



GRAND HOTEL  
NATIONAL  
LUZERN

# Culinary Winter 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 an aperitif on our lakeside terrace  
with every reservation!

Until 31 January 2026

(Prices listed above are per person)



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**Amuse-bouche**

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**Beef tartare**

Truffle | Egg yolk cream

**Beetroot carpaccio**

Walnut vinaigrette | Herb salad

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**Saffron-leek cream soup**

Lobster tail

**Saffron-leek cream soup**

Crispy vegetable straw

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**Cured Swiss Alpine salmon**

Avocado | Cucumber | Caviar

**Onsen egg**

Truffle espuma | Buttered spinach

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**Veal tenderloin medallion and quail breast**

Mushroom duxelles | Parsnip purée | Brussels sprouts | Tarragon jus

**Planted Steak**

Mushroom duxelles | Parsnip purée | Vegetable jus

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**Cheese variation**

Fig mustard | Fruit bread

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**Mango Passion Fruit Chocolate**