



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, Victoriia,  
Sophie, Julia, 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

#### **SPALTENSTEIN ASPARAGUS 31**

Elderflower | Maluns | Ramson

#### **CARROT 29**

Kimchi | Buckwheat | Sea Buckthorn

### MAINS

#### **PIKEPERCH MATSUKASA - YAKI 56**

Turnip Cabbage | Kiwi | Jalapeño

#### **BEEF 63**

Rhubarb | Green Asparagus | Black Shallot

#### **SMOKED CELERY 46**

Rhubarb | Green Asparagus | Black Shallot

### DESSERT

#### **STRAWBERRY 21**

May Shoots | Yogurt

#### **HAZELNUT 21**

Apple | Ginger | Crumble

#### **GLACE MAISON 19**

Seasonal Assortment of Sorbet & Ice Cream

#### **CHEESE SELECTION 19**

Fruit Bread | Walnut | Radicchio