

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
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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
+ Alpine chicken	CHF 39
+ Black Tiger prawns	CHF 50

ANGUS BEEF TARTARE served with sourdough bread	CHF 36
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MAIN COURSES

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



OLD FASHION

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

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.