

hotel restaurant
hammer

Eigenthal / Lucerne





The legend of Anton Hammer, 1901

The family tradition that continues at the Hammer hotel to this very day began over 100 years ago with the legend of Anton Hammer. The legend tells of a sunny summer's day in August 1901 when Anton Hammer decided to climb the Mittagsgüpfi mountain from Stäfeldi and to hike over the peaks of Mount Pilatus to the Widderfeld. Unfortunately, visibility quickly deteriorated as thick clouds moved up from the valley and completely engulfed Mount Pilatus. A cold, strong wind lashed against the rock face and Anton could barely go on. Then, all of a sudden, a man who seemed to be bathed in light appeared at his side, and led him to a cave below the steep north face of the Widderfeld.

As repayment, the rescuer asked that Anton build a house in the valley to provide safety and shelter for hikers and mountain climbers. Since that day, the Hammer family have considered it their duty to provide guests with accommodation and hospitality in legendary Eigenthal – and that is exactly what they have been doing for three generations.



Welcome to mythical Eigenthal at the foot of Mount Pilatus

The Pilatus massif is steeped in legend and lore. For the people of Eigenthal, Mount Pilatus has not always been the exalted majestic home mountain that it is today for the Lucerne Region; it was once a foreboding place of treacherous storms and thunderous waterfalls that gushed down into the valley, and was inhabited by dragons and serpents, witches and sorcerers. Luckily, however, legend also made it home to friendly dwarves who were fond of the people of Eigenthal and watched over their chamois goats, but punished the sinners and the hard-hearted.



Soups, salads and vegetable dishes

Our fresh herbs, vegetables and salad leaves are selected with great care and are bursting with flavour – some are picked from our own vegetable garden.

Alpkäsesuppe mit Alpenchrütli (V) CHF 13

A light soup made with mature Alpine cheese and Alpine herbs

Gerstensuppe mit Muotathaler Rauchwurst CHF 15

A flavoursome and creamy soup of pearl barley, smoked Muotathal sausage and vegetables, finished with cream

Pot-au-feu CHF 20

Meat broth with beef, vegetables and bacon

Gemüseteller CHF 18

Seasonal grilled vegetables served with olive oil and *rösti* (fried potato cake)

We are well known for our home-made salad dressings – choose between vinaigrette, French dressing, or simply olive oil and vinegar.

Grüner Gartensalat (V) CHF 8

Crunchy green garden salad garnished with herbs

Salatüberraschung (V) CHF 12

Green salad with seasonal produce from the woods and garden

Chef-Salat CHF 15

Our chef's own special creation made from seasonal produce, egg, croutons and bacon

Order a small portion and save 3 CHF

V = Vegetarian

Hammertürmli

A tiered stand full of delicious morsels (for two people or more)

Z'morge (from 9 to 11 a.m.) CHF 28

Brioche, spelt *Gipfeli* (croissants), Alpine butter, Swiss wholemeal bread, homemade jam, Swiss muesli, cheese, ham, yoghurt and fruit salad

Z'obig (from 2 p.m.) CHF 35

Muotathal farmer's ham, bacon, smoked ham, dried meat, homemade sausages, mature Alpine cheese, rustic bread and butter

Z'vieri (from 2 p.m.) CHF 35

Boiled beef salad, sausage and cheese salad, French fries, seasonal garden salad, smoked sausage and sourdough bread

Z'dessert (from 2 p.m.) CHF 28

Fresh fruit tart, nut biscuits, Lucerne gingerbread, double cream, meringue, whipped cream, luxury chocolate, chocolate cake, Mövenpick ice cream, fruit salad

Warm filled rolls

White bread from the village bakery with various delicious fillings

Ham or cheese CHF 10

Tender schnitzel on a bed of salad with tartar sauce CHF 14

Smoked fillet of trout on lettuce with horseradish foam CHF 14

Curried grilled chicken on lettuce CHF 10

French omelette with bacon CHF 10

Sourdough bread with ham, cheese or bacon CHF 8

Central Switzerland specialities

A passion for Swiss tradition paired with high-quality produce

Äplermagronen CHF 22

Macaroni and potato in a creamy cheese sauce, served with apple compote and crispy onions

Spezial-Buurebratwurst (180 g) CHF 22

Farmer's pork sausage with onion sauce, served with *rösti* (fried potato cake) and salad

Kalbsbratwurst (180 g) CHF 22

Veal sausage served with chips and salad

Meat from Muotathal

Muotathal and Illgau mountain farmers supply us with the best-quality regional and organic meat for our traditional, rustic Swiss cuisine.

