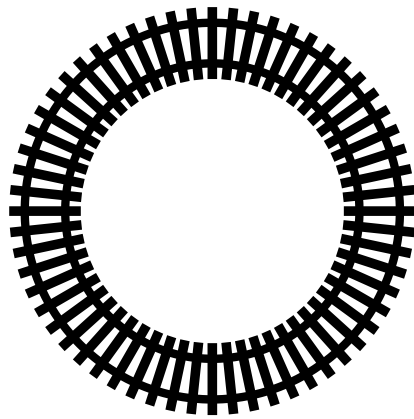




GLEIS 1

WELCOME TO THE GLEIS 1

We are delighted to welcome you and to treat you to some truly special culinary moments with our cuisine. With great passion, care and a love of our craft, we create dishes that embody regional, seasonal and home-made flavours. We focus on fresh ingredients, a variety of flavours and a style of cooking that combines tradition with creative ideas.

Every dish tells its own story and invites you to discover something new and rediscover the familiar. Whether hearty, sophisticated or classic – there's something to delight every palate here. Our cuisine is a real experience, particularly in the evening: cooked on the charcoal grill, meat, fish and vegetables develop an unmistakable, intense flavour. The real embers impart a subtle smoky note, whilst the ingredients remain juicy on the inside and are cooked to perfection – a taste experience that will linger in your memory.

Let our passion for good food inspire you, enjoy the diversity of our cuisine and have a delightful and enjoyable time with us. We look forward to treating you to a culinary delight.

