



GRAND HOTEL
NATIONAL
LUZERN

Culinary Christmas Nights

Delicious banquets

3-course menu

Lamb's lettuce salad

Egg | Radishes | Bacon | French dressing | Cress
or

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★★★★★

Homemade minced veal roast

Morel cream sauce | Parsnip and truffle purée | Glazed carrots
or

Buttered spinach

Poached free-range eggs | Nut butter espuma | Black truffle

★★★★★

Tarte Tatin

Sour cream ice cream | Spekulatius crumble
or

Vanilla éclair

Mandarin salad

Included drinks

A glass of wine (sommelier's choice) with the starter and main course

Still and sparkling mineral water

Soft drinks

Coffee

November – December 2026

CHF 119.00 per person, bookable for groups of 25 or more