ASIAN BAR SNACKS	
STEAMED EDAMAME \\%	CHF 8
CAULIFLOWER POPCORN V	CHF 12
CRISPY SQUID sancho pepper, lime	CHF 19
CHICKEN WINGS BULGOGI (5 pieces)	CHF 15
CRISPY DUCK ROLLS (2 pieces) rose hoisin sauce	CHF 14
SWEET POTATO FRIES V	CHF 12
MANDU DUMPLINGS (3 pieces)	CHF 15
CAVIAR OSCIETRA N25 CAVIAR ⋅ 50 gr blinis, crème fraiche, condiments	CHF 165
STARTERS	
ROSEMARY FOCACCIA ♥	CHF 12
CHILLED ROASTED TOMATO AND PEPPER SOUP V sourdough croutons	CHF 16
COURGETTE FLOWER FRITTERS ricotta, aïoli and salsa verde	CHF 18
MOUNTAIN HUMMUS V (V) crudités, zhug dip, crispy pita bread	CHF 20
LOSTALLO SALMON TOSTADA jalapeno cream cheese, cucumber, radish	CHF 29
RAINBOW SALAD V (V) root vegetables, toasted seeds, tahini dressing	CHF 26
CAULIFLOWER STEAK V chimichurri, almonds, capers	
· starter	CHF 23
· main course	CHF 29
RISONI PASTA SALAD shrimps, tomato, courgette, olives, basil	CHF 29

CLASSICS		
RACLETTE CHEESE BURGER V spicy comeback sauce, pickle, tomato served with mixed leaves salad or french fries	CHF	42
PALACE PLATTER (V) swiss charcuteries, cheese selection	CHF	40
LUCERNE PALACE CLUB SANDWICH served with mixed leaves salad or french fries	CHF	43
\cdot vegetarian ($\sqrt{5}$	CHF	40
1924 CAESAR SALAD ∨	CHF	32
+ alpine chicken	CHF-	•
+ shrimp	CHF -	+17
ANGUS BEEF TARTARE	CHF	36
served with sourdough bread		
MAINS all dishes (besides rigatoni and the beef tenderloin) are served with mashed potatoe		
SEA BREAM spinach, tartare beurre blanc	CHF	39
PIKE PERCH swiss chard, lemon, fennel, herb vinaigrette	CHF	50
CÔTE DE PORC peas, green beans, pommery mustard	CHF	46
CÔTE DE BŒUF "BLACK ANGUS" french fries and salad, pepper sauce, for 2 gues	CHF1	80
BEEF TENDERLOIN french fries and salad, pepper sauce	CHF	66
ROASTED ALPINE CHICKEN pearl barley, olives, rose harissa	CHF	38
RIGATONI V (V) wild garlic pesto, seasonal greens, sbrinz · starter	CHF	25
· main course	CHF	_

SIDE DISHES		
SEASONAL GREENS AND GARLIC BUTTER V	CHF 1	1/
GREEN LEAF SALAD V	CHF 1	10
TOMATO SALAD V♂	CHF	12
FRENCH FRIES	CHF 1	10
SWISS		
SPECIALS		
BÜNDNER GERSTENSUPPE	CHF :	22
MOUNTAIN RÖSTI gruyère, caramelised onions, bacon, mushrooms, sunny side up egg	CHF 2	2/
ZÜRCHER GESCHNETZELTES with Rösti	CHF 4	46
VEAL SCHNITZEL lingonberry sauce, lemon, french fries	CHF 6	60
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DESSERTS		
CHOCOLATE MOELLEUX cacao crumble, pecan nut, vanilla	CHF :	22
PAVLOVA	CHF 1	18
raspberry, lemon verbena		
LIGHT VANILLA MOUSSE buckwheat crêpe, almond praliné	CHF 2	20
LEMON TARTE olive oil biscuit, basil	CHF	16
SELECTION OF CAKES (per piece)	CHF 4	1.0

· lemon (candied yuzu, lemon crémeux)

· chocolate (hazelnut praliné, chocolate crémeux) \cdot carrot (philadelphia cream cheese, pecan nuts)

SELECTION OF ICE CREAM & SORBETS M

 \cdot vanilla

CHF 5 (per scoop)

· chocolate strawberry

· lemon yuzu

· coconut

exotic

ORIGIN OF OUR PRODUCTS:

Switzerland:

· veal

 \cdot chicken

 \cdot duck

Switzerland, farmed:

 \cdot salmon

Greece, farmed: \cdot sea bream

Switzerland or EU,

if not stated differently:

· bread

Italy:

·squid

China:

Estonia: · Pike perch

ALLERGEN INFORMATION:

V vegetarian

(V) vegetarian possible on request

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.



