

Lugano

**swiss bistro
carmel**



It's Hip To Dip!

Appetizers, Soups and Salads

Swiss Puff Pastry Pastelli
Filled with Shiitake, Forest and Portabella Mushrooms 14.95

6\$ Lugano's Saffron Risotto
Sautéed with Wild Mushrooms
Parmesan Cheese 12.75

6\$ Original Swiss Raclette Cheese
Melted over steamed Potatoes
15.50 (with Sausage add 5.00)

+ Swiss Specialties

Schnitzel... Voted "Monterey's Best"
Lightly breaded and pan fried Pork Loin,
Lemon, Capers, Anchovy Garnish,
Spätzli, and Red Cabbage 23.95

Pork Jäger Schnitzel
Topped with mushrooms,
Demi Sauce, Spätzli and Red Cabbage 24.95

Chicken Schnitzel
Breaded breast of Chicken with Lemon
wedge, Spätzli and Vegetables 21.95

Chicken Schnitzel Holstein
Topped with a fried egg, Spätzli and
Fresh Vegetables 24.50

6\$ Geschnetzeltes from Zurich
Thinly sliced veal in a delicate wild
mushroom sauce, roesti potatoes,
seasonal vegetables 32.95

6\$ Schlachtplatte
Kassler Smoked Pork Loin, Swiss Bockwurst,
Bavarian Bratwurst, Sauerkraut and
Steamed Potatoes 28.75

Braised Lamb Shank Jardiniere
Grilled Polenta and Vegetables 25.75

Swiss Veal or German Pork Bratwurst
Caramelized Onions, Roesti Potatoes,
Red Cabbage and Sauerkraut 19.95

6\$ Kassler Smoked Center Cut Pork Loin
Sauerkraut and fingerling potatoes 24.75

Chicken Picatta
Lemon caper sauce and Grilled polenta
Fresh Vegetables 21.75

6\$ New York Steak and Grilled Garlic Shrimp
Served with Steak Fries 39.50

Rack of Lamb
Dijon and Herb Crusted Roast Rack of Lamb
Demi Glaze served with Roesti Potatoes
and Vegetables 36.50

6\$ New York Sirloin Steak
Rösti Potatoes, Vegetables with
Cabernet Demi Glace 27.50

Farmer's Mountain Sausage Platter
Veal Bockwurst, German Bratwurst
and Garlic Sausage, Spätzli and
Caramelized Potatoes 25.50

6\$ Carmel Valley Greens and Romaine Salad
Herb Vinaigrette 7.95,
with Gorgonzola Cheese add 3.00

Chef Andre's Beef Goulash Soup
Served with Ciabatta Bread 8.95

6\$ Bündnerfleisch Swiss Specialty
Swiss air-dried specialty Beef,
Pearl Onions and Cornichon 18.95



Swiss Onion Soup
In a Gruyere
and Emmenthal
Cheese crust 8.75

Vegetable Barley Soup
From the region
of Grisons 6.95

6\$ Tomato, Mozzarella and Basil
Balsamic Glaze 14.50

Pasta

Spaghetti
Kalamata Olives, Roasted Tomatoes,
Scallions, Garlic, Basil,
Parmesan Cheese 17.95

Grilled Jumbo Shrimp
Over Spaghettini
Roasted Tomatoes,
Garlic, Basil,
Parmesan Cheese
23.95

Swiss Pizokel
Spätzli sautéed with
Swiss Chard, Black Forest Ham
grated Gruyere Cheese
17.95



Seafood and Lite Sare

6\$ Monterey Bay Sand Dabs
Saffron Risotto, Lemon Caper Sauce
Swiss Chard and Carrots 22.75

Fish and Chips
Spaten Beer Batter Basa Tartar Sauce
and Coleslaw 20.95

6\$ Shrimp Scampi & Scallops
Over Risotto 29.95

6\$ Lemon Grilled Salmon
Risotto and Medley of Vegetables
and Dill Caper Sauce 26.95

6\$ Vegetarian Steamer Basket
Broccoli, Cauliflower, Carrots,
Tomatoes, Fingerling Potatoes,
Red Cabbage and Forest Mushrooms 19.95

+ Chef Andre's Fondue Festival +

It's Hip To Dip!

All Cheese Fondues are served with house Salad, dipping Bread, Vegetables and Apples.

Swiss Original Cheese Fondue

Gruyere, Emmentaler and Appenzeller Cheese 21.95
with Sausages add 5.00

Tomato Ticino Fondue

Original Cheese Fondue with roasted Tomatoes and Cream 23.95
with Sausages add 5.00

Gorgonzola Mushroom Cheese Fondue

Shiitake, Oyster and Forest Mushrooms sautéed in Sherry Wine 24.95
with Sausages add 5.00

Sour Course Fondue Sampler



**Carmel Valley Greens
and Romaine Salad**
with House Dressing

Swiss Original Cheese Fondue

Gruyere, Emmentaler and
Appenzeller Cheese

Combination of Chicken and Beef Fondue

Thinly sliced Chicken and
Sliced Sirloin of Beef to cook in a
Burgundy Wine Broth

*Rösti Potatoes, Steamed Vegetables,
dipping sauces: Horseradish, Peanut,
Sesame Hoisin, Barbeque and
Calypso Sauce.*

Swiss Chocolate Fondue

Blend of Milk and Dark Swiss
Chocolate variety of
dipping Fruit, with
Marshmallows and
Lady Fingers



35.95 Per Person
(2 persons minimum)

Lite'n Tasty Fondue

Minimum 2 Persons. Prices are Per Person.

Surf and Turf

Shrimp and Beef in a Sherry Consommé 28.95

Seafood Fondue

Shrimp, Scallops, Salmon and Tilapia
simmered in a Lobster Saffron Broth 27.95

Beef Fondue Bacchus

Sliced Sirloin of Beef
to cook in a Burgundy Wine Broth 26.95

Chicken Fondue Chinoise

Thinly sliced Chicken to cook
in a Chicken Stock 23.95

*Above Fondues are served in a broth, a
healthier way of enjoying fondue along with
House Salad, Rösti Potatoes, Vegetables and
dipping sauces: Horseradish, Peanut, Sesame
Hoisin, Barbeque and Calypso Sauce.*



*One of the most popular customs of fondue is that if a lady loses
her morsel in the fondue, she pays with a kiss to the gentleman
on her right. If a man loses, he buys a bottle of wine.*



Split order 3.95. Price per person. Side orders 3.50.