CANAPÉS

Lobster cylinder
Avocado, kefir lime

Mushroom tea
Cep mushroom royale

Cheese and onion kromesky
Gruyère and black truffle

SANDWICH SELECTION

Egg salad
Truffle

Smoked trout
Rillettes

Chicken coronation
Curry mayo, golden raisins

Reuben Sandwich
Beef pastrami, Gruyère, sauerkraut

DESSERTS

Traditional scones and brioche “Zopf”
Gruyère cream and raspberry marmalade

Chocolate Belle Époque
Dark chocolate crémeux, hazelnut
and salted caramel

Swan Pavlova
Meringue, spiced apple compote,
vanilla Chantilly

Milk and Honey
Alpine honey, caramelised milk, yoghurt

Mandarin
Exotic cream with a hint of yuzu

MANDARIN ORIENTAL
PALACE LUZERN

TWG HAUTE COUTURE TEA SELECTION

WHITE TEA

White House	*Berries, flowers, rose*

GREEN TEA

Silver Moon	*Strawberry, vanilla*
Moroccan Mint	*Mint, strong, smooth*

BLACK TEA

English Breakfast	*Cocoa, strong, full-bodied*
French Earl Grey	*Bergamot, citrus fruit, blue cornflower*
New York Breakfast	*Cocoa, vanilla, malty*
1837 Black Tea	*Berries, flowers, caramel, anise*

HERBAL TEA

Red of Africa	*Rooibos, vanilla, marigold*

EXCLUSIVE TEA BLEND

Singapore Breakfast	*Mandarin, orange, ginger*

CHAMPAGNE SELECTION

NV Bollinger Special Cuvée	1 dl | CHF 25
NV Bollinger Special Rosé	1 dl | CHF 30

1906 • ANNIVERSARY • 2026
MANDARIN ORIENTAL
PALACE LUZERN

To celebrate the Palace's 120th anniversary, discover an afternoon tea inspired by our Belle Époque heritage and the cherished British tradition. Regional flavours and thoughtful craftsmanship come together in an experience that reflects the elegance of our historic lakeside setting.

Executive Pastry Chef Salvatore Mungiovino brings this anniversary to life through delicate canapés, finely crafted pâtisserie and freshly baked scones, complemented by a selection of TWG Haute Couture Teas.

CHF 85 *per person*
including one glass of Champagne