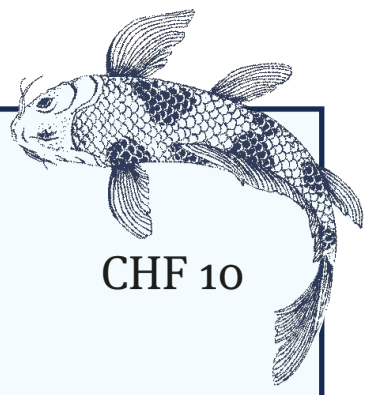


## STARTERS

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

## ASIAN BAR SNACKS

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



## SALADS

RAINBOW ✓	CHF 26
root vegetables, roasted seeds, tahini dressing	

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
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CHEESE BURGER  
spicy Comeback sauce, pickle, tomato

LUCERNE PALACE

CLUB SANDWICH	CHF 43
+ vegetables ✓	CHF 40

PALACE PLATTER ✓	CHF 40
local charcuterie and cheese platter, crackers, apple chutney	

1924 CAESAR SALAD	CHF 32
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+ Alpine chicken

+ Black Tiger prawns

ANGUS BEEF TARTARE	CHF 36
served with sourdough bread	

## MAIN COURSES

SEA BREAM	CHF 35
tartar beurre blanc, spinach	

FRITTO MISTO	CHF 68
seafood and fish friters, aioli and herb dip	

GRILLED SHORT RIB OF BEEF	CHF 52
peas, broccoli, chimichurri	

RIGATONI starter CHF 28 / main CHF 38  
Mangaliza sausage 'Bolognese',  
basil, Sbrinz cheese

AUBERGINE STEAK ✓ ✓	CHF 28
puffed rice, herbs, yogurt, pomegranate	

ALPINE CHICKEN	CHF 38
courgettes, Kalamata olives	

## SIDE DISHES

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



# 10

# QUART

## REFRESHMENTS

COLD BREW COFFEE	CHF 10
PEACH AND HIBISCUS ICED TEA	CHF 10
ELDERFLOWER AND MINT LEMONADE	CHF 10



### 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.