



GRAND HOTEL
NATIONAL
LUZERN

Banquet Menu

— Autumn and Winter —

Apéro / Apéro Riche

Cold snacks

Vegetarian	House-smoked almonds	4
	Dried tomatoes	6
	Sbrinz cubes	12
	Croustillant, roasted seasonal mushrooms and mountain cheese	6
	Roasted winter vegetable salad with apple vinaigrette	5
Fish	Tuna tartare on croustillant	10
	Croustillant with smoked salmon, trout caviar and sour cream	9
	Lobster brioche with baby lettuce, lime dressing, char caviar	12
Meat	Croustillant with raw ham, mustard butter, and pickled vegetables	8
	Beef tartare with egg yolk cream on Brioche toast	9

Warm snacks

Vegetarian	Focaccia with olives	5
	Mushroom risotto with Belper Knolle	6
	White wine cream soup with puff pastry flûte	7
	Falafel with hummus	6
	Pumpkin soup with pumpkin seed oil and croûtons	6
Fish	Crispy perch bites with tartar sauce	8
	Fried king prawn with aioli	9
Meat	Beef fillet strips with jus and celery puree	9
	Meatballs with hoisin sauce, coriander and onion crumble	9

Sweet snacks

Dark chocolate mousse	6
Panna Cotta with seasonal fruits	5
Vermicelles with meringues and cream	7
Seasonal fruit cake	6
Tarte Tatin	8

Menu

Starter

Vegetarian	Leaf salad with cherry tomatoes, croûtons, 2-year-old mountain cheese and lime dressing	16
	Lamb's lettuce with organic egg, radishes and French dressing	15
	Burrata with roasted pumpkin, radicchio and hazelnuts	20
	White wine cream soup with puff pastry flûte	17
	Celery-apple soup with ginger foam	18
	Creamy pumpkin soup with pumpkin seed oil and croûtons	16
	Beetroot risotto with goat cheese and Alpine herbs	18
	Fig and cheese ravioli with sage butter and honey	22
Fish	Salmon ceviche with avocado cream and pickled vegetables	27
	Lobster bisque with lobster meat and grilled leek	28
Meat	Lamb's lettuce with egg and bacon	17
	Beef tartare with capers, gherkins and croûtons	28
	Foie gras terrine with apple and Brioche	34

Main Course

Vegetarian	Beetroot risotto with goat cheese and Alpine herbs	29
	Fig and cheese ravioli with sage butter and honey	34
	Gnocchi with roquefort sauce, pear and caramelized walnuts	34
Fish	Swiss salmon on potato-olive-fondue, herb oil	48
	Sea bass fillet in white wine sauce with salicorn and boiled potatoes	51
Meat	Fillet of beef with marsala gravy, potato gratin and seasonal vegetables	64
	Veal steak with morel cream sauce with Duchesse potatoes and almond broccoli	68
	Saddle of venison with cranberry sauce, spaetzli and Brussels sprouts	58
	Entrecôte with herb butter, Duchesse potatoes and seasonal vegetables	56
	Veal saltimbocca on saffron risotto with spinach	49

Dessert

Warm berries with vanilla ice cream and meringue	18
Tarte Tatin with Fiore di Latte ice cream	16
Chocolate mousse with fresh berries and heavy cream	16
Vermicelles with meringues and vanilla ice cream	16
Warm chocolate cake with a molten center and vanilla ice cream	16
Seasonal tiramisu	16
Tarte au citron with lemon sorbet	19
Cheese selection with 5 different types of cheese	24