Your Gleis 1 team



3-COURSE-MENÜ

Salsify

Yuzu | Vegetables | Sourdough Bread

or

Creamy Pumpkin Soup

Amaretti | Pumpkin | Nutmeg

Pork Cheeks

Red Wine Jus | Parsnip | Beetroot

or

Pumpkin Agnolotti

Pumpkin | Saffron | Goat Cheese

Apricot Dumplings

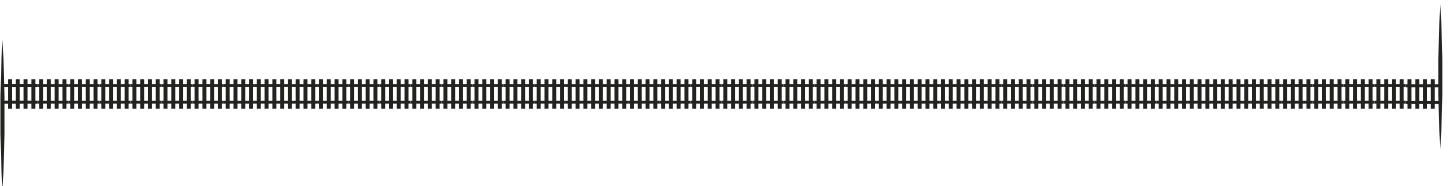
Vanillesauce | Crumble

or

Roseship Panna Cotta

Grapes | Roseship | Crumble

CHF 63.00



STARTERS

Green Salad

Homemade Pickled Vegetables
French or Italian Dressing
CHF 11

Lamb's Lettuce Salad

Mushrooms | Garlic Croutons | Egg | Bacon
CHF 18

The chef recommends

Marinated Salsify

Feta | Yuzu | Vegetables | Sourdough Bread
CHF 15

Beef Tatar

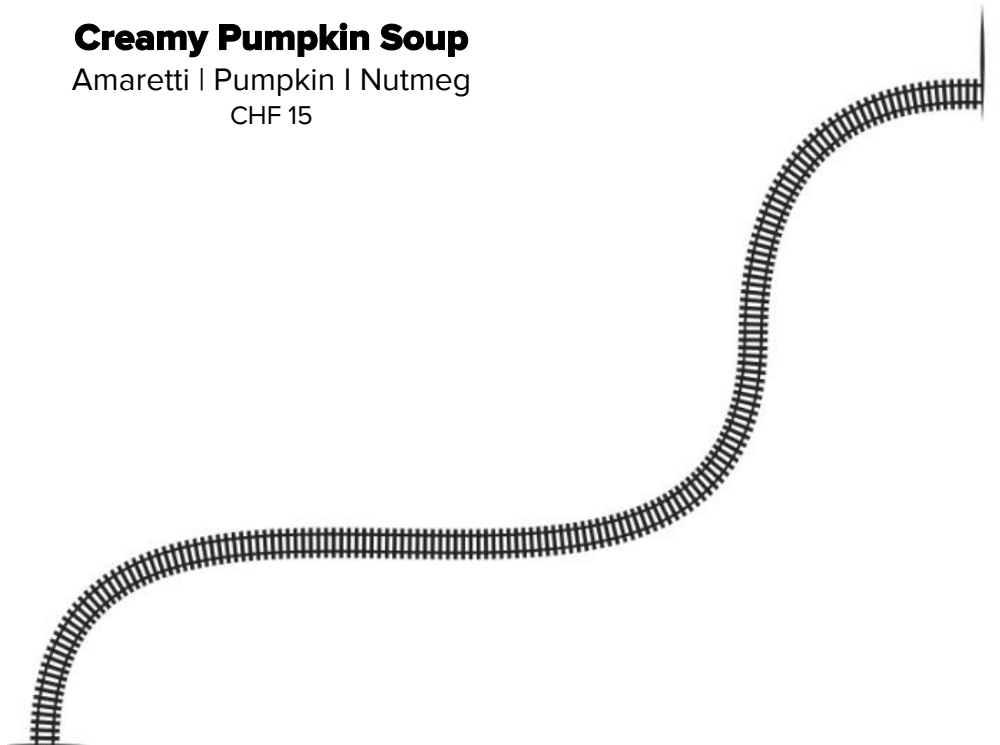
Briochettoast | Egg Yolk | Vegetables
80g CHF 28.50
140g CHF 44.50

Beetroot Carpaccio

Goat Cheese | Walnut | Lemon | Pear
CHF 16

Creamy Pumpkin Soup

Amaretti | Pumpkin | Nutmeg
CHF 15



MAIN COURSES

MEAT

Entrecôte «Zwiebelrost» 250g

Beef | Pizokel | Crispy Onions
Bone Marrow Jus | Savoy Cabbage
CHF 68

«Gleis1» Cordon Bleu

Pork | Stanser Fladen Cheese | Cured Ham | Chilli
Spring Onions | Homemade French Fries | Autumn Vegetables
CHF 44

Spider Steak

Beef | Potato | Chimichurri
Black Garlic | Grilled Vegetables
CHF 45

Lemon Chicken

Citrus Butter | Homemade Tagliatelle
Autumn Vegetables
CHF 40

The chef recommends

Pork Cheeks

Red Wine Jus | Parsnip | Beetroot
CHF 44

Beef Tartar

Brioche toast | Egg Yolk | Vegetables
140g CHF 44.50

«Gleis 1» Röstli

Bacon | Ham | Mountain Cheese | Fried Egg
CHF 35

FISH

The chef recommends

Butterflied Rainbow Trout

Jerusalem artichoke | Buttermilk | Cabbage | Herb Oil
CHF 45

Whitefish Fish 'n' Chips

Homemade French Fries | Tartar Sauce
CHF 43

VEGETARIAN

Game Meat without the Meat

Spätzli | Brussels Sprouts | Braised Red Cabbage | Chestnuts
Lingonberries | Apple | Mushroom Sauce
CHF 34

