ASIAN BAR SNACKS

STEAMED EDAMAME $V \wr \delta$	CHF 8
CAULIFLOWER POPCORN ↓ vadouvan mayonnaise	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 γ 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	
SIARIERS ROSEMARY FOCACCIA♥	CHF 12
	CHF 12 CHF 16
ROSEMARY FOCACCIA ♥ CHILLED ROASTED TOMATO AND PEPPER SOUP ♥	_
ROSEMARY FOCACCIA ♥ CHILLED ROASTED TOMATO AND PEPPER SOUP ↓ sourdough croutons COURGETTE FLOWER FRITTERS	CHF 16
ROSEMARY FOCACCIA CHILLED ROASTED TOMATO AND PEPPER SOUP sourdough croutons COURGETTE FLOWER FRITTERS ricotta, aïoli and salsa verde MOUNTAIN HUMMUS	CHF 16 CHF 18
ROSEMARY FOCACCIA CHILLED ROASTED TOMATO AND PEPPER SOUP sourdough croutons COURGETTE FLOWER FRITTERS ricotta, aïoli and salsa verde MOUNTAIN HUMMUS MOUNTAIN HUMUS MOUNTAIN	CHF 16 CHF 18 CHF 20
ROSEMARY FOCACCIA CHILLED ROASTED TOMATO AND PEPPER SOUP sourdough croutons COURGETTE FLOWER FRITTERS ricotta, aïoli and salsa verde MOUNTAIN HUMMUS MOUNTAIN HUMMUS MOUNTAIN HUMMUS MOUNTAIN HUMMUS KON Crudités, zhug dip, crispy pita bread LOSTALLO SALMON TOSTADA jalapeno cream cheese, cucumber, radish RAINBOW SALAD	CHF 16 CHF 18 CHF 20 CHF 29
ROSEMARY FOCACCIA CHILLED ROASTED TOMATO AND PEPPER SOUP sourdough croutons COURGETTE FLOWER FRITTERS ricotta, aïoli and salsa verde MOUNTAIN HUMMUS MOUNTAIN HUMUS MOUNTAIN HUMMUS	CHF 16 CHF 18 CHF 20 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 \aleph	CHF 40	
1924 CAESAR SALAD ↓ + alpine chicken + shrimp	CHF 32 CHF +17 CHF +17	
ANGUS BEEF TARTARE served with sourdough bread	CHF 36	
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 ts
BEEF TENDERLOIN french fries and salad, pepper sauce	CHF 66
ROASTED ALPINE CHICKEN pearl barley, olives, rose harissa	CHF 38
RIGATONI V 🕅 wild garlic pesto, seasonal greens, sbrinz	QUIE
• starter • main course	CHF 25 CHF 35

SIDE DISHES

SEASONAL GREENS AND GARLIC BUTTER $\mathcal V$	CHF 14
GREEN LEAF SALAD V \checkmark	CHF 10
TOMATO SALAD V $\delta\delta$	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 with Rösti	CHF 46
VEAL SCHNITZEL lingonberry sauce, lemon, french fries	CHF 60

DESSERTS

CHOCOLATE MOELLEUX cacao crumble, pecan nut, vanilla	CHF	22
PAVLOVA raspberry, lemon verbena	CHF	18
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 crémeu · carrot (philadelphia cream cheese, pecan nuts	x)	10

SELECTION OF ICE CREAM & SORBETS \checkmark

- \cdot vanilla
- \cdot chocolate
- strawberry
- \cdot lemon yuzu
- \cdot coconut
- \cdot exotic

ORIGIN OF OUR PRODUCTS:

Switzerland:

- $\cdot \text{ beef}$
- \cdot veal
- \cdot chicken
- \cdot pork
- duck
- eggs

Switzerland, farmed: \cdot salmon

Greece, farmed: • sea bream

Switzerland or EU, if not stated differently: • bread

Italy: • squid

China:

 \cdot caviar

Estonia: • Pike perch

ALLERGEN INFORMATION:

CHF 5 (per scoop)





(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.

OUR WEEKLY LUNCH MENU









