



LUNCH MENUS FOR GROUPS 2026

FOR GROUPS OF 25 PERSONS OR MORE / VALID IN THE MERCATO RESTAURANT

All group menus include a starter, a main course and a dessert

STARTER Small garden salad with vegetables and croutons (vegan, lactose-free)

MAIN COURSE Please select a main course consisting of a meat and a vegetarian dish for the entire group. We serve alternatives for guests with allergies

DESSERT Sweet surprise (vegetarian)

MAIN COURSE 1	Fried veal sausage with onion sauce and hash brown (meat, gluten-free)
	or Hash brown with oven vegetables, cottage cheese and herb salad (vegetarian, gluten-free)
	Menu with main course 1 per person CHF 25.00
MAIN COURSE 2	Roasted chicken breast with herb risotto, zucchini and mushrooms (meat, gluten-free)
	or Herb risotto with zucchini, mushrooms, rocket and parmesan (vegetarian, gluten-free)
	Menu with main course 2 per person CHF 29.50
MAIN COURSE 3	Sliced beef with pepper strips, noodles and broccoli (meat, lactose-free)
	or Pasta with vegetarian braised sauce, pepperoni strips, broccoli, cherry tomatoes, herb salad and feta cheese (vegetarian)
	Menu with main course 3 per person CHF 33.50
MAIN COURSE 4	Swiss Macaroni & Cheese with bacon served with apple sauce (meat)
	or Swiss Macaroni & Cheese without bacon served with apple sauce (vegetarian)
	Menu with main course 4 per person CHF 27.00
WATER	Tap water in decanters
	per person included

ALLERGIES The menu will be adapted for guests with allergies
Please let us know your wishes at least 2 weeks before the event

BEVERAGE FLAT RATE (OPTIONAL) Iced tea served in decanters
Tap water in a carafe
1 coffee, espresso or tea per person

Beverage flat rate	per person	CHF 8.50
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Additional drinks will be charged separately according to consumption
Please let us know your order at least 2 weeks prior to the event

CONDITIONS

- This offer is valid for groups of 25 people or more
- Only bookable over lunchtime in the Mercato restaurant
- Please select one main course consisting of one meat and one vegetarian dish for the entire group.
- We serve alternatives for guests with allergies
- The tables are set with a table runner and napkins (no tablecloths)
- The driver or an accompanying person is provided with a free meal
- The number of people registered 3 working days before the event will be invoiced
- The prices are only valid for the overall invoice (no splitting possible)
- The group must arrive at the restaurant at the time agreed. Tolerance is 15 minutes otherwise CHF 2.00 per person per 30 minutes will be charged

PAYMENT By invoice, cash or all major credit cards

CATERING PARTNER



Lucerne, 15th of November 2025 / nch