Pork

Saftiges Schnitzel an Champignonrahmsauce CHF 28

Tender schnitzel in a creamy button mushroom sauce served with butter pasta and vegetables fresh from the market

Holzfäller-Steak (300 g) mit Kartoffelschnitz CHF 33

Juicy, marinated "woodcutter's" pork steak (300 g) served with a homemade barbecue sauce and chipped potatoes

Veal

Zarte Leberli mit Ankeröschti CHF 33

Tender calf's liver in a madeira sauce, served with *rösti* (fried potato cake)

Paillard CHF 36

Schnitzel of veal, pounded thin and served with a salad garnish or vegetables

Cordon bleu CHF 42

Cordon bleu stuffed with cured ham and a secret mixture of local cheeses, served with French fries and market vegetables

Beef

Entrecôte double (400 g) (for 2 people) CHF 36
per person

Served with *rösti* (fried potato cake) and various sauces

Fresh trout from the Rümli stream

Forellenfilet im Hösli CHF 29

Fillet of trout baked in a light beer batter with tartar sauce and salad

Forellenfilet im Ofen CHF 30

Trout stewed in the oven with Alpine herbs, served with boiled potatoes

Forellenfilet am Söösli CHF 30

Fillet of trout fried in butter with shallots, served with boiled potatoes

Geräuchtes Forellenfilet mit Meerrettichschaum CHF 24

Smoked fillet of trout with horseradish foam, served with a salad garnish

Cheese specialities

Our cheese supplier Tony Strüby from Altberg is well known locally for his delicious dairy produce. That is why we only use his well-matured, full-flavoured Alpine cheeses in our dishes.

Ankeröschti mit Chäs <i>Rösti</i> (fried potato cake) with cheese, smoked bacon, fried egg and salad	CHF 20
Chässchnitte Large slice of cheese on toast with bacon, fried egg and salad	CHF 18
Hammer raclette Full-flavoured melted cheese from the Valais region	CHF 16

Fondue

Hammer fondue (300 g of cheese) Served with cucumbers, pears or apples, silverskin onions, rustic bread and potatoes	CHF 25
Fondue menu (three courses) Muotathal smoked ham (starter)	CHF 44
Hammer fondue (300 g of cheese) Served with cucumbers, pears or apples, silverskin onions, rustic bread and potatoes; includes a small glass of kirsch as a digestif Fresh fruit salad or one scoop of sorbet	

Monday and Tuesdays are *Pastetli* (pie) days

Made with our own baker's finest buttery puff pastry

Original Lucerne Pastetli Filled with veal, sausage meatballs, raisins and button mushrooms, served with vegetables fresh from the market	CHF 26
Pilzpastetli (V) Filled with locally sourced mushrooms, served with a crunchy salad	CHF 26
Kokowää Filled with chicken and fruit in a curry sauce, served with rice	CHF 24

Sunday roast

Roast pork, meatloaf or <i>Suure Mocke</i> (marinated roast beef) Whatever tickles our kitchen team's fancy! Cooked to traditional recipes and served with vegetables and mashed potatoes	CHF 28
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Trout Fridays

Trout from the waters of Mount Pilatus

Ganze Forelle im Ofen (20 mins) Whole baked trout served with Alpine herbs and <i>rösti</i> (fried potato cake)	CHF 35
Forelle blau (20 mins) Trout cooked in fish broth served with boiled potatoes and melted butter	CHF 35

Homemade desserts

Our very own delicious creations are made using the finest ingredients. These sweet dishes are perfect as either a small snack or a dessert.

