

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.

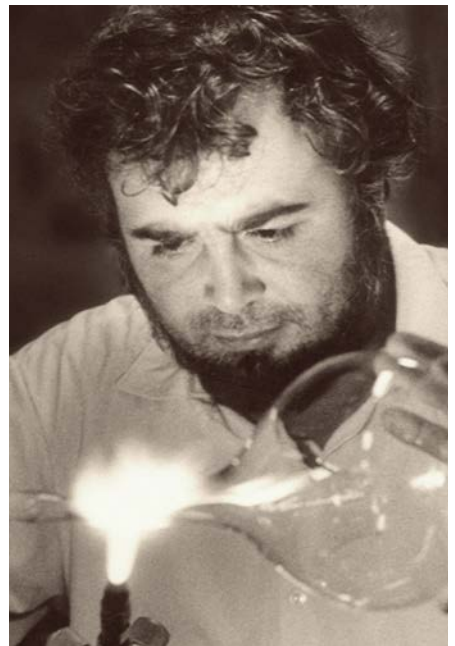
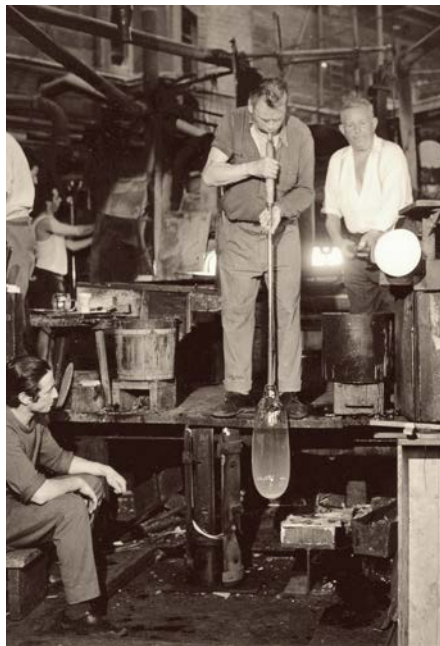
The «Adler» is a cult favourite! Our historic establishment and the «Glasi» complex function in perfect harmony. An open fire and the glow of crystal, a passion for hand-crafted products and regional ingredients from farmers' markets – all of this can be found in the «Adler».

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?



«Adler» Specialities






Our chefs prepare fresh «Hacktätschli» (minced meat burger) and swear by cordon bleu with mountain cheese, herb butter and farmer's ham.

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

Our kitchen is open until 9.30 pm,
on Sundays and public holidays until 8.30 pm.




Soups

Clear vegetable broth  	
with its cubes and herbs	10.70
Clear Angus veal broth 	
with Angus-dumplings	12.70
Leek cream soup	
with thin strips of leek and truffle oil	13.70

Salads

Green salad	
with boiled egg and roasted garlic croutons	10.70
Mixed market salad	
sprouts and crispy pastry	13.70

Starters

Scottish Premium Cold Smoked Salmon	
Salmon specialty from Waser, Beckenried NW	
horseradish mousse, toast and butter	starter 22.00
	main 32.00
Beef tatar mild, medium or hot	
toast and butter	starter (75g) 23.00
	main (150g) 33.00
	with Cognac, Calvados or Whisky +4.00
Spicy chicken salad according to an original home recipe 	
with vegetable-herb-balsamic vinegar dressing	starter 17.80
	main 28.00

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.



Meat dishes

«Cordon bleu» according to an original home recipe

with mountain cheese, herb butter and farmer's ham

French fries, fresh vegetables from the market veal 250 g 39.00

pork 250 g 32.00

Tender veal liver fried in butter with herb sauce

Butter rosti, fresh vegetables from the market 150 g 39.50

Minced meat burger in a Pinot Noir-sauce with bacon and mushrooms

mashed potatoes, fresh vegetables from the market 31.00

Sliced veal with mushroom cream sauce

Swiss Rösti potatoes, fresh vegetables from the market 150 g 36.50

Bread crumbed and fried veal scallop «Viennese style»

