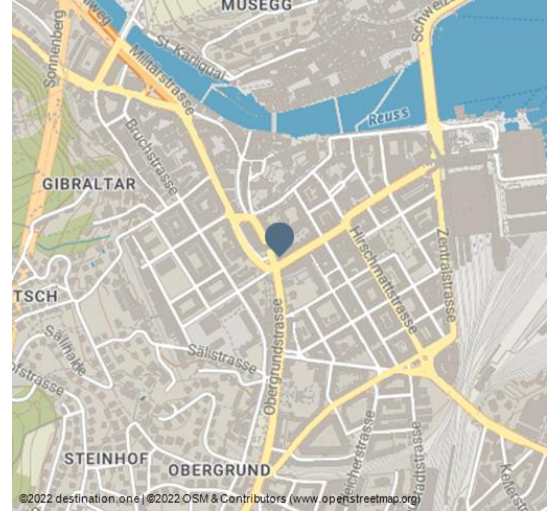




## Restaurant Anker



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**The fiery embers of the «Josper oven-grill» produce crispy, juicy meat specialities that will keep you coming back for more.**

The Restaurant Anker is not only known for its meat compositions, but also for its fish dishes and crispy barbecued vegetables.

Trend-setting ambience

The restaurant boasts an exceptional interior decor featuring bare bricks and an off-beat lighting concept. The Anker is most definitely worth a visit.

Josper

A Josper is a combination of enclosed grill and oven. The meat is cooked and grilled in temperatures ranging between 300 and 350 degrees Celsius, a process that imparts a particularly juicy texture, as well as extra-special roast and smoke aromas.

### Features:

#### Equipment / Facility

Bar

#### Location

In the city

#### Target group

Individual guests, Groups

#### Swisstainable

Swisstainable Committed

### Kitchen Styles:

- ✓ Grill/meat specialities    ✓ vegetarian    ✓ international

### Contact Person:

Kay Siegel

☎ +41 (0)41 220 88 00

✉ [anker@remimag.ch](mailto:anker@remimag.ch)

### Address:

Pilatusstrasse 36  
6003 Luzern

☎ +41 (0)41 220 88 00

🏠 [www.hotel-restaurant-anker.ch/](http://www.hotel-restaurant-anker.ch/)

✉ [anker@remimag.ch](mailto:anker@remimag.ch)



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