Früchtewähe mit Nidle	CHF 8
Fresh fruit tart made daily using seasonal fruits, served with whipped cream	
Lebkuchen mit Nidle	CHF 8
Gingerbread made to a traditional recipe, served with whipped cream	
Warmer Schoggikuchen	CHF 8
Chocolate cake warm out of the oven, served with whipped cream	
Süsser Apfelstrudel	CHF 12
Apple strudel served with vanilla ice cream and whipped cream	

Typical Swiss meringue specialities

Meringue Pilatus	CHF 10
Two meringues with whipped cream	
One meringue with whipped cream	CHF 7
Meringue Mittagsgüpfli	CHF 13
Two meringues with whipped cream and two scoops of ice cream	
One meringue with whipped cream and one scoop of ice cream	CHF 10

Ice cream

Dänemark, three scoops	CHF 12
With three small scoops	
Vanilla ice cream with hot chocolate sauce and whipped cream	CHF 9
Yoghurt, two scoops	CHF 10
With two small scoops	
Yoghurt ice cream with fruit salad and whipped cream	CHF 8
Iced coffee, three scoops	CHF 12
With three small scoops	
Espresso croquant ice cream with coffee sauce and whipped cream	CHF 9
Colonel, three scoops	CHF 12
With three small scoops	
Lemon&lime sorbet with a shot of vodka	CHF 9

Ask to see our Mövenpick ice cream menu

Speciality teas

Heisse Orange	CHF 6.50
Aromatic orange fruit tea with almond and cinnamon, finished with orange juice and caramel syrup	
Heisser Apfel	CHF 6.50
Aromatic apple fruit tea with almond and cinnamon, finished with apple juice and cinnamon syrup	
Chai-Latte	CHF 6.50
Masala chai tea blended with milk and vanilla syrup	
Tea with wine or rum	CHF 6.50
Tee-Variationen	CHF 5
Moroccan mint tea, Jasmine Gold (green tea), masala chai, black tea, verbena, camomile, rosehip	

Warm drinks

Ovomaltine	CHF 5
Hot chocolate	CHF 5
Hot chocolate with whipped cream	CHF 7
Caffè crema/espresso	CHF 4.50
Double espresso	CHF 5.50
Bowl of coffee	CHF 4.50
Cappuccino	CHF 5
Coffee with whipped cream	CHF 6
Coffee with ice cream and whipped cream	CHF 8
Homemade hot punch	CHF 8
Mulled wine, mulled cider or mulled milk	CHF 8

Speciality coffees with Swiss liqueur

Kafi Luz	CHF 6
Light coffee with schnapps served in a glass	
Älplerkafi Pfiff mit Geist	CHF 8
Coffee, whipped cream and schnapps	
Choose between Pflümli (plum), Kirsch (cherry), Zwetschgen (damson), Träsch (pear/apple) or Kräuter (herb)	
Tibidäbi im Glas	CHF 8
Coffee with Appenzell liqueur and whipped cream	
Appenzeller Lebkuchenkaffee	CHF 8
Coffee with Appenzell cream liqueur and whipped cream	

Kalte Getränke

Hammer spring water 5 dl/1lt	CHF 4/7
Still or sparkling	
Rivella Red/Blue 33cl	CHF 5
Coca-Cola/Coca-Cola Zero 33cl	CHF 5
Ramseier Suure cider cloudy/clear 50cl	CHF 6
Alcohol free Suure Most cider 50cl	CHF 6
Apple juice 3dl/5dl	CHF 4/6
Beckenrieder Orangenmost 3dl/5dl	CHF 4/6
a sparkling drink of orange and apple juice	

Our wines

Swiss white wines

Fendant du Valais AOC 50cl CHF 24/6

Johannisberg de Sion AOC 50cl CHF 24/6

Humagne Blanche du Valais AOC 75cl CHF 54/8

Chandra Kurt Collection

Heida du Valais AOC 75cl CHF 54/8

Chandra Kurt Collection

Maienfelder Weissburgunder 75cl CHF 54/8

Alcohol-free Swiss sparkling wine 75cl CHF 54/8

Spanish sparkling wines

Cava – Segura Viudas Brut Reserva CHF 62/9

Red wines from Switzerland

Humagne Rouge du Valais AOC CHF 54/8

Maienfelder Blauburgunder CHF 54/8

Spanish red wines by the glass

Navarro (house wine)

1 dl / ½ litre / litre CHF 6/25/45

Ask to see our wine list for more options.

