



MOzern

ASIAN BAR SNACKS		
STEAMED EDAMAME 	CHF	8
VEGETABLE SAMOSA  	CHF	13
mint yoghurt		
CRISPY SQUID	CHF	19
Sancho pepper, lime		
CHICKEN WINGS BULGOGI (5 pieces)	CHF	15
CRISPY DUCK ROLLS (2 pieces)	CHF	14
rose hoisin sauce		
SWEET POTATO FRIES  	CHF	12
glazed in sweet chilli butter		
MANDU DUMPLINGS (3 pieces)	CHF	15
Sriracha mayonnaise, sesame		
CAVIAR		
CAVIAR HOUSE KALUGA · 50 g	CHF	180
IMPÉRIAL GRANDE RÉSERVE · 50 g	CHF	210
served with blinis, crème fraîche, condiments		
SALADS		
RAINBOW SALAD 	CHF	26
root vegetables, toasted seeds, tahini dressing		
CHEVRE CHAUD 	CHF	24
stone fruit, goat cheese, honey		
HEIRLOOM TOMATO  	CHF	22
rocket, feta, rose harissa		
THAI PAPAYA SALAD	CHF	32
chili, shrimp		
STARTERS		
ROSEMARY FOCACCIA 	CHF	12
MINISTRONE SOUP 	CHF	16
basil 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	CHF	42
chorizo, roasted potatoes		
PIKE PERCH	CHF	46
courgette, olives, herb vinaigrette		
ALPINE CHICKEN	CHF	39
peas, lemon thyme, jus gras		
TAGLIATELLE  	CHF	35
rocket pesto, artichoke, broccoli, olives, almonds		
CAULIFLOWER STEAK 	CHF	29
chimichurri, almonds, capers		
FROM THE GRILL		
CÔTE DE BOEUF BLACK ANGUS	CHF	225
700 g		
SWISS BEEF FILET	CHF	55
150 g		
CÔTE DE PORC	CHF	40
300 g		
SCOTTISH SALMON STEAK	CHF	32
150 g		
SAUCE		
· red wine sauce		
· sauce au poivre		
· hollandaise		
· béarnaise		
· chimichurri 		
SIDE DISHES		
BIMI BROCCOLI AND GARLIC BUTTER 	CHF	14
MIXED LEAVES SALAD  	CHF	10
MASHED POTATOES 	CHF	10
FRENCH FRIES 	CHF	10
TRUFFLE FRIES 	CHF	25
SWEET POTATO FRIES  	CHF	12
glazed in sweet chilli butter		

CLASSICS		
RACLETTE CHEESE BURGER 	CHF	45
spicy comeback sauce, gherkins, tomato		
served with mixed leaves salad or french fries		
PALACE PLATTER 	CHF	42
Swiss charcuteries, cheese selection		
LUCERNE PALACE	CHF	45
CLUB SANDWICH		
served with mixed leaves salad or french fries		
LUCERNE PALACE	CHF	40
CLUB SANDWICH VEGETARIAN 		
served with mixed leaves salad or french fries		
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 Röstli		
VEAL SCHNITZEL	CHF	60
lingonberry, lemon, any side dish		
DESSERTS		
CHEESE PLATE	CHF	32
fruit bread, fig mustard		
STONE FRUIT TART	CHF	20
lime Chantilly, raspberry sauce		
TIRAMISU	CHF	22
64% DARK CHOCOLATE PAVÉ	CHF	24
hazelnut praline, vanilla ice cream		
ROASTED PLUM CRUMBLE	CHF	16

SELECTION OF ICE CREAM & SORBETS 	
	CHF 6 (per scoop)
• vanilla • chocolate • hazelnut • strawberry • lemon yuzu • coconut • exotic • raspberry	

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:	ALLERGEN INFORMATION:
Switzerland: · beef · veal · chicken · pork · duck · eggs	 vegetarian  vegan  vegetarian possible on request  vegan possible on request
Switzerland, farmed: · lostallo salmon	Our team is delighted to assist you with any dietary or allergen information.
Scotland · salmon steak	All the prices are in Swiss francs and include VAT.
Greece, farmed: · sea bass	
Switzerland or EU, if not stated differently: · bread	
China: · caviar	
Estonia: · pike perch	
Italy: · squid	

LUNCH MENU

