

Welcome to the

Glasi-Restaurant «Adler»



This is a place where three legendary attractions show off their very best side: the «Glasi» (a historic glass factory and museum), the «Adler» (German for «eagle») restaurant itself and the scenic beauty of central Switzerland and Lake Lucerne. The proximity of storied mountains Pilatus, Rigi, Stanserhorn and Bürgenstock and of world-famous Lucerne only add to the appeal of this prominent region.

The «Adler» is a cult favourite! Our historic establishment and the «Glasi» complex function in perfect harmony. An open fire and the glow of crystal, a passion for hand-crafted products and regional ingredients from farmers' markets – all of this can be found in the «Adler».

Honest. Authentic. Ingrained.



The fires of success

The furnace was out when Roberto Niederer stepped into the Hergiswil glass factory in December of 1975. The community of Hergiswil had recently approved the sale of the factory premises. Now the glass artist intended to continue the story of the glass-making factory, first built in 1817. The business was in tatters. The situation was so bad that Niederer could never imagine in his wildest dreams the heights that the «Glasi» would later scale. Did an inner flame already burn within him, one that would someday lead him to hang one hundred Hergiswil glass amphorae as an arrestingly beautiful and lucid art installation in Canterbury Cathedral? Or that his son, Robert, and grandson, Leandro, would be the ones to turn the «Glasi» into a commercial buyer?



Menu of the day & breakfast



Make a lively start to the day with «Adler» breakfast with rösti, bacon and fried eggs, and top it off with delicious desserts or a crunchy salad. And we have a special tip for your aperitif: our «Glasi Apéro Plättli»!

We are here to accommodate your every request.

MEALTIME

*We offer warm food every day until 9.30 pm,
8.30 pm on Sundays and public holidays.*

*Serving «Adler» breakfast from 9 to 11 am,
and on Sundays and public holidays from 10 am to 12 am.*

Breakfast & Elevenses

UNTIL 11 AM / SUNDAYS & PUBLIC HOLIDAYS UNTIL 12 AM

Croissant 1.80

«Elevenses bread» subject to availability 3.90

«Craftsmen's break»

«Elevenses bread» with coffee, espresso or white coffee
till 10 am 7.20

Small breakfast

coffee, espresso or white coffee and a glas of orange juice
croissant & bread, butter & jam 16.00

«Adler» breakfast

Swiss Rösti potatoes with bacon and fried egg
coffee, espresso or white coffee and a glas of orange juice
croissant & bread, butter & jam 23.00

