemade Carrot Cake** Dessert  
Citrus Fruits | Low-Fat Quark

# STARTERS



## **Green Salad**

CHF 11.00



Homemade Pickled Vegetables  
French or Italian Dressing



## **Summer Salad**

CHF 15.00



Elderflower | Carrot | Radish | Cherry



## **Heirloom Tomatoes**

CHF 17.00

Buffalo Mozzarella | Onion | Balsamic Vinegar



## **Beer Tartare**

CHF 28.50 / 44.50

Brioche Toast | Egg Yolk | Vegetables  
Chives

## **Ceviche**

CHF 26.00

Arctic Char | Leche de Tigre  
Pico de Gallo | Beetroot



## **Gazpacho**

CHF 15.00



Spanish Tortilla | Bell Pepper | Cucumber  
Tomato | Smoked Oil

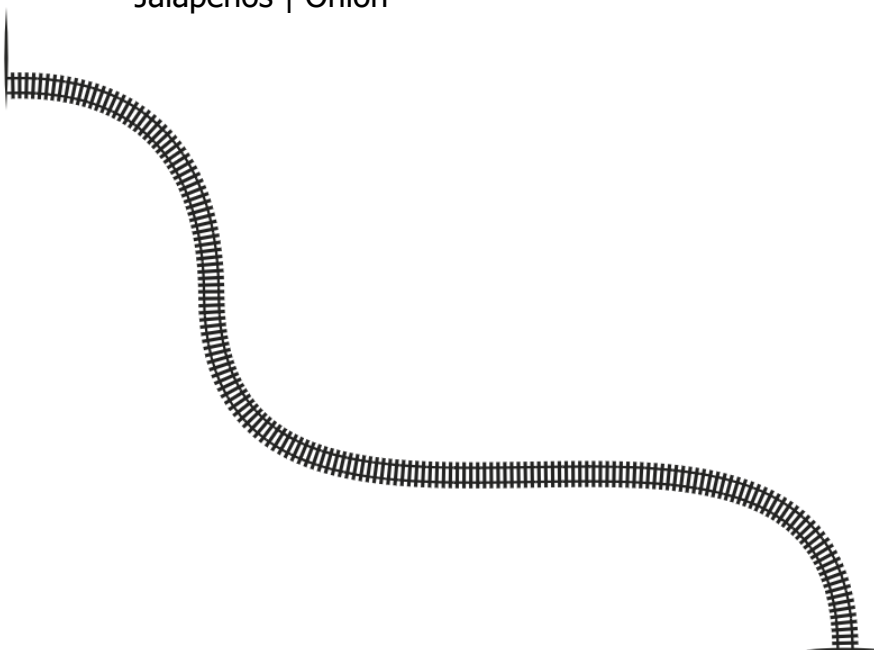


## **Quesa Birria Tacos**

CHF 19.00

Oxtail | Broth | Alpine Cheddar | Salsa  
Jalapeños | Onion

The chef recommends



# MAIN COURSE

Let yourself be tempted by our winter selection of main courses, composed with fresh, regional ingredients and a touch of creativity.

Each dish tells its own story and invites you to discover new moments of indulgence. Whether hearty, refined, or classic – we have the perfect culinary experience for every palate.

A true highlight in the evening is the preparation of our dishes on the **charcoal grill**. It gives meat, fish, and vegetables an intense, natural aroma that only real embers can create. Lightly smoked on the outside, juicy and perfectly cooked on the inside: a flavour experience to remember.

Immerse yourself in the variety of our cuisine and enjoy with all your senses.