Boiled potatoes with chives,

fresh vegetables from the market 220 g 37.50

Fillet of lamb saddle with herb crust

Pommery mustard sauce, fried potatoes with rosemary

fresh vegetables from the market 160 g 39.00

Sirloin steak from Angus veal

gratinated with sauce «Café de Paris» according to
an original home recipe

fries allumettes, fresh vegetables from the market 200 g 45.00

Grilled Angus Beef fillet steak

Pommery mustard sauce with dry tomatoes

Fried potatoes with rosemary, fresh vegetables

from the market 180 g 51.00

Brewery «Gasthaus zum Adler»

The «Taverne» sign above the front door of the «Adler» always creaked loudly, especially when the wind came rushing over the lake. The year was 1864. For the first time, approvals for 51 dining establishments and hotels were published in the official gazette for the canton of Nidwalden. The «Gasthaus zum Adler», with its own in-house brewery, was one of the establishments to receive approval. Its peers in Hergiswil – Brunni, Klimeshorn, Löwen, Rössli-Bellevue, Schlüssel and Sternen – also served patrons with hearty fare. Locals enjoyed going to the «Adler». And it's still true today; along with Sternen (now called Nabucco), it is the only dining establishment of that era to stay open for business through all these years.

Symbolically speaking, the name «Adler» («eagle» in German) was an apt choice: the tavern remains to this day a source of inspiration when it comes to friendly interaction between locals, «Glasi people» and visitors from all around the world.



Fish dishes

Zander baked in batter with sauce Tartar

French fries, boiled potatoes or mixed salad

28.50

Roasted Rainbow trout filets

served with roasted almonds with butter

boiled potatoes, fresh vegetables from the market

37.50

Whitefish filet «Felchenfilets» from Swiss lakes

herb cream sauce

dry rice, fresh vegetables from the market

39.50

Vegetarian dishes

Vegetable curry with fruits and rice

dried bananas with coconut flakes, almonds

28.00

Original Kernser «Äpler-Magronä»

Fried onions, applesauce

29.00

Potatoes gnocchi with olive oil and stewed beetroot

orange strips with chicory

28.50

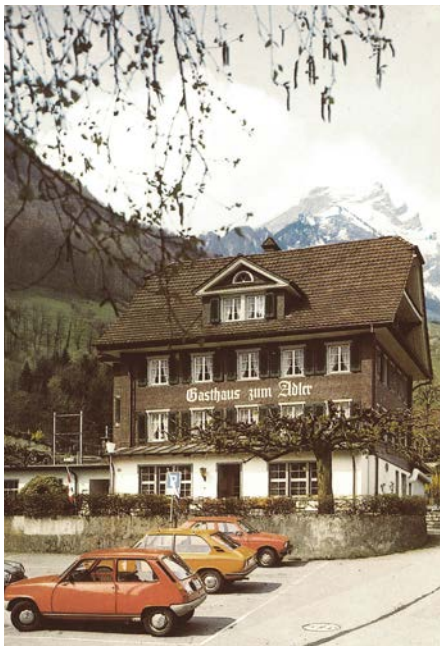
«Landi» Restaurant & Tavern

The legendary «Landi», founded in 1939! Most of us weren't around to witness this impressive exhibition in person the first time around. But we can still experience the ambience – at the «Adler» restaurant in Hergiswil. The original Swiss pine dining room of the «Landi» restaurant was installed unchanged in the «Adler» when the «Landi» closed down.

Papers from 1939 document the exchange regarding the restaurant between the architects and master joiner. By the way, the prior owner was Lucerne-based brewery Eichhof AG.

When the «Glasi» glass glows in perfect contrast to the warm light of the Swiss pine, when cosiness is a matter of course and enjoyment is a question of the holistic – that's when we most appreciate our history.

Won't you join us as we continue to write the story?



