



GRAND HOTEL
NATIONAL
LUZERN

BANQUET MENU

AUTUMN AND WINTER

Grand Hotel National AG
Haldenstrasse 4, 6006 Luzern

APÉRO | APÉRO RICHE

SNACK

House smoked almonds	4
Marinated olives	6

COLD

VEGETARIAN

Sourdough croustillant, roasted seasonal mushrooms and mountain cheese	6
Roasted winter vegetable salad with apple vinaigrette	5
Burrata with beetroot, gremolata, and lamb's lettuce	9

FISH

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

MEAT

Croustillant with raw ham, mustard butter and pickled vegetables	8
Beef tartar on brioche	9

WARM

VEGETARIAN

Homemade focaccia with olives	5
Barley risotto and smoked red peppers	6
Vegetable frittata with feta and herb salad	6
Parsley root soup with herb oil and croutons	5
Pumpkin soup with almonds and herb oil	6

FISH

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

MEAT

Beef fillet strips with chimichurri and celery puree	9
Meatballs with pointed cabbage salad and homemade chilli – ketchup	9

SWEET

Granité, Greek yoghurt and honey	5
Chocolate mousse	6
Panna Cotta with seasonal fruits	5
Date – hazelnut cake with toffee sauce	6
Seasonal fruit cake	6

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 roasted pumpkin, radicchio and hazelnuts	20
White wine soup with beluga lentils and croutons	16
Parsley root soup with herb oil and croutons	16
Pumpkin soup with almonds and herb oil	16
Beetroot risotto with goat cheese and alpine herbs	18
Fresh spaghetti with truffle walnut pesto	18

FISH

Home-pickled salmon with Sala Nova, pickled vegetables and Pumpernickel Crumble	26
Lobster bisque with lobster meat and grilled leeks	29

MEAT

Veal pâté with foie gras, winter truffle and homemade chutney	30
Beef tartare with capers, cornichons and croutons	26
Swiss cream of barley soup with "Mostbröckli" and fresh herbs	16
Oxtail ravioli with sage butter and Parmesan cheese	24

MAIN COURSE

VEGETARIAN

Beetroot risotto with goat cheese and alpine herbs	29
Fresh spaghetti with truffle and walnut pesto	30
Homemade gnocchi with sage butter with roasted pumpkin and 2-year-old mountain cheese	32

FISH

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

MEAT

Roasted Alpstein poulard breast with celery truffle puree and spring cabbage	48
Duo of venison with “napkin dumplings” and seasonal vegetables	54
Braised pork cheeks with sage polenta and colorful carrots	48
Swiss beef fillet on Marsala jus with potato gratin, mushrooms and fave beans	64
Entrecôte on herb jus with Duchesse potatoes and seasonal vegetables	56

DESSERT

Chocolate Mousse with Praline Crème and Cookie Crumble	18
Lemoncake with mascarpone cream and mint	16
Date – hazelnut cake with toffee sauce	16
Meringues with fresh fruit compote and vanilla ice cream	15
Seasonal fruit tart	16
Cheese selection	24