# MEAT DISHES

## **Lemon chicken** CHF 40.00

Citrus Butter | Homemade Tagliatelle  
Summer Vegetables



## **Beef Spider Steak** CHF 45.00

Chimichurri | Potato | Black Garlic | Grilled Vegetables



## **Butterflied Spring Chicken** CHF 42.00

Peas | Eggplant | Bellpepper | Parsley | Corn Tortilla

The chef recommends

## **Beef Onglet (Hanger Steak)** CHF 41.00

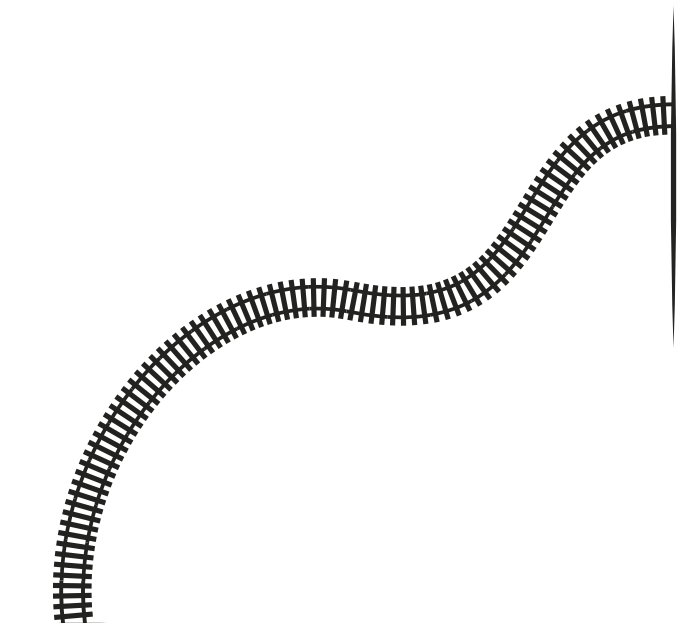
Spring Onion | Cream Cheese | Pan Bread  
Mole Rojo | Green Beans

## **Beef Short Rib** CHF 49.00

White Cabbage | Buckwheat | Apricot  
Salsa Macha | Mojo Amarillo

## **"Waldi" Pork Cordon Bleu** CHF 44.00

Stanser Flade Cheese | Cured Ham | Spring Onion  
Chili | French Fries | Sommer Vegetables



