

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

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

All Prices in CHF incl. VAT.

CHEF DE CUISINE

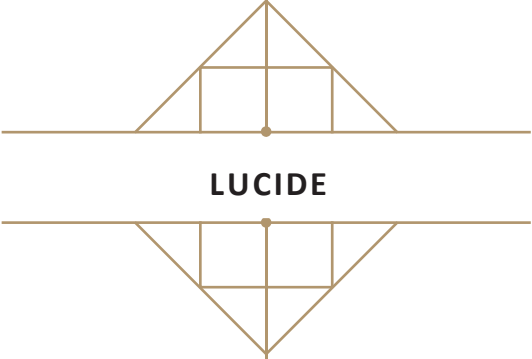
Maximilian Huber

CHEF DE SERVICE

Shamara Perera

OUR TEAM

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



LUCIDE

MENU à la carte

STARTERS

DIPPED SALAD 26

Garden Herbs | Smoked Cheese | Egg Yolk Cream

MUSHROOM MOUSSE 32

Salt-Preserved Lemon | Green Beans | Summer Truffle

CHILLED MELON SOUP 29

Salted Cheese | Fennel | Tomatillo

INTERMEDIATE

SMOKED BEEF RUMP 39

Pumpkin | Belp Cheese | Physalis

PORK BELLY 39

Wild Broccoli | Gooseberry | Ham Essence

ZUCCHINI FLOWER 34 / 41

Zucchini | Escabeche | Marigold Flowers

MAINS

PIKE PERCH MATSUKASA-YAKI 56

Zucchini | Escabeche | Marigold

VARIATION OF VEAL 63

Carrot | Bell Pepper | Buckwheat

VARIATION OF PORK 63

Carrot | Bell Pepper | Buckwheat

SMOKED CELERY 49

Carrot | Bell Pepper | Buckwheat

DESSