



GRAND HOTEL  
NATIONAL  
LUZERN

# Christmas 2024

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## Amouse-Bouche

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### **Luma beef tartare**

with an onsen egg, potato espuma and caviar

### ***Mushroom tartare***

*with an onsen egg, potato espuma and black truffle*

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### **Champagne soup**

with poached lobster

### ***Champagne soup***

*with Brunoise vegetables and vanilla foam*

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### **Fried sea bass fillet with mussel sauce**

on a bed of vegetables with vermouth beurre blanc

### ***Handmade capuns***

*on Bechamel sauce with Belper tuber and fresh herbs*

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### **Fillet of beef Rossini with truffle jus**

with parsnip puree and Williams potatoes

### ***Vegetable pâté***

*with morel sauce and fresh vegetables*

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### **Cheese variation from the cheese trolley**

three types with fruit bread and chutney

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### **Cinnamon parfait**

with meringues and plum variation

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## Petit fours

4-Gänge CHF 128.00 (without fish course & cheese)

5-Gänge CHF 140.00 (cheese instead of fish course)

5-Gänge CHF 145.00 (without cheese)

6-Gänge CHF 152.00 (full menu)