Beer and speciality beers

Appenzeller Weizenbier 50cl CHF 6

Appenzeller Quöllfrisch 33cl CHF 5

Appenzeller Lager 50cl CHF 6

Schwarzer Kristall 33cl CHF 5

Zitronen-Panaché 33cl CHF 5

Eichhof, alcohol free 50cl CHF 6

Swiss schnapps and liqueur

Nocino CHF 7

Walnut liqueur from Ticino (30%/2cl)

Tessiner Grappa (45%/2cl) CHF 7

Appenzeller cream liqueur (18%/2cl) CHF 6

Pflümli (plum), Kirsch (cherry), Zwetschgen (damson), Chrüter (herb) or Träsch (pear/apple) (45%/2cl) CHF 6

Alte Zwetschge (old damson) (45%/2cl) CHF 8

Äntebüsi CHF 6

Cherry and kümmel (2cl)

Long Drinks und Cocktails

Swiss Edelweiss CHF 12

Xellent Swiss Edelweiss Gin and tonic

Swiss Vodka CHF 12

Xellent Swiss Vodka with cola

Appenzeller Alpenbitter with tonic CHF 10

Schweizer Whisky

Heimat CHF 10

Swiss Single Malt (40%/2cl)

Föhnsturm CHF 10

Swiss Single Malt (45%/2cl)



Heavenly stay and divine sleep at the Hammer hotel

Experience our stylish double rooms, complete with wonderful views of Mount Pilatus, or spend a night in one of our chalet-style single rooms. You are guaranteed an unforgettable stay under a shimmering starry sky, surrounded by the Eigenthal mountains. Prepare for pure relaxation!

**Double room with balcony
with separate, private bathroom** CHF 170
Single occupancy CHF 100

**Superior double room
with en-suite bathroom** CHF 200
Single occupancy CHF 120

**Double suite
with living room and bathroom** CHF 220
Single occupancy CHF 150

Mansard room CHF 80

The Hammer breakfast is included in the price of all rooms.



Weddings and birthdays

The Hammer mountain hotel is the perfect destination for anyone who dreams of a wedding or a birthday celebration in the mountains. We will be happy to organise your special event, set amidst a spectacular mountain landscape at the foot of Mount Pilatus.

We will cater to your needs and personal preferences to give your wedding or birthday party the desired ambience. Thanks to our party planning expertise, almost anything is possible at the Hammer!

The congenial seminar hotel in the mountains

The Hammer is an extraordinary place for seminars and conferences. The three conference rooms, complete with mountain views, offer the perfect setting for successful events.

Pilatus room (seats up to 80 people)	CHF 220
Rümlig room (seats up to 60 people)	CHF 200
Alpine room (seats eight people)	CHF 60

Free internet access throughout the building



Culture at 1,000 metres above sea level

The Hammer regularly hosts a variety of cultural events, including select concerts and lectures held in intimate surroundings. The current programme is available on our website.

You can book our shuttle bus service from Lucerne railway station and back. Please contact a member of staff for more information on departure times and prices.



Experience Lucerne

We are happy to organise your day trips and sightseeing tours.

Pilatus With the wide-ranging leisure activities offered by PILATUS BAHNEN, our guests can enjoy “2,132 possibilities above sea level”. With its two cableways, the world’s steepest toothed rack railway, Central Switzerland’s largest rope park and much more, there is something for everyone on Mount Pilatus! Book your ticket at the Hammer.

Chocolate factory Visit the nearby chocolate manufactory and sample the finest Swiss chocolate.

Swiss Museum of Transport, Lucerne The Swiss Museum of Transport shows the development of transport, mobility and communications in a hands-on and varied way, making it a unique Swiss attraction.

Ballenberg The Swiss Open-Air Museum Ballenberg offers insight into the rural and farming culture and history of Switzerland. It is one of the country’s most popular attractions.

Preview

Fun and game from 1 September, with venison from Muotathal

Our venison platter for two people or more includes ragout, entrecôte, and goujons, served with delicious autumnal sides such as chestnuts, red cabbage, Brussels sprouts, *spätzli* (a Swiss pasta), pears and plum jam.

per person

CHF 52

From 1 December to 1 April
Granny’s Sunday off!

For two people or more

Every Sunday you can enjoy delicious dishes from Granny’s kitchen, served in the finest antique porcelain.

Three-course meal
per person

CHF 54

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