





ASIAN BAR SNACKS

STEAMED EDAMAME 	CHF 8
CAULIFLOWER POPCORN  Vadouvan mayonnaise	CHF 12
CRISPY SQUID Sansho pepper, lime	CHF 19
CHICKEN WINGS BULGOGI (5 pieces)	CHF 15
CRISPY DUCK ROLLS (2 pieces) rose hoisin sauce	CHF 14
SWEET POTATO FRIES  	CHF 12
glazed with sweet chilli butter	
MANDU DUMPLINGS (3 pieces) Sriracha mayonnaise, sesame and spring onion	CHF 15

CAVIAR

CAVIAR HOUSE KALUGA 50 g	CHF 180
IMPÉRIAL GRANDE RÉSERVE 50 g	CHF 210
served with blinis, crème fraîche and condiments	

SALADS

RAINBOW SALAD 	CHF 26
root vegetables, toasted seeds, tahini dressing	
CHÈVRE CHAUD 	CHF 24
stone fruit, goat cheese, honey	
HEIRLOOM TOMATO  	CHF 22
rocket, feta, rose harissa	
THAI PAPAYA SALAD	CHF 28
chilli, shrimp	

STARTERS

ROSEMARY FOCACCIA 	CHF 12
MINISTRONE SOUP  basil pesto	CHF 16
CHILLED PEA SOUP  	CHF 17
burrata, jalapeño, mint pesto	
MOUNTAIN HUMMUS 	CHF 22
crudités, Zhug dip, pita bread	
LOSTALLO SALMON TOSTADA	CHF 29
lemon cream cheese, cucumber, radish, jalapeño	
LOBSTER TAGLIATELLE	CHF 48
datterini tomato, coriander, garlic, chilli	

MAINS

SEA BASS BASQUE-STYLE chorizo, roasted potatoes	CHF 42
PIKE PERCH courgette, olives, herb vinaigrette	CHF 46
ALPINE CHICKEN peas, lemon thyme, jus gras	CHF 39
PORK BELLY aubergine, yoghurt, black lemon jus	CHF 38
TAGLIATELLE  	CHF 35
wild garlic pesto, seasonal greens, Sbrinz	
CAULIFLOWER STEAK 	CHF 29
chimichurri, almonds, capers	





FROM THE GRILL

CÔTE DE BOEUF BLACK ANGUS 700 g	CHF 225
SWISS BEEF FILLET 150 g	CHF 55
CÔTE DE PORC 300 g	CHF 40
SCOTTISH SALMON STEAK 150 g	CHF 32

SAUCES

· red wine sauce	CHF 8
· au poivre	
· hollandaise	
· béarnaise	
· chimichurri	

SIDE DISHES

BIMI BROCCOLI AND GARLIC BUTTER 	CHF 14
MIXED LEAF SALAD 	CHF 10
MASHED POTATOES 	CHF 10
FRENCH FRIES 	CHF 10
COLESLAW 	CHF 10

CLASSICS

RACLETTE CHEESE BURGER 	CHF 42
spicy comeback sauce, gherkins, tomato served with mixed leaf salad or french fries	
PALACE PLATTER 	CHF 40
Swiss charcuteries, cheese selection	
LUCERNE PALACE CLUB SANDWICH 	CHF 45
served with mixed leaf salad or french fries	
· vegetarian	CHF 40
1924 CAESAR SALAD	CHF 32
+ alpine chicken	CHF +17
+ shrimp	CHF +17
ANGUS BEEF TARTARE	CHF 36
served with sourdough bread	

SWISS SPECIALS

BÜNDNER GERSTENSUPPE	CHF 22
traditional Swiss barley soup (Grisons style)	
MOUNTAIN RÖSTI 	CHF 24
Gruyère, caramelised onions, bacon, mushrooms	
ZÜRCHER GESCHNETZELTES	CHF 46
served with Rösti	
VEAL SCHNITZEL	CHF 60
lingonberry, lemon, french fries	

DESSERTS

CHEESE PLATE fruit bread, fig mustard	CHF 32
PROFITEROLES strawberry, cream	CHF 20
LEMON TART lemon crèmeux, olive oil biscuit, calamansi	CHF 18
CHOCOLATE MOELLEUX	CHF 24
cacao crumble, raspberry	

SELECTION OF ICE CREAM & SORBETS CHF 6 (per scoop)

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

SELECTION OF CAKE CHF 10 (per piece)

- 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

- lostallo salmon

Scotland

- salmon steak

Greece, farmed

- sea bass

Switzerland or EU, if not stated differently

- bread

China

- caviar





Estonia

- pike perch

Italy

- squid

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.

LUNCH MENU



MOZERN