ASTORIA

LUCERNE

BANQUET OFFERS



Banquet Menus

From 20 to 300 people | Prices per Person in CHF and incl. 8.1% VAT

Discover our carefully curated menu suggestions and let yourself be inspired. For your special occasions, we create an atmosphere in our cozy banquet rooms where you can enjoy every moment without a care in the world.

Get a first impression here: Banquets and celebrations Lucerne, Switzerland

CONTACT AND RESERVATION

MEETINGS & EVENTS | CELEBRATE IN THE HEART OF LUCERNE

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Menu suggestion 1 3 courses 79 / 4 courses 89

Asia Caesar's salad with chicken
Crisp romaine lettuce with baked chicken,
shaved Parmesan, and Asian dressing
* * *
Tom Kha Gung
Mildly spicy Thai coconut soup with fried king prawns
* * *
Mandalay Curry
Spicy red curry, sliced beef tenderloin and Asia vegetables
with jasmine rice
* * *
Mango Panna Cotta
With mango and passion fruit ragout

Menu suggestion 2 99

Vitello Tonnato
Thinly sliced veal loin with tuna sauce
*** * ***
Grilled beef tenderloin
With Barolo sauce, Parmesan risotto, and market-fresh oven-roasted vegetables
*** * ***
Dessert variations
«Tiramisù – «Panna cotta» – «Chocolate mousse»

Menu suggestion 3 89

Datterini tomato salad
With buffalo mozzarella
* * *
Grilled veal loin steak
With Barolo sauce, fried potatoes and oven-roasted vegetables
* * *
Dessert variations
«Tiramisù» - «Panna Cotta» - «Chocolate mousse»

Menu suggestion 4 — 109

Vitello Tonnato
Thinly sliced veal loin with tuna sauce
* * *
Tomato cream soup
with fresh basil and olive bruschetta
*** * ***
Grilled sea bass fillet
with Mediterranean sauce, Parmesan risotto and market-fresh oven-roasted vegetables
* * *
Dessert variations
«Tiramisù» - «Panna Cotta» - «Chocolate mousse»

Menu suggestion 5 — 139

Balik smoked salmon
With crème fraîche and toast
**Can be enhanced with Prunier caviar for CHF 20.00 per person*
*** * ***
Lobster bisque
With fried rock lobster
*** * ***
Grilled beef tenderloin
With Barolo sauce, black truffle, potato gratin and market vegetables
*** * ***
Dessert variations
«Tiramisù» - «Panna Cotta» - «Chocolate mousse»

Vegetarian main course

Risotto alle Verdure
Risotto with fresh market vegetables and basil

Friandises to accompany coffee — 10

The well-known sweet temptation to accompany coffee.
Four friandises from the local bakery per person.

Declaration of origin

Meat

Beef	Switzerland, AUS*
Chicken	Switzerland
Veal	Switzerland
Pork	Switzerland

* May have been produced using antimicrobial and hormonal performance enhancers.

Fish / Shellfish

Sea bass	Greece
Shrimp	Vietnam
Rock lobster (langoustine)	Vietnam

Fine bakery products

Bread and pastries	Switzerland, Germany, France

Allergies

Our staff will be happy to provide you with information on request about ingredients in our dishes that may trigger allergies or intolerances.