



JULIETTE
SHARING BRASSERIE

LES ASPERGES



At Grand Hotel National Lucerne

LE ROI DU PRINTEMPS!

Sharing

Main
course

Green Asparagus salad 19.–

Green Asparagus with Vinaigrette 18.– 32.–

White Asparagus with Vinaigrette 19.– 34.–

White Asparagus with graved salmon and Vinaigrette 42.–

+ Vinaigrette

+ Café de Paris

+ Fried potatoes

8.–

A perfect wine pairing?

dl FL

Grüner Veltliner «Ried Loiserberg» 2022
Winery Jurtschitsch, Kamptal, Österreich

13.– 89.–

All prices in CHF and incl. VAT.

Our staff will gladly inform you about allergens and intolerances. Green asparagus: Switzerland; White asparagus: Germany/Switzerland