



GRAND HOTEL
NATIONAL
LUZERN

Banquet Menu

— Spring and Summer —

Apéro / Apéro Riche

Cold snacks

Vegetarian	House-smoked almonds	4
	Marinated olives	6
	Tomato croustillant	6
	Andalusian gazpacho	5
	Falafel with hummus	6
	Burrata with tomatoes and basil	9
Fish	Tuna tartare on croustillant	10
	Croustillant with smoked salmon, char 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	Spring roll with vegetables	6
	Saffron risotto with confit tomatoes	6
	Taboulé with dates, pomegranate and mint	7
Fish	Crispy perch bites with lemon mayonnaise	8
	Fried king prawn with aioli	9
Meat	Beef fillet strips with chimichurri	9
	Meatballs with tomato-basil sauce and potato mousseline	9

Sweet snacks

Cheesecake with marinated strawberries	5
Dark chocolate mousse	6
Panna cotta with seasonal fruits	5
Colonel: Lemon sorbet with vodka	8

Menu

Starter

Vegetarian	Leaf salad with cherry tomatoes, croûtons, 2-year-old mountain cheese and lime dressing	16
	Burrata with tomatoes and basil	20
	Cold cucumber soup with National Gin and sour cream	16
	White wine cream soup with puff pastry-flûte	17
	Taboulé with dates, pomegranate and mint	16
	Fig and cheese ravioli with sage butter and honey	22
	Cream of white asparagus soup with herb croutons	16
Fish	Salmon ceviche with avocado cream and wakame	27
	Lobster brioche with baby lettuce, lime dressing and char caviar	28
Meat	Vitello tonnato with fresh capers	29
	Beef tartare with egg yolk cream and Brioche toast	28
	Roast beef with remoulade sauce and salad bouquet	32

Main Course

Vegetarian	Beetroot risotto with goat cheese and Alpine herbs	29
	Gnocchi with tomato sauce and ratatouille	28
	Roasted cauliflower on hummus with Hoisin sauce	34
Fish	Sea bass perch with Beurre Blanc, herb potatoes and seasonal vegetables	51
	Swiss salmon on a tomato-caper vinaigrette with wild rice	51
	Pan-seared salmon steak on a bed of asparagus ragout	49
Meat	Roasted Alpstein poulard breast with celeriac and truffle puree and gravy	48
	Beef stroganoff with rice	54
	Swiss fillet of beef on gravy with potato gratin and seasonal vegetables	64
	Entrecôte with herb gravy, Duchesse potatoes and seasonal vegetables	56

Dessert

Dark chocolate mousse with fresh berries	15
Cheesecake with marinated strawberries	15
Warm chocolate cake with a molten center and vanilla ice cream	16
Meringues with fresh fruit compote and vanilla ice cream	15
Caramel flan with whipped cream	15
Mango tartelette with mango sorbet	19
Cheese selection with five different types of cheese	24