



GRAND HOTEL  
NATIONAL  
LUZERN

# BANQUET MENU

AUTUMN AND WINTER

Grand Hotel National AG  
Haldenstrasse 4, 6006 Luzern

# APÉRO | APÉRO RICHE

## SNACK

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Dried tomatoes	6
Sbrinz cubes	12

## COLD

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### VEGETARIAN

Croustillant, roasted seasonal mushrooms and mountain cheese	6
Roasted winter vegetable salad with apple vinaigrette	5

### 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 tartare with egg yolk cream on brioche toast	9

## WARM

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### VEGETARIAN

Focaccia with olives	5
Mushroom risotto with Belper Knolle	6
White wine soup with puff pastry flûte	7
Falafel with hummus	6
Pumpkin soup with pumpkin seed oil and croutons	6

### FISH

Fried Egli with lemon mayonnaise	8
Fried prawns with aioli	9

### MEAT

Beef fillet strips with chimichurri and celery puree	9
Meatballs with hoisin sauce, coriander and onion crumble	9

## SWEET

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Dark chocolate mousse	6
Panna Cotta with seasonal fruits	5
Vermicelles with meringues and cream	7
Seasonal fruit cake	6
Tarte Tatin	8

# MENÜ

## STARTER

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### VEGETARIAN

Leaf salad with cherry tomatoes, croutons, 2-year-old mountain cheese and lime dressing	16
Lamb's lettuce with organic egg, radish and French dressing	15
Burrata with roasted pumpkin, radicchio and hazelnuts	20
White wine cream soup with puff pastry flûte	17
Celery-apple soup with ginger foam	18
Creamy pumpkin soup with pumpkin seed oil and croutons	16
Beetroot risotto with goat cheese and alpine herbs	18
Fig and cheese ravioli with sage butter and honey	22

### FISH

Salmon ceviche with avocado cream and pickled vegetables	27
Lobster bisque with lobster meat and grilled leeks	28

### MEAT

Lamb's lettuce with egg and bacon	17
Beef tartare with capers, gherkins and croutons	28
Foie gras terrine with apple and brioche	34
Roast beef with remoulade sauce and salad bouquet	32

## MAIN COURSE

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### VEGETARIAN

Beetroot risotto with goat cheese and alpine herbs	29
Fig and cheese ravioli with sage butter and honey	34
Gnocchi with roquefort sauce, pear and caramelized walnuts	34

### FISH

Swiss salmon on potato-olive fondue, herb oil	48
Sea bass fillet in white wine sauce with salicorn and boiled potatoes	51

### MEAT

Fillet of beef with marsala jus, potato gratin and seasonal vegetables	64
Veal steak with morel cream sauce with Duchesse potatoes and almond broccoli	68
Saddle of venison with cranberry sauce, spaetzli and Brussels sprouts	58
Entrecôte with herb butter, Duchesse potatoes and seasonal vegetables	56
Veal saltimbocca on saffron risotto with spinach	49

## DESSERT

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Lukewarm berries with vanilla ice cream and meringue	18
Tarte Tatin with Fiore di Latte ice cream	16
Chocolate mousse with fresh berries and heavy cream	16
Vermicelles with meringues and vanilla ice cream	16
Lukewarm chocolate lava cake and vanilla ice cream	16
Mango tartelette with mango sorbet	19
Tarte au citron with lemon sorbet	19
Cheese selection with 5 different types of cheese	24