

SNACKS

CAULIFLOWER POPCORN 	CHF 12
Vadouvan mayonnaise	
CRISPY SQUID	CHF 19
Sancho pepper, kaffir lime	
MINI KATZU CHICKEN	CHF 17
brioche bun, Sriracha mayonnaise	
CRISPY DUCK ROLLS (2 pieces)	CHF 14
Rose-Hoisin sauce	
TRUFFLE FRIES 	CHF 18
LUCERNE APERO PLATTER	CHF 28
fennel salami, cheese, cornichons	





CAVIAR

OSCIETRA CAVIAR "ANTONIUS"	
blinis, cream fraiche, condiments	
· 30 gr	CHF 90
· 50 gr	CHF 150


STARTERS

ROSEMARY FOCACCIA 	CHF 12
PUMPKIN SOUP 	CHF 17
LOBSTER BISQUE	CHF 32
celeriac, leek, truffle	
BEETROOT HUMMUS 	CHF 20
crudités, crispy pita bread	
LOSTALLO SALMON TOSTADA	CHF 30
radish, cucumber, lemon, dill	
RAINBOW SALAD 	CHF 26
root vegetables, toasted seeds, tahini dressing	
STUFFED PORTOBELLO MUSHROOM 	CHF 22
Sbrinz cream	
MANGALIZA PORK PATE EN CROUTE	CHF 24
piccalilli sauce	

CLASSICS

RACLETTE CHEESE BURGER 	CHF 42
spicy Comeback sauce, pickle, tomato served with mixed leaves salad or French fries	
PALACE PLATTER 	CHF 40
Swiss charcuterie and cheese platter	
LUCERNE PALACE CLUB SANDWICH	CHF 43
served with mixed leaves salad or French fries	
· Vegetarian 	CHF 40
1924 CAESAR SALAD 	CHF 32
+ Alpine chicken	
CHF 39	
ANGUS BEEF TARTARE	CHF 36
served with sourdough bread	

MAIN COURSES

all dishes (besides Rigatoni) are served with mashed potatoes	
SEA BREAM	CHF 37
tartar beurre blanc, spinach	
GRILLED SHORT RIB	CHF 54
cucumber and shiso	
CONFIT CHICKEN ROULADE	CHF 38
butternut squash, brussels sprouts	
CAULIFLOWER STEAK 	CHF 28
chimichurri, almonds, capers	
RIGATONI 	
kale, broccoli, confit garlic, Sbrinz	
· starter	CHF 25
· main course	CHF 35


SIDE DISHES

SWEET POTATOES 	CHF 14
GREEN SALAD 	CHF 10
MAC & CHEESE 	CHF 12
FRENCH FRIES	CHF 10

SWISS SPECIALS

OLMA SAUSAGE	CHF 24
brezel, sauerkraut, crispy onions, Dijon mustard	
PALACE RÖSTI	CHF 33
bacon, egg, mushroom, Alpine cheese	
VEAL SCHNITZEL	CHF 60
cranberry sauce and one side dish of your choice	

DESSERTS

MADAGASCAR CHOCOLATE MOELLEUX	CHF 18
poached pear	
LEMON TART	CHF 16
yuzu crèmeux, light meringue, shiso	
APPLE CINNAMON CRUMBLE	CHF 15
vanilla cream	
RUM BABA	CHF 22
caramelized almonds, raisins	
SELECTION OF ICE CREAM (per scoop)	CHF 5
· vanilla · chocolate	
SELECTION OF SORBET  (per scoop)	CHF 5
· raspberry · lemon yuzu · coconut · mango-passion fruit	
SELECTION OF CAKES (per piece)	CHF 10
· lemon (candied yuzu, lemon, crèmeux) · chocolate (hazelnut praline, chocolate crèmeux) · carrot (Philadelphia cream, pecan nuts)	

ORIGIN OF OUR PRODUCTS:

Switzerland:

- beef
- veal
- chicken
- pork
- duck
- eggs

Switzerland, farmed:

- salmon

Greece, farmed:

- sea bream

Switzerland or EU, if not stated differently:

- bread

France:

- oysters

Italy:

- squid


Poland:

- caviar


Atlantic:


- lobster

ALLERGEN INFORMATION:

 vegetarian

 vegan

 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.

MOZERN

OUR WEEKLY LUNCH MENU

