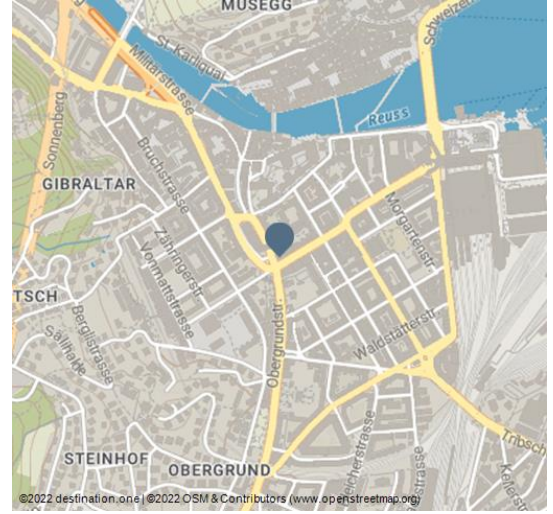




Restaurant Anker



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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

Kitchen Styles:

✓ Grill/meat specialities ✓ vegetarian ✓ international

Contact Person:

Kay Siegel

☎ +41 (0)41 220 88 00

✉ anker@remimag.ch

Address:

Pilatusstrasse 36
 6003 Luzern

☎ +41 (0)41 220 88 00

🏠 www.hotel-restaurant-anker.ch/

✉ anker@remimag.ch



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