# VEGETARIAN



## **Vegan Stroganoff**

CHF 31.00



Tofu | Rösti | Sommer Vegetables



## **Corn Ribs**

CHF 34.00



Polenta | Popcorn Beurre Blanc | Mustard Seeds  
Corn Ketchup



## **Black Ravioli**

CHF 35.00

Eggplant | Sumac | Yoghurt | Preserved Lemon  
"Fette Berta" Cheese

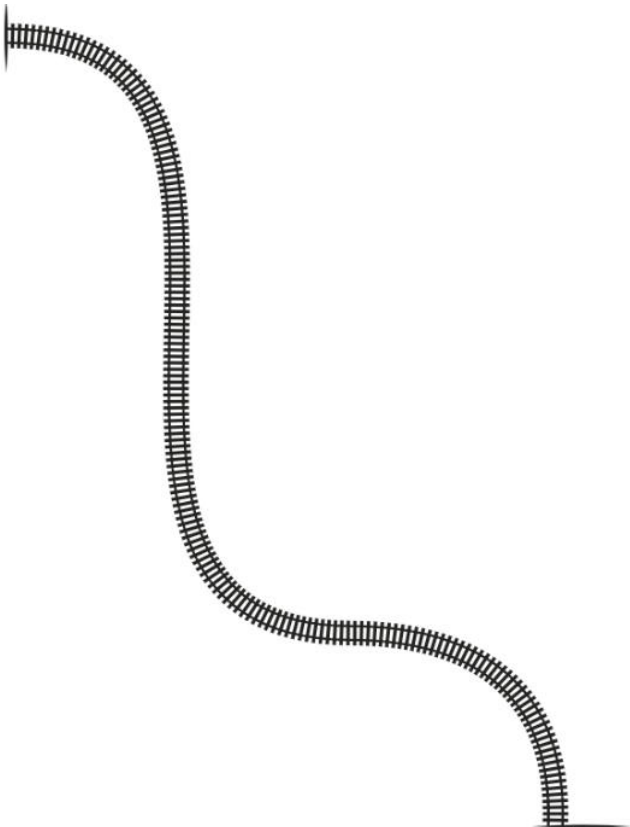
The chef recommends



## **Summer Tagliarini**

CHF 33.00

Homemade Tagliarini | Basil | Garlic  
Cherry Tomatoes | Olive Oil | Parmesan



# FISH DISHES

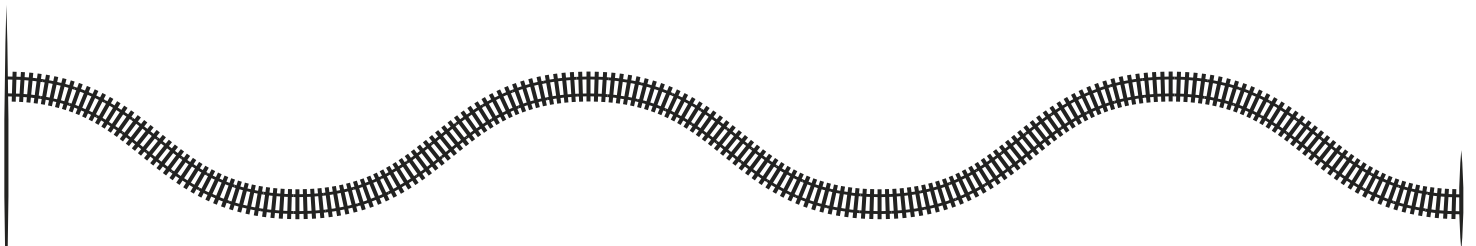
## Homemade Fish and Chips CHF 43.00

Zuger Whitefish | Homemade Fries | Tartar Sauce

## Whole Rainbow Trout "Butterfly" CHF 45.00

Glass Noodles | Cucumber | Lemon | Garlic  
Parsley | Spruce Tip Honey

The chef recommends



# FOR YOUR NEXT VISIT ON PRE-ORDER

FROM 2 PERSONS



**1Kg Porterhouse Steak** per Person CHF 65.00

Three homemade sauces | Side dishes of your choice

## **Side dishes: two starches, two vegetables**

Starch: French fries, boiled potatoes, homemade tagliatelle,  
buttered rice

Vegetables: Seasonal vegetables, grilled vegetables, broccoli, beans

# DESSERTS



## **Homemade Crème Caramel**

CHF 9.50

Whipped Cream | Fresh Fruit



## **Wild Berry Sorbet**

CHF 14.00

Chocolate | Berries



## **Raspberry Tartlet**

CHF 15.00

Chocolate | Berry



## **Grilled Cherries**

CHF 13.00

Koji Ice Cream | Crumble

The chef recommends



## **Homemade Carrot Cake**

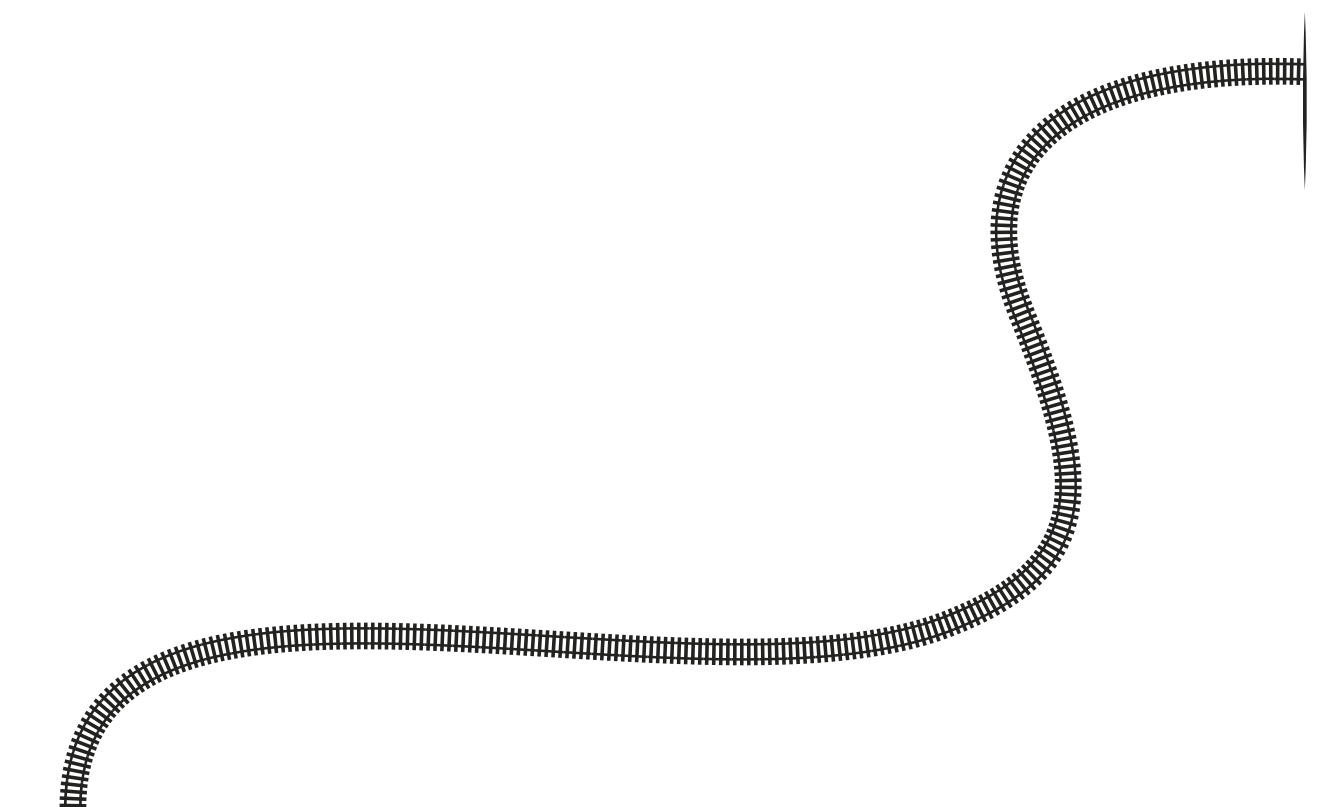
CHF 15.00

Citrus Fruits | Low-Fat Quark



## **Affogato**

CHF 9.00



# HISTORY AT THE RAILWAY STATION

Today's Restaurant Gleis 1 at Hotel Waldstätterhof Lucerne looks back on a rich and eventful history, closely connected to the city of Lucerne and its railway station. The foundation stone of the building was laid in 1898, followed by its opening in 1902.



