



GRAND HOTEL
NATIONAL
LUZERN

CULINARY CHRISTMAS NIGHTS

Delightful banquets

Menu selection

We are happy to offer you a wine accompaniment on request

4-COURSE MENU CHF 128.00

STARTER | SOUP | MAIN COURSE | DESSERT

5-COURSE MENU CHF 140.00

STARTER | SOUP | MAIN COURSE | CHEESE | DESSERT

5-COURSE MENU CHF 145.00

STARTER | SOUP | FISH COURSE | MAIN COURSE | DESSERT

6-COURSE MENU CHF 152.00

STARTER | SOUP | FISH COURSE | MAIN COURSE | CHEESE | DESSERT

Our Special for you

We invite you to a mulled wine aperitif on our lakeside terrace with every reservation!

October 2025 - January 2026



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Amuse-bouche

★★★★★

Beef tartare

Truffle | Egg yolk cream

Beetroot carpaccio

Walnut vinaigrette | Herb salad

★★★★★

Saffron-leek cream soup

Lobster tail

Saffron-leek cream soup

Crispy vegetable straw

★★★★★

Cured Swiss Alpine salmon

Avocado | Cucumber | Caviar

Onsen egg

Truffle espuma | Buttered spinach

★★★★★

Veal tenderloin medallion and quail breast

Mushroom duxelles | Parsnip purée | Brussels sprouts | Tarragon jus

Planted Steak

Mushroom duxelles | Parsnip purée | Vegetable jus

★★★★★

Cheese variation

Fig mustard | Fruit bread

★★★★★

Mango Passion Fruit Chocolate