HOTEL DES BALANCES
LUZERN
Charme & Excellence

Christmas Eve

24th December 2026

Amuse-Bouche

***

Variation of marinated tofu and roasted king oyster mushrooms
Colourful radish, coriander, ginger, sesame, finger lime

***

Creamy carrot and ginger soup with coriander espuma
Lentil curry praline with chili-mango chutney

***

Baked celery in salt crust with port wine butter
Champagne risotto, leaf spinach, baby carrot

***

Apple-yuzu sorbet with champagne

***

Pan-fried beetroot cutlets with Béarnaise sauce
Potato-leek gratin and market vegetables

***

European cheese selection from Maître Fromager Rolf Beeler
Homemade fruit bread

or

Variation of chestnut, chocolate and lingonberry

***

Friandises

Menu complete CHF 105.—

Menu without soup CHF 95.—

Menu without baked celery CHF 90.—

Restaurant Balances Bar/Lounge Seminare Bankette
Dir. Peter E. Büsser Hotel Des Balances Weinmarkt 6004 Luzern Switzerland
Telefon +41 (0)41 418 28 28 info@balances.ch www.balances.ch

HOTEL DES BALANCES
LUZERN
Charme & Excellence

Christmas Day

25th December 2026

Amuse-Bouche

***

Duo of confit beetroot and fried goat cheese
Marinated pumpkin, celery cream, truffle, Jerusalem artichoke crisps

***

Vegetable consommé
Quail's egg, vegetables, truffle royal

***

Baked kohlrabi cubes in tempura batter with herb foam
Savoy cabbage, pine nuts, beetroot purée

***

Mandarin sorbet with white port

***

Forest mushroom ragout
Potato-celery purée and market vegetables

***

European cheese selection from Maître Fromager Rolf Beeler
Homemade fruit bread

or

Variation of pumpkin, apple and caramel

***

Friandises

Menu complete CHF 105.—

Menu without soup CHF 95.—

Menu without baked kohlrabi CHF 90.—

Restaurant Balances Bar/Lounge Seminare Bankette
Dir. Peter E. Büsser Hotel Des Balances Weinmarkt 6004 Luzern Switzerland
Telefon +41 (0)41 418 28 28 info@balances.ch www.balances.ch

HOTEL DES BALANCES
LUZERN
Charme & Excellence

New Year's Eve Inspiration

31st December 2026

Sparkling Ouverture

***

Beetroot tartare
Shallot cream, caviar, egg yolk, brioche

***

Creamy cauliflower soup with herb espuma
Truffle-celery praline

***

Savoy cabbage roulade stuffed with wild mushrooms
Caramelized celery and black garlic

***

Silken tofu with Korean soya dressing
Peppers, spring onions, sesame seeds

***

Blood orange sorbet with mandarin liqueur

***

Aubergine involtini stuffed with chestnut and ricotta, served with tomato foam
Potato mille-feuille and market vegetables

***

European cheese selection from Maître Fromager Rolf Beeler
Homemade fruit bread

***

Variation of champagne, basil and chocolate

***

Friandises

8-course menu CHF 155.—

7-course menu CHF 140.—

6-course menu CHF 125.—

Restaurant Balances Bar/Lounge Seminare Bankette
Dir. Peter E. Büsser Hotel Des Balances Weinmarkt 6004 Luzern Switzerland
Telefon +41 (0)41 418 28 28 info@balances.ch www.balances.ch