A defining chapter began in 1923, when the property was taken over by the dedicated women of the Lucerne Public Benefit Women's Association.

This period was strongly shaped by Mathilde Blattner-Amrein, a forward-thinking entrepreneur from Lucerne and a member of the well-known Amrein family of the Glacier Garden dynasty. Under her leadership, something truly remarkable for its time emerged: the first alcohol-free and tip-free hotel in the city of Lucerne.

At a time when restaurants were largely dominated by men and alcohol, these women created a place where single women as well as female students and schoolchildren could feel safe and welcome. The former community lounge, now the origin of today's Gleis 1, served as a meeting place and quickly became an important social hub of urban life.

As society evolved, so did the restaurant. In 2016, the concept was modernised and alcohol was consciously reintroduced. Another milestone followed in 2023/2024 with the comprehensive renovation and reopening as Restaurant Gleis 1, including a bar and a contemporary new look. The name is deliberately chosen: within the railway station, you will search in vain for Platform 1, but with us, you will find it right next to Platform 2.

Today, Gleis 1 brings together over 120 years of history. A place that has continuously evolved because people had the courage to embrace change and explore new paths.

# LEGEND



Vegetarian dishes



Gluten-free dishes



Gluten-free options available, please ask our service staff.

# ALLERGENS

If you have any questions about allergens, our service staff will be happy to provide you with information.

# DECLARATION

Country of origin of meat: Switzerland

Fishing area for fish: Switzerland

Fishing area for the kids' menu fish bites: Asia / European inland waters

Country of production for bread: Switzerland