Chestnut Tagliatelle

Brussels Sprouts | Lingonberries
CHF 33

Pumpkin Agnolotti

Pumpkin | Saffron | Goat Cheese
CHF 36

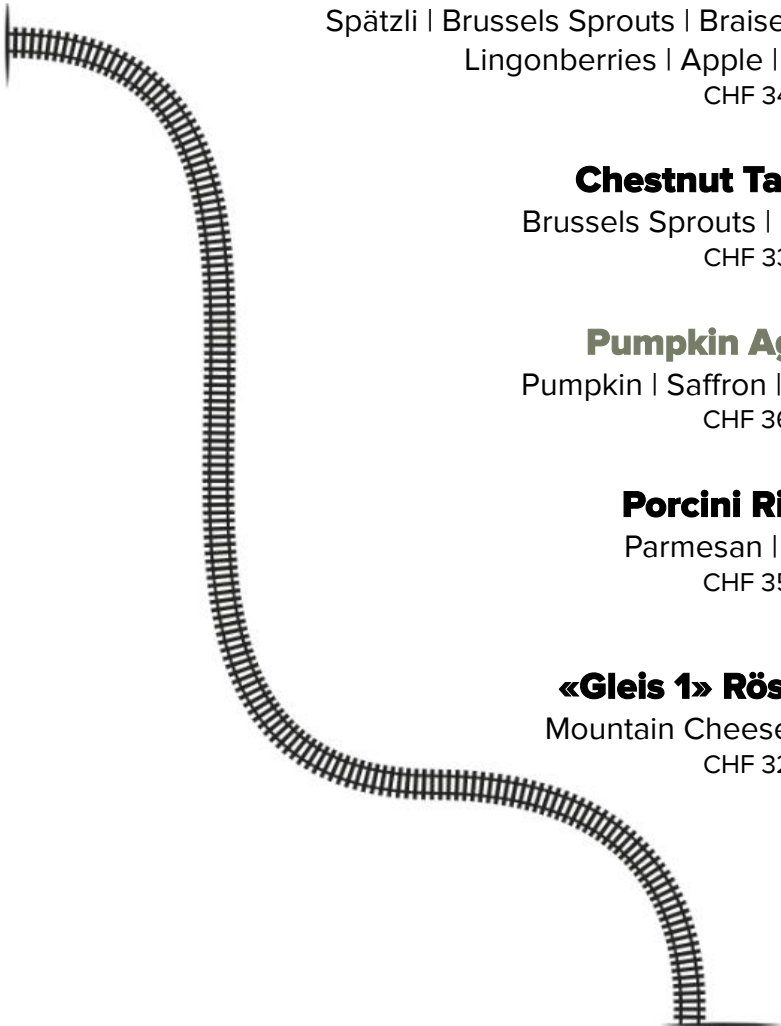
The chef recommends

Porcini Risotto

Parmesan | Herbs
CHF 35

«Gleis 1» Rösti Veggie

Mountain Cheese | Fried Egg
CHF 32



PRE-ORDER FOR YOUR NEXT VISIT

FOR 2 OR MORE PEOPLE

1 Kg Porterhousesteak

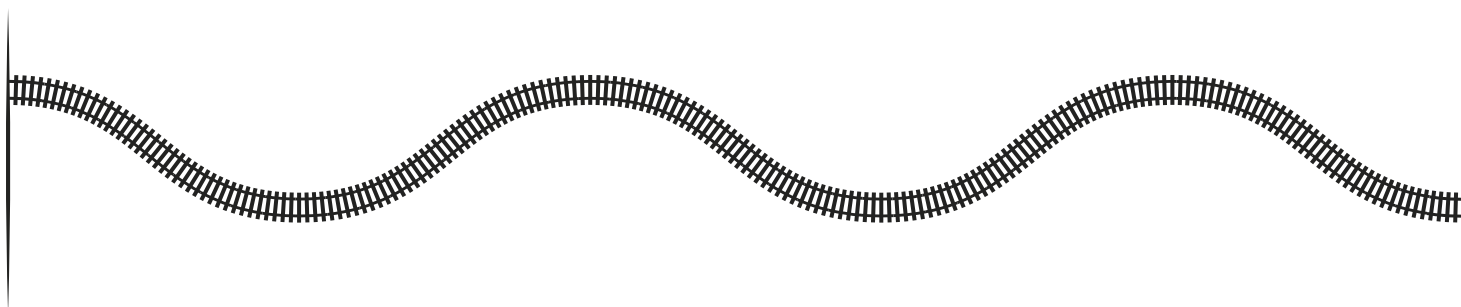
Housemade Sauces | choice of 2 Side Dishes

Choice of Vegetables

CHF 72 p.P.