Sandwiches

Sandwich with home-made bread

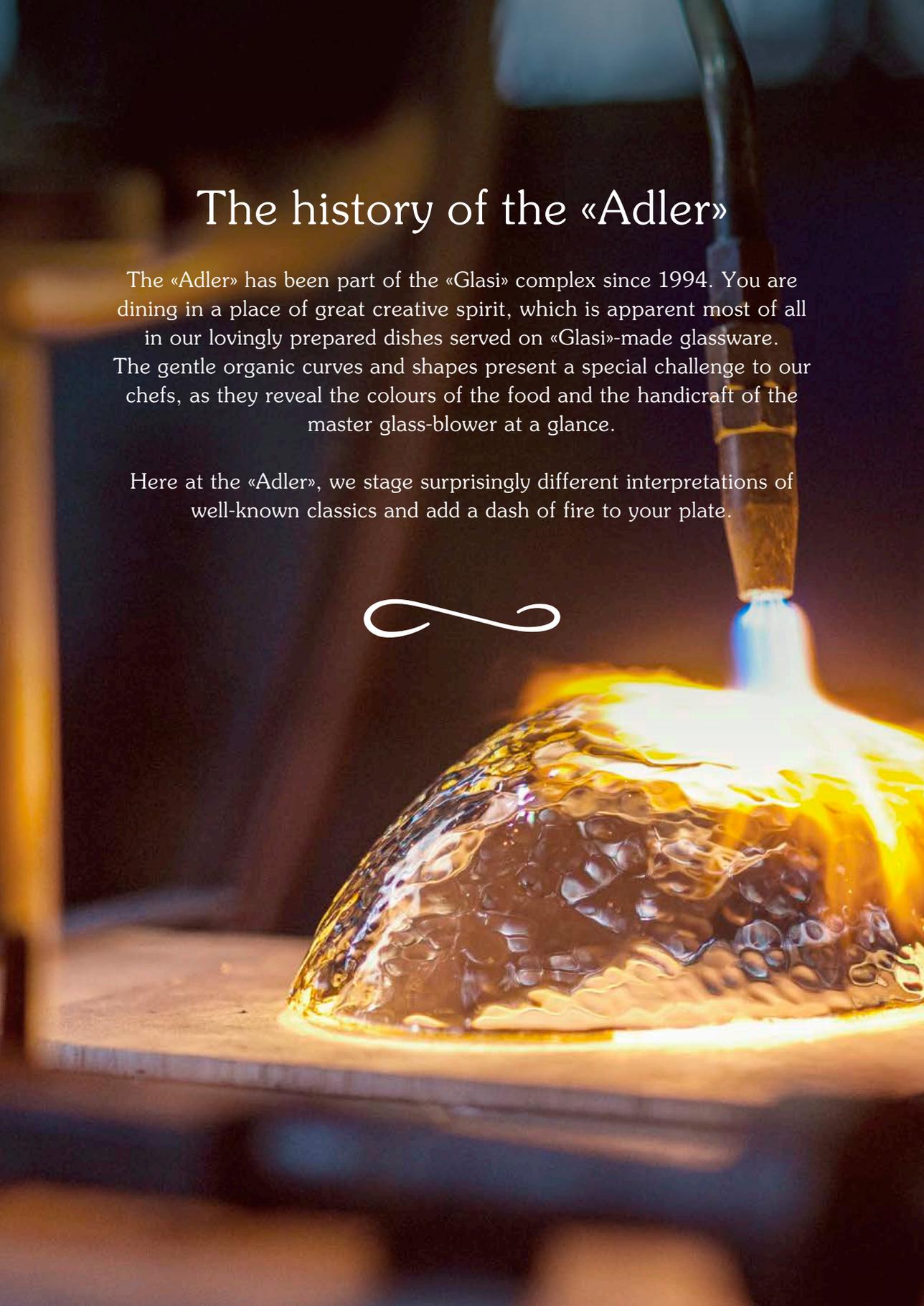
ham, cheese, salami or mixed 11.00

sliced dried beef or dry cured ham 12.50

The history of the «Adler»

The «Adler» has been part of the «Glasi» complex since 1994. You are dining in a place of great creative spirit, which is apparent most of all in our lovingly prepared dishes served on «Glasi»-made glassware. The gentle organic curves and shapes present a special challenge to our chefs, as they reveal the colours of the food and the handicraft of the master glass-blower at a glance.

Here at the «Adler», we stage surprisingly different interpretations of well-known classics and add a dash of fire to your plate.



Aperitif

«Glasi Apéro Plättli»

with dry cured ham, sliced dried beef, bacon, Sbrinz cheese
fresh horseradish, pickled cucumbers, silver onions, walnuts
bread & butter

26.00

«Croquetas de Pollo»

Homemade chicken croquettes «Spanish style»

Honey mustard dip & churrasco sauce

6 pcs 14.00

10 pcs 21.00



Unique in many ways

Niederer's line of unique, artistic hand-blown glass became cult items; later, his son Robert took over management after the sudden death of the «Glasi» founder in 1988. He bought back the production facility from the town, and since late 1997, «Glasi» Hergiswil has been under full ownership of the company. The only remaining glass-blowing factory in Switzerland has laughed in the face of structural change thanks to its constant stream of innovations: visitors can experience the workshops in person. At the same time, the employees of the «Glasi» – who now number around 100 – have proven that they consider themselves capable of more than just fantastic glass creations in the form of refined tableware or elegant home living, as evidenced by the 20-metre tower of glass they have erected. And «Nonno» Roberto Niederer (a Calabrian native by birth) – would have loved to have seen the events of 2020, when his grandson Leandro officially takes over the operative business of Hergiswiler Glas AG as a third-generation Niederer.



Dishes

Mixed market salad

sprouts and crispy pastry

starter	13.70
main	24.00

Sausage and cheese salad

with tomatoes, pickles, onions and chives

plain	16.70
garnished with market salad	23.00

Spicy chicken salad according to an original home recipe

with vegetable-herb-balsamic vinegar dressing

starter	17.80
main	28.00

Beef tatar mild, medium or hot

toast and butter

starter (75g)	23.00
main (150g)	33.00
with Cognac, Calvados or Whisky	+4.00

Soups

Clear vegetable broth

with its cubes and herbs

	10.70
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Leek cream soup

with thin strips of leek and truffle oil

	13.70
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Glowing facts

Within the tank, the temperature measures 1,500 degrees Celsius. After two to three days, the molten material flows through the separator tank and into three working troughs from which the glass-blowers scoop out the viscous, honey-like material (still up to 1,400 degrees Celsius hot) at one of six holes using their tools: blowpipes, ladles and iron rods.



Warm dishes

Rotisserie «Glasi chicken» (500 g)

½ Swiss Gourmet chicken with herb butter sauce served with French fries

27.00

Our «Glasi chicken» is freshly prepared several times a day in the oven and has a preparation time of up to 30 minutes. Depending on demand, the «Glasi chicken» may be sold out.