Sweet house specialties



Home-made caramel custard with whipped cream and fresh fruits	9.50
Elderflowers «Panna Cotta» with wild berries in cassis	11.00
Parfait «Grand Marnier» garnished with whipped cream and season fruits	14.00
«Toblerone» chocolate mousse garnished with whipped cream and season fruits	14.00
«Adler» Ice-coffee with coffee and vanilla ice cream and one espresso	11.00
	with cherry 13.50

Our ice cream flavours

Ice cream

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

Sorbets

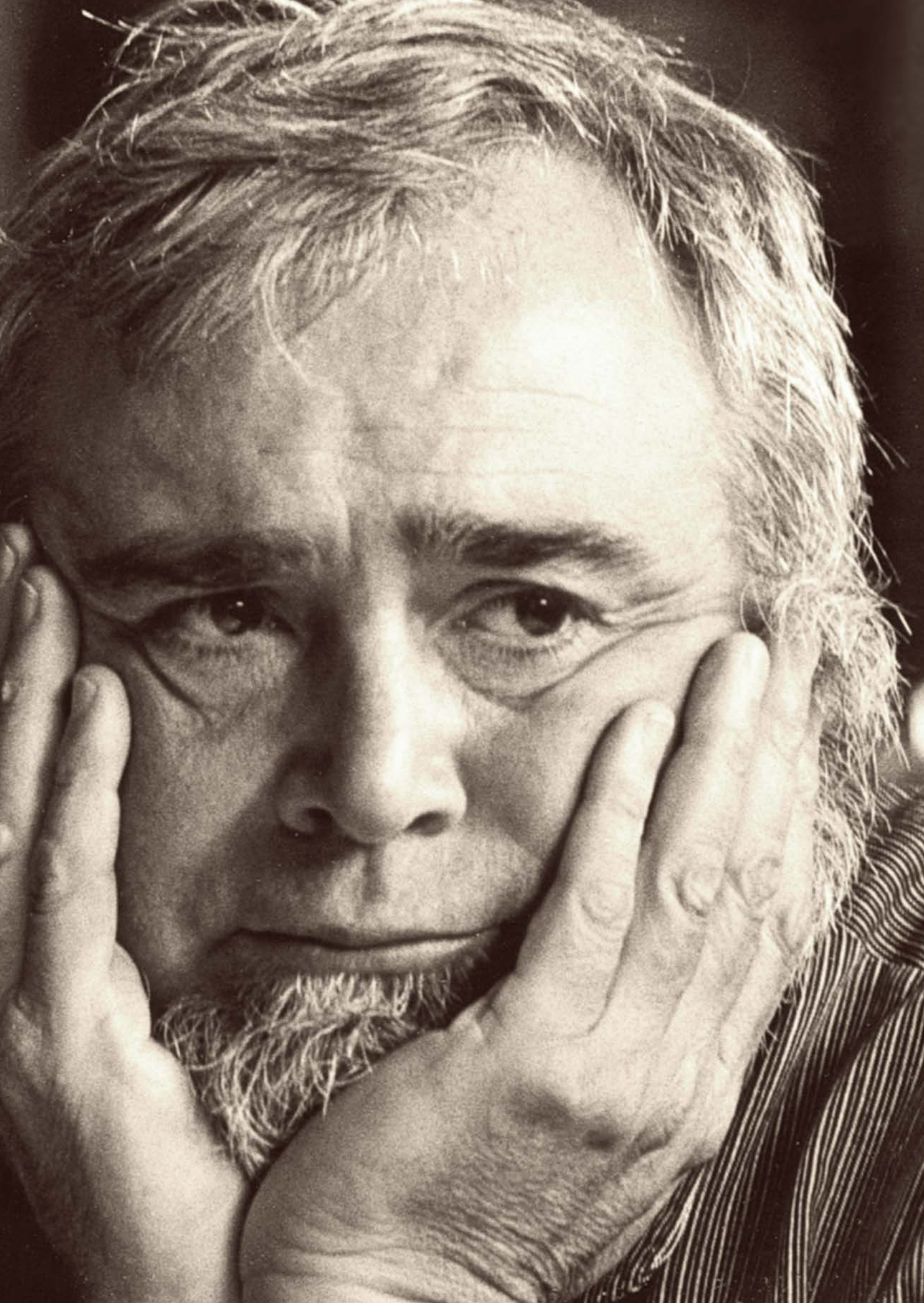
Apricot, raspberry, lime

1 scoop	4.00
2 scoops	7.80
3 scoops	11.60
with whipped cream	2.00

Dessert cheese

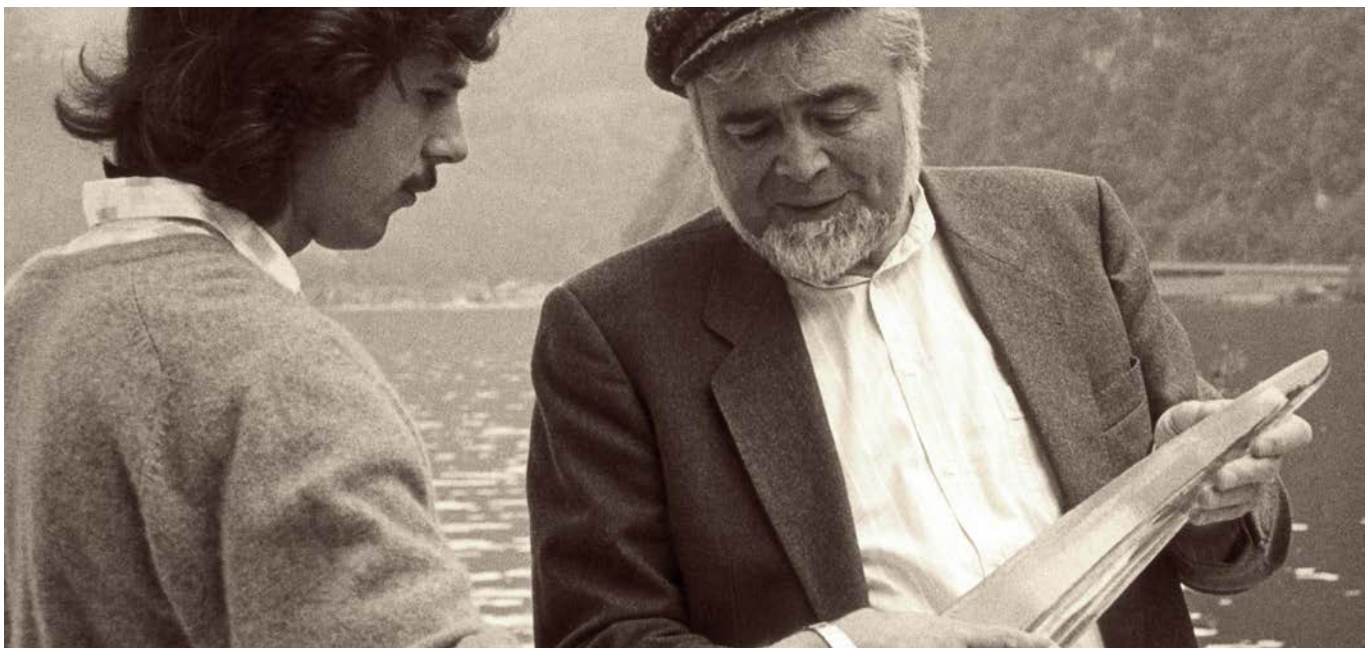
different cheese garnished, bread & butter 16.00

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



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.



Restaurant fire on Swiss National Day

Ironically, it was a firework during Swiss National Day celebrations that caused the fire at «Gasthaus zum Adler» on 1 August 1992. The blaze destroyed part of the building, which had in recent years become a hotel as well. In 1994, Hergiswiler Glas AG purchased the «Adler». Those in charge had been making plans for the hotel for a long time, yet abandoned these plans in the face of the sale. Lucerne-based architecture firm Boog, Rudolf und Leuenberger started drawing up new plans from scratch with a view to creating beautiful architecture that made reference to the past while incorporating the future. «Glasi» converted the hotel rooms into accommodations for its Italian and Portuguese glass-workers and prioritised the existing restaurant.

Where «Glasi» is involved, glass must follow: For many years now, we've been perfecting what is today considered «elegant» – and that goes for service and glassware alike.





Declaration

For our meat dishes we use Swiss meat, except our lamb fillets and Angus veal are from Ireland.

The Freshwater fish are from local or 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 sweets containing alcohol to anyone under 18 years.

All prices in Swiss Francs including 8.1% VAT.