

MOULIN ROUGE DINNER

Louis Roederer Brut Collection 245
Chardonnay, Pinot Noir, Pinot Meunier
Champagne, France

Amuse-Bouche

Chardonnay 'Eichholz'
Chardonnay
Lampert, Grisons, 2024

House-Cured Salmon
with dill, lemon oil, and beetroot cream
Beetroot carpaccio
with truffle vinaigrette and herb salad

Viré-Clessé 'La Quintaine',
Domaine Guillemot-Michel, 2022
Chardonnay
Burgundy, France

Parsnip cream soup
with truffle

Dame de Montrose,
Château Montrose, 2015
Cabernet Sauvignon, Merlot
Saint-Estèphe, France

Veal fillet
with morel jus, celery purée, and seasonal vegetables
Planted Steak
with morel jus, celery purée, and seasonal vegetables

Selection of regional cheeses
with fig mustard and fruit bread

Croft Late Bottled Vintage Port 2015
Douro, Portugal

Chocolate tartlet with liquid center
with cassis sorbet

Menu including wine pairing: CHF 345.00



GRAND HOTEL
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LUZERN