



The terroir of the Alps characterizes our cuisine. Our ingredients are sourced from carefully selected small farms; listing them in full would exceed the scope of this menu. We are happy to provide you with personal information about the origin of the food.

If you have any intolerances or allergies, please contact our service team.

DECLARATION

Angus beef | Holzen Fleisch | Ennetbürgen
Lamb | Holzen Fleisch
Rind | Switzerland
Lamb | Switzerland
Pike Perch | Gotthard
Pork | Ueli Hof | Lucerne
Goat cheese | Toni Odermatt | Stans
Cheese | Chäs Chäller | Luzern
Blätterteig | Heini | Lucerne
Brioche | Heini | Lucerne
Sourdough bread | Eigenbrötler | Wauwil
Crispbread | Homemade

All Prices in CHF incl. VAT.

CHEF DE CUISINE

Maximilian Huber

CHEF DE SERVICE

Shamara Perera

OUR TEAM

Lara, Max, Giorgio
Waran, Victoriaa,
Sophie, Vladislav
Martina, Martin, Brigitte
Jakub, Sebastien



LUCIDE

MENU à la carte

STARTERS

DIALOGUE OF THE SEASONS 26

Fresh | Preserved | Matured

DIPPED SALAD 22

Garden Herbs | Radish | Egg Yolk Cream

INTERMEDIATE

GRILLED PEA 31

Salted Lemon | Mushroom | Summer Truffle

CARROT 29

Kimchi | Buckwheat | Sea Buckthorn

MAINS

PIKEPERCH MATSUKASA - YAKI 56

Courgette | Tomato | Marigold Blossom

BEEF 63

Raspberry | Wild Broccoli | Aged Black Garlic

SMOKED CELERY 46

Raspberry | Wild Broccoli | Aged Black Garlic

DESSERT

STRAWBERRY 21

May Shoots | Yogurt

BLACK HAZELNUT 21

Cherry | Oxalis

GLACE MAISON 19

Seasonal Assortment of Sorbet & Ice Cream

CHEESE SELECTION 19

Fruit Bread | Walnut | Radicchio