



GRAND HOTEL
NATIONAL
LUZERN

BANQUET MENU

SPRING AND SUMMER

Grand Hotel National AG
Haldenstrasse 4, 6006 Luzern

APÉRO | APÉRO RICHE

SNACK

House smoked almonds	4
Marinated olives	6

COLD

VEGETARIAN

Tomato croustillant	6
Andalusian Gazpacho	5
Falafel mit Hummus	6
Burrata with primal 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

VEGETARIAN

Spring roll with vegetables	6
Saffron risotto with confit tomatoes	6
Taboulé with dates, pomegranate and mint	7

FISH

Whitefish crispies with lemon mayonnaise	8
Fried risque shrimp with aioli	9

MEAT

Beef fillet strips with chimichurri	9
Meatballs with tomato basil sauce and potato mousseline	9

SWEET

Cheesecake with marinated strawberries	5
Dark chocolate mousse	6
Panna Cotta with seasonal fruits	5
Colonel, lemon sorbet with vodka	8

MENÜ

STARTER

VEGETARIAN

Roasted carrots with pickled red onions, walnuts and feta	16
Leaf salad with cherry tomatoes, croutons, 2-year-old mountain cheese and Lime dressing	16
Burrata with primal tomatoes and basil	20
Cold cucumber soup with National Gin and sour cream	16
White wine soup with cheese flutes	16
Taboulé with dates, pomegranate and mint	16
Fig and cheese ravioli with sage butter and honey	22

FISH

Salmon ceviche with avocado cream and wakame	26
Lobster brioche with baby lettuce, lime dressing, char caviar	29

MEAT

Vitello tonnato with fresh capers	29
Rindstatar mit Brioche toast	26
Oxtail Ravioli with Sage Butter and Parmesan	24

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	28

FISH

Sea bass perch with Beurre Blanc, herb potatoes and seasonal vegetables	48
Swiss salmon on a tomato-caper vinaigrette with wild rice	51

MEAT

Roasted Alpstein poulard breast with celeriac and truffle puree and jus	48
Beef stroganoff with rice	54
Swiss fillet of beef on jus with potato gratin and seasonal vegetables	64
Entrecôte with herb jus, Duchesse potatoes and seasonal vegetables	56

DESSERT

Dark chocolate mousse	15
Cheesecake with marinated strawberries	15
Meringues with fresh fruit compote and vanilla ice cream	15
Caramel flan with whipped cream	15
Cheese selection	24