Side Dishes:

French Fries | Homemade Tagliatelle | Buttered Rice | Potatoes | Seasonal vegetables |
Grilled vegetables



DESSERTS

Homemade Caramel Flan

Whipped cream | fruits
CHF 12

Apricot Dumplings

Vanille sauce | Crumble
CHF 15

The chef recommends

Roseship Panna Cotta

Grapes | Roseship | Crumble
CHF 16

Hazelnut Parfait

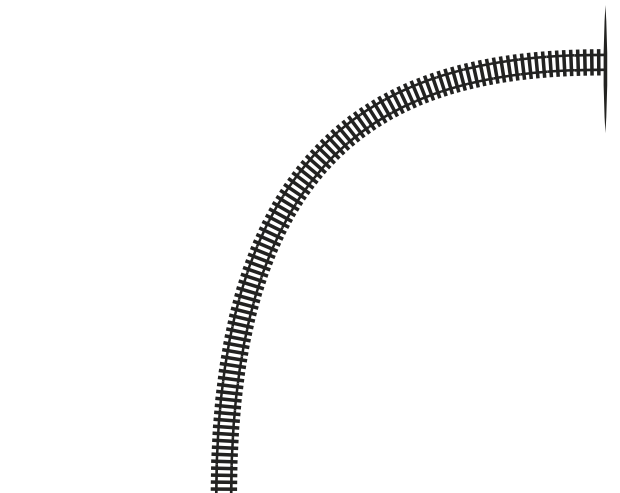
Salted Caramel | Chocolate Crumble
Roasted Hazelnuts | Blackberry Gel
CHF 16

Vermicelles

Homemade Meringue | Whipped Cream
CHF 15

Coup Nesselrode

Vermicelle | Vanilla Ice Cream | Whipped Cream
CHF 18



CONTEMPORARY HISTORY AT THE STATION

Today's Restaurant Gleis 1 at the Hotel Waldstätterhof in Lucerne looks back on an eventful history that is closely linked to the city of Lucerne and the railway station. The foundation stone of the building was laid as early as 1898, and it opened in 1902.



A pivotal chapter began in 1923, when the organisation was taken over by the dedicated women of the Lucerne Charitable Women's Association. This period was significantly shaped by Mathilde Blattner-Amrein, an enterprising Lucerne native from the renowned Amrein dynasty of the Gletschergarten. Under her leadership, something extraordinary for its time was created: the first alcohol-free and tip-free hotel in the city of Lucerne.

In an era when restaurants were heavily dominated by men and alcohol, these women created a place where single women and schoolchildren could feel safe and welcome. The 'Gemeindestube' of that time, the precursor to today's Gleis 1, served as a meeting place and quickly turned the establishment into a key hub of city life.

As society changed, so too did the restaurant. In 2016, the concept was modernised and alcohol was deliberately reintroduced to the menu. Another milestone followed in 2023/2024 with the comprehensive renovation and reopening as Restaurant Gleis 1, complete with a bar and a contemporary look.

The name was chosen deliberately: you won't find Platform 1 in the station building, but here you'll find it right next to Platform 2.

Today, Gleis 1 embodies over 120 years of history. It is a place that has constantly evolved because people had the courage to try something new.

ALLERGENS

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

DECLARATION

Country of origin of meat:

Switzerland

Fishing ground for Fish:

Switzerland

Fish Nuggets – Fishing Area:

Asia | Europe

Bread:

homemade at Gleis 1