

# Lugano

**swiss bistro  
carmel**



*It's Hip To Dip!*

## Appetizers, Soups and Salads

**Swiss Puff Pastry Pastetli**  
Filled with Shiitake, Forest  
and Portabella Mushrooms,  
with Parmesan Cheese 14.95

**GS Lugano's Saffron Risotto**  
Sautéed with Wild Mushrooms  
Parmesan Cheese 13.75

**GS Original Swiss Raclette Cheese**  
Melted over steamed Potatoes  
16.50 (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 24.95

**Pork Jäger Schnitzel**  
Topped with mushrooms,  
Demi Sauce, Spätzli and Red Cabbage 26.95

**Chicken Schnitzel**  
Breaded breast of Chicken with Lemon  
wedge, Spätzli and Vegetables 22.95

**Chicken Schnitzel Holstein**  
Topped with a fried egg, Spätzli and  
Fresh Vegetables 25.50

**GS Geschnetzeltes from Zurich**  
Thinly sliced veal in a delicate wild  
mushroom sauce, roesti potatoes,  
seasonal vegetables 33.95

**GS Schlachtplatte**  
Kassler Smoked Pork Loin, Swiss Bockwurst,  
Bavarian Bratwurst, Sauerkraut  
and Steamed Potatoes 29.75

**Braised Lamb Shank Jardiniere**  
Grilled Polenta and Vegetables 26.75

**Swiss Veal or German Pork Bratwurst**  
Caramelized Onions, Roesti Potatoes,  
Red Cabbage and Sauerkraut 20.95

**GS Kassler Smoked Center Cut Pork Loin**  
Sauerkraut and fingerling potatoes 25.75

**Chicken Picatta**  
Lemon caper sauce and Grilled polenta  
Fresh Vegetables 22.75

**GS New York Steak and Grilled Garlic Shrimp**  
Served with Steak Fries 40.50

**GS New York Sirloin Steak**  
Rösti Potatoes, Vegetables with  
Cabernet Demi Glace 28.50

**Farmer's Mountain Sausage Platter**  
Veal Bockwurst, German Bratwurst  
and Garlic Sausage, Spätzli  
and Sauerkraut 26.50

**GS Carmel Valley Greens and Romaine Salad**  
Herb Vinaigrette 7.95,  
with Gorgonzola Cheese add 4.00

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

**GS Bündnerfleisch Swiss Specialty**  
Swiss air-dried specialty Beef,  
Pearl Onions and Cornichon 19.95  
**Caesar Salad** 10.95



**Swiss Onion Soup**  
In a Gruyere  
and Emmenthal  
Cheese crust 9.50

**Vegetable Barley Soup**  
From the region  
of Grisons 7.50

**GS Tomato, Mozzarella and Basil**  
Balsamic Glaze 14.50

## Pasta

**Spaghetti**  
Kalamata Olives, Roasted Tomatoes,  
Scallions, Garlic, Basil,  
Parmesan Cheese 18.95

**Grilled Jumbo Shrimp**  
Over Spaghettini  
Roasted Tomatoes,  
Garlic, Basil,  
Parmesan Cheese  
24.95

**Swiss Pizokel**  
Spätzli sautéed with  
Swiss Chard, Black Forest Ham  
grated Gruyere Cheese  
18.50



## Seafood and Lite Sare

**GS Monterey Bay Sand Dabs**  
Saffron Risotto, Lemon Caper Sauce  
Swiss Chard and Carrots 23.50

**Fish and Chips**  
Spaten Beer Batter Basa Tartar Sauce  
and Coleslaw 21.95

**GS Shrimp Scampi & Scallops**  
Over Risotto 29.95

**GS Lemon Grilled Salmon**  
Risotto and Medley of Vegetables  
and Dill Caper Sauce 27.50

**GS Vegetarian Steamer Basket**  
Broccoli, Cauliflower, Carrots,  
Tomatoes, Fingerling Potatoes,  
Red Cabbage and Forest Mushrooms 19.95

**GS** Gluten Free

# + 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, Emmenthaler and Appenzeller Cheese 22.95  
with Sausages add 5.00

## Tomato Ticino Fondue

Original Cheese Fondue with roasted Tomatoes and Cream 24.95  
with Sausages add 5.00

## Gorgonzola Mushroom Cheese Fondue

Shiitake, Oyster and Forest Mushrooms sautéed in Sherry Wine 25.50  
with Sausages add 5.00

## Sour Course Fondue Sampler



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

### Swiss Original Cheese Fondue

Gruyere, Emmenthaler 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



36.95 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 29.95

### Seafood Fondue

Shrimp, Scallops, Salmon and Tilapia  
simmered in a Lobster Saffron Broth 28.95

### Beef Fondue Bacchus

Sliced Sirloin of Beef  
to cook in a Burgundy Wine Broth 27.95

### Chicken Fondue Chinoise

Thinly sliced Chicken to cook  
in a Chicken Stock 24.95

*Above Fondues are served in a broth, a  
healthier way of enjoying fondue along with  
House Salad, Roesti 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.