

STARTERS

ROSEMARY FOCACCIA ✓	CHF 12
RED FRUIT GAZPACHO ✓ cherry tomato, raspberry, basil	CHF 18
BEEF TOMATO AND ✓ WATERMELON CARPACCIO Feta, dukkah, Kalamata olives	CHF 22
HERB HUMMUS ✓ crudités, crispy Pita bread	CHF 22
LOSTALLO SALMON TOSTADA radish, cucumber, lemon, dill	CHF 30
CALZONE ✓ grilled vegetables, buffalo mozzarella	CHF 22

ASIAN BAR SNACKS

CRISPY OYSTER yuzu kosho, daikon	CHF 10
CAULIFLOWER POPCORN ✓ Vadouvan mayonnaise	CHF 14
CRISPY SQUID Sancho pepper, kaffir lime	CHF 19
MINI KATZU CHICKEN brioche bun, Sriracha mayonnaise	CHF 17
CRISPY DUCK ROLLS (2 pieces) Rose-Hoisin sauce	CHF 14
SWEET POTATOES ✓ sweet chili sauce, Togarashi	CHF 10



SALADS

RAINBOW ✓ root vegetables, roasted seeds, tahini dressing	CHF 26
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QUINOA ✓	CHF 24
seasonal greens, Calamansi lemon	

PANZANELLA ✓	CHF 26
cherry tomato, Romero pepper, burrata, avocado, capers, olives	



CLASSICS

served with mixed leaves salad or pommes allumettes	
MOZERN RACLETTE ✓	CHF 42
CHEESE BURGER spicy Comeback sauce, pickle, tomato	
LUCERNE PALACE CLUB SANDWICH + vegetables ✓	CHF 43 CHF 40

PALACE PLATTER ✓	CHF 40
local charcuterie and cheese platter, crackers, apple chutney	
1924 CAESAR SALAD	CHF 32
+ Alpine chicken	CHF 39
+ Black Tiger prawns	CHF 50
ANGUS BEEF TARTARE served with sourdough bread	CHF 36

MAIN COURSES

SEA BREAM tartar beurre blanc, spinach	CHF 35
FRITTO MISTO seafood and fish friters, aioli and herb dip	CHF 68
GRILLED SHORT RIB OF BEEF peas, broccoli, chimichurri	CHF 52
RIGATONI starter CHF 28 / main Mangaliza sausage 'Bolognese', basil, Sbrinz cheese	CHF 38
AUBERGINE STEAK ✓ ✓ puffed rice, herbs, yogurt, pomegranate	CHF 28
ALPINE CHICKEN courgettes, Kalamata olives	CHF 38

SIDE DISHES

RATATOUILLE ✓	CHF 12
POMMES ALLUMETTES ✓	CHF 10
TRUFFLE FRIES ✓	CHF 18
SWEET POTATOES ✓	CHF 14
SPRING GREENS ✓	CHF 14
GREEN SALAD ✓	CHF 10



DESSERTS

LEMON TART basil, lemon crèmeux, olive oil biscuit	CHF 18
64% MADAGASCAR CHOCOLATE FONDANT raspberry sauce	CHF 22
PAVLOVA stone fruits compote, lemon verbena	CHF 18
LIGHT VANILLA MOUSSE buckwheat ice cream, almond praline	CHF 20
SELECTION OF ICE CREAM per scoop - vanilla, chocolate	CHF 5
SELECTION OF SORBET per scoop - strawberry, lemon yuzu, coconut mango-passion fruit	CHF 5
SELECTION OF CAKES	CHF 12



SEASONAL HIGHLIGHTS

GRILLED LEEK HEARTS hazelnut vinaigrette, buttermilk	CHF 28	✓✓
GARDEN PEAS RISOTTO lemon and Belper Knolle	CHF 30	✓
PALACE PASTETLI chicken, veal sweetbread and mushroom	CHF 42	
VEAL SCHNITZEL served with ratatouille	CHF 60	
HUNTER STYLE RÖSTI bacon, egg, mushroom and Alpine cheese	CHF 38	
ANTONIUS OSCIETRA CAVIAR (50g) blinis, sour cream and egg	CHF 150	
MINAMO BENTO BOX* assortment of sushi fish and seafood	CHF 75	
vegetarian	CHF 55	✓✓

* Available on Saturdays and Sundays between 12 – 3pm

MORZETTA & BARSERIE

ORIGIN OF OUR PRODUCTS

beef, veal, chicken, pork, duck, eggs: Switzerland
salmon, trout, pike perch: Switzerland, farmed
sea bream: Greece, farmed
bread: Switzerland or EU, if not stated differently.
prawns: Vietnam
oysters: France
squid: Italy

✓ vegetarian

✓✓ vegetarian possible on request

✓ vegan

✓✓ vegan possible on request

Our team is delighted to assist you with any dietary or allergen information.
All the prices are in Swiss Francs and include VAT.