

# Sempia

## RESTAURANT

My team and I are delighted to welcome you in our Sempia restaurant.

Far from the hustle and bustle, words like relaxation, enjoyment and quality are the focus of our work.

We combine highest quality regional ingredients with excellent service and great ambience to create an unforgettable experience.

I cook my favorite dishes and classics, such as cordon bleu, suuri calf's liver and whitefish from Lake Sempach.

Enjoy summer creations from our kitchen, accompanied by selected wines and attentive service!

We are glad to be your hosts and wish you "e Guete"!

Marcus Seidel  
Executive Chef



Monday to Sunday  
from 18.00 – 24.00



### Declarations

#### beef:

Switzerland/Ireland

#### veal, pork and eggs:

Switzerland

#### salmon:

Norway

#### whitefish/balchen

Switzerland

#### black tiger shrimps:

Vietnam

### Allergens

Please contact our service staff, they will be happy to advise you.

## Aperitif

Crunchy bread, alpine cheese or spicy olives?

### Homemade crispy bread

Tomato | mozzarella | garlic | basil  
CHF 10

### Appetizer plate

Smoked-dried beef | raw ham  
spicy salami | cheese | freshly baked  
bread | pickled vegetables  
per person CHF 12  
for two CHF 22



## Cold starters

### Green salad

Seasonal leaf salads | roasted seeds  
croutons  
CHF 8

### Colorful mixed salad

Variation of marinated salads  
roasted seeds | croutons  
CHF 12

### Swiss beef carpaccio

Lemon-creme | arugula  
sbrinz-cheese | baked caper's  
CHF 28

choose between our  
homemade dressings  
Italian, french or honey-thyme



## Soup

### Green pea soup

Chorizo | mint  
CHF 11

### Refreshing avocado-basil soup

Cucumber | shrimp  
CHF 12



## Tatar

### Beef tatar "classic"

Marinated with a homemade  
special sauce | sbrinz-cheese chip  
garden cress

mild | medium or hot seasoned

starter (70g)

CHF 19

main course (140g)

CHF 34

### Smoked salmon tatar

Crème fraiche | lemon  
garden cress | chives

starter

CHF 16

main course

CHF 28

with a portion of french fries  
CHF 7

## Grilled Meat & Fish

Our summer meat & fish creations  
are served with a salad and a side  
dish of your choice.

### Corn chicken breast

With feta cheese & filled  
with dried tomatoes  
CHF 28

### Veal cutlet 250g

CHF 39

### Entrecôte 200g

CHF 38

### Fillet of pork 200g

CHF 30

### Saddle of lamb 200g

CHF 35

### Fillet of salmon 170g

CHF 32

### Fillet of white fish ( Balchen) 170g

From the lake of Sempach  
CHF 34

### Shrimp skewer

CHF 32

### Grill cheese

Olives | tomatoes  
CHF 23

### Choose between our side dishes

Baked Potato with herbal-quark

Vegetable-couscous

French fries

Butter-corn-cob

Mediterranean grilled vegetables

## Happy without meat

### Ravioli with tomato & mozzarella

Spicy tomato-olives sauce  
grilled zucchini | parmesan  
roasted pine nuts

starter

CHF 18

main course

CHF 26

### Vegetable-Curry

Chickpeas & lentils | yellow curry  
tofu-wan tan | vegetables  
CHF 24

## Our Sempia classic's

### Sliced veal "luzern style"

Sliced veal  
champignon crème sauce  
rösti  
CHF 35

### Veal Cordon bleu 200g

Ham | alpine cheese | french fries  
lemon  
CHF 34

### Summer chicken-burger

Chicken breast with  
cornflakes-crispy-breading  
brioche-bun | avocadocrema  
tomatoes & mozzarella  
spicy mango | french fries  
CHF 29

### Homemade crispy fish

Pikeperch | beer-herb dough  
potato salad with dill | vegetables  
CHF 36

### Sauted "balchen fish" filets à la meuniere

Almond butter | broccoli  
gnocchi | dried tomatoes  
CHF 35



### „Sonntag's Mistkratzerli

Mistkratzerli aus dem Backofen  
Pommes frites | Chef's Gewürzsauce  
CHF 24

## Special Chicken on Sunday

### Sundays Chicken

Best Chicken in town | french fries  
chef's spicy sauce  
CHF 24

Prices in CHF  
tax included

## Desserts

### Homemade Chocolate cake

With ice cream of your choice | pineapple-compote  
CHF 11

### Exotic dream

Mango-passionfruit sorbet | mint  
prosecco  
CHF 7

### Crème brûlée

Orange | rosemary  
cheesecake ice cream



## Ice cream & sorbets

vanilla ice cream | raspberries sorbet  
chocolate ice cream | coffee ice cream  
coconut sorbet | passion fruit sorbet

per scoop  
CHF 4

whipped cream  
CHF 1.50

## WHITE WINE

### Switzerland

#### Creation Blanc

Family Keller, Waltalingen

Pinot Noir, Chardonnay & Müller Thurgau

10cl CHF 8.00 | 75cl CHF 51.00

### Austria

#### Grüner Veltliner DAC, 2016

Winery Jurtschitsch Loiserberg, Kamptal

Grüner Veltliner

10cl CHF 9.00 | 75cl CHF 56.00

### Italy

#### Grillo Aegades, Erice DOC 2018

Casa vinicola Fazio

Grillo

10cl CHF 7.50 | 75cl CHF 48.00

## RED WINE

### Switzerland

#### Extasis rouge Grand Cru Chablais AOC, 2016

Clos du Châtelard, Villeneuve

Cabernet Sauvignon, Cabernet Franc

10cl CHF 9.00 | 75cl CHF 56.00

### Spain

#### Rioja DOCa LAN D-12 Crianza 2016

Bodegas Lan, Rioja

Tempranillo

10cl CHF 9.50 | 75cl CHF 62.00

### Austria

#### Small Hill Burgenland Cuvée rot, 2016

Winery Leo Hillinger, Burgenland

Merlot, St. Laurent, Pinot Noir

10cl CHF 8.50 | 75cl CHF 52.00