Original Isenegger farmer's bratwurst (200 g)

traditional recipe of Isenegger butchery, Root French fries and onion sauce with Swiss Rösti potatoes

26.00
+2.50

Breadcrumbs and fried pork escalop (180 g)

French fries, fresh vegetables from the market

27.00

Pork escalop with mushroom cream sauce (2 piece à 90 g)

butter noodles, fresh vegetables from the market

29.00

Zander baked in batter with sauce Tartar

French fries, boiled potatoes or mixed salad

28.50

plain 19.80

Vegetable curry with fruits and rice

dried bananas with coconut flakes, almonds

28.00



Burning-hot figures

It takes around 10 days for the furnace to cool off and 10 more to achieve the proper temperature for melting once again. You've probably already guessed that the «Glasi» furnace needs to be heated and monitored around the clock: a smelter watches over it at night, prepares new batches of material, checks the temperature in the furnace and prepares the workspace for the next shift.



Sweet house specialties



SEASONAL DESSERT

*Please obtain our dessert menu
and ask for our seasonal desserts.*

Home-made caramel custard

with whipped cream and fresh fruits	9.50
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Elderflowers «Panna Cotta»

with wild berries in cassis	11.00
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Parfait «Grand Marnier»

garnished with whipped cream and season fruits	14.00
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«Toblerone» chocolate mousse

garnished with whipped cream and season fruits	14.00
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«Adler» Ice-coffee

with coffee and vanilla ice cream and one espresso	11.00
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with cherry	13.50
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Warm chocolate cake

with whipped cream	7.50
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with vanilla ice cream	9.50
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with vanilla ice cream and whipped cream	11.50
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Our ice cream flavours

Ice cream

Vanilla, strawberry, milk chocolate, coffee,
caramel, stracciatella, pistachio

Sorbets

Apricot, raspberry, lime	1 scoop	4.00
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	2 scoops	7.80
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	3 scoops	11.60
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with whipped cream	2.00
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Frappés

Vanilla, strawberry, milk chocolate, coffee, caramel, stracciatella, pistachio	9.50
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Lucerne

«Rathaus beer»

with Pilatus spring water

In our restaurant, you go to a «beer from here» brewed with Pilatus spring water from the oldest fountain network of the city of Lucerne.

In 1873, the comrades-corporation Hergiswil granted Lucerne City Council the right to seize spring water in the Hergiswil Alps and divert it to the city of Lucerne.

Reinhard Knispel has been brewing the well-known Lucerne «Rathaus Beer» since the Rathaus Brauerei was founded in 1998 – right on the popular promenade on the arcade floor of Lucerne town hall. As an unfiltered beer, «Rathaus beer» belongs to the naturally cloudy group of beers, also known as «Zwickelbier» or «Kellerbier». Want some more hops? Depending on the season, we brew special beers like for example a wheat beer, a Christmas beer or a March beer. Ask our staff for more information about the current special beer.

Cheers!



The history of beer in Hergiswil

Back in 1864, the brewery of the «Gasthaus zum Adler» tapped 3,500 hectolitres each year. The neighbouring establishment, «Rössli», managed 3,000 hectolitres. We shouldn't forget «guerilla brewer» Jakob Weiler of the «Hasli», who used the brewing equipment without permission and thus supplied Hergiswil residents with 2,000 hectolitres of beer more or less illegally. While the «Hasli» breweries soon closed, the «Adler» and the «Rössli» blossomed once they were incorporated into what was at the time the Bavarian brewery located on the «Eichhof» estate in Lucerne: Bavarian Heinrich Endemann had been teaching Lucerne residents the finer points of beer consumption since 1889 with his industrial brewery. Eleven years after its opening, he bought the two smaller Hergiswil breweries. In 1937, this brewery became part of «Eichhof».

More than a whole century later, you can once again enjoy local beer in the «Adler», with Pilatus spring water.







Fire & Flames

In order to make a single goblet out of glass, you need five to seven experienced glass-blowers, a lot of lung power and a seven-stage process. Working at extremely high temperatures, the glass-makers pass the workpiece to one another from step to step. That's what we call «teamwork» in glass-making lingo.



Glass & Gastronomy

Hergiswiler glass contains a truly unique spark deep within. You think all glass is the same? Note even close: crystal – Hergiswiler crystal in particular – is no ordinary glass. It is a material of great beauty and a refined aesthetic.

At the Glasi-Restaurant «Adler», you can enjoy this special spark in combination with hearty regional cooking.





Declaration

For our meat dishes we use Swiss meat.
Our Zander baked is from European water.



VEGAN



GLUTENFREE

About ingredients in our food, which can cause allergies or intolerances,
we kindly ask you to get the necessary information from our employees.

Delivery of alcoholic beverages

We are not authorized to sell wine, beer and cider to anyone under 16 years;
Cocktails, liquors and long drinks won't be served to anyone under 18 years.

All prices in Swiss Francs including 8.1% VAT.