ASIAN BAR SNACKS	
STEAMED EDAMAME VV	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 glazed with sweet chilli butter	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 · main course	CHF 23 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	
· vegetarian (V)	CHF 40	
1924 CAESAR SALAD V + alpine chicken	CHF 32 CHF +17	
+ shrimp ANGUS BEEF TARTARE served with sourdough bread	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	CHF180	
BEEF TENDERLOIN french fries and salad, pepper sauce	CHF 66	
ROASTED ALPINE CHICKEN pearl barley, olives, rose harissa	CHF 38	
RIGATONI V W wild garlic pesto, seasonal greens, sbrinz · starter · main course	CHF 25 CHF 35	

SIDE DISHES	
SEASONAL GREENS AND GARLIC BUTTER ∨	CHF 14
GREEN LEAF SALAD V (V)	CHF 10
TOMATO SALAD V♂	CHF 12
FRENCH FRIES	CHF 10
SWISS	
SPECIALS	
BÜNDNER GERSTENSUPPE	CHF 22
MOUNTAIN RÖSTI gruyère, caramelised onions, bacon, mushrooms, sunny side up egg	CHF 24
ZÜRCHER GESCHNETZELTES	CHF 46
with Rösti VEAL SCHNITZEL lingonberry sauce, lemon, french fries	CHF 60
DESSERTS	
CHOCOLATE MOELLEUX cacao crumble, pecan nut, vanilla	CHF 22
PAVLOVA	CHF 18
raspberry, lemon verbena	
LIGHT VANILLA MOUSSE buckwheat crêpe, almond praliné	CHF 20
LEMON TARTE olive oil biscuit, basil	CHF 16

SELECTION OF CAKES (per piece)

· lemon (candied yuzu, lemon crémeux)

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

SELECTION OF ICE CREAM & SORBETS \%

 \cdot vanilla

CHF 5 (per scoop)

· chocolate

strawberry

· lemon yuzu

· coconut

exotic

ORIGIN OF OUR PRODUCTS:

Switzerland:

·beef

· veal

·chicken

 \cdot duck

Switzerland, farmed:

 $\cdot \, \text{salmon}$

Greece, farmed: \cdot sea bream

Switzerland or EU, if not stated differently:

· bread

Italy:

·squid

China:

· caviar

CHF 10

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.



