



GRAND HOTEL  
NATIONAL  
LUZERN

# Banquet Menu

— Autumn and Winter —

# Apéro / Apéro Riche

## Cold snacks

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<b>Vegetarian</b>	Dried tomatoes	6
	Sbrinz cubes	12
	Croustillant, roasted seasonal mushrooms and mountain cheese	6
	Roasted winter vegetable salad with apple vinaigrette	5
<b>Fish</b>	Salmon tartare from home-pickled Swiss salmon	10
	Croustillant with smoked salmon, trout caviar and sour cream	9
	Lobster Brioche with baby lettuce, lime dressing, char caviar	12
<b>Meat</b>	Croustillant with raw ham, mustard butter, and pickled vegetables	8
	Beef tartare with egg yolk cream on Brioche toast	9

## Warm snacks

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<b>Vegetarian</b>	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
<b>Fish</b>	Crispy perch bites with lemon mayonnaise	8
	Fried king prawn with aioli	9
<b>Meat</b>	Beef fillet strips with chimichurri and celery puree	9
	Meatballs with hoisin sauce, coriander and onion crumble	9

## Sweet snacks

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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

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<b>Vegetarian</b>	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
<b>Fish</b>	Salmon ceviche with avocado cream and pickled vegetables	27
	Lobster bisque with lobster meat and grilled leek	28
<b>Meat</b>	Lamb's lettuce with egg and bacon	17
	Beef tartare with capers, gherkins and croûtons	28
	Foie gras terrine with apple and Brioche	34
	Roast beef with remoulade sauce and salad bouquet	32

## Main Course

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<b>Vegetarian</b>	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
<b>Fish</b>	Swiss salmon on potato-olive-fondue, herb oil	48
	Sea bass fillet in white wine sauce with salicorn and boiled potatoes	51
<b>Meat</b>	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

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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
Mango tartelette with mango sorbet	19
Tarte au citron with lemon sorbet	19
Cheese selection with 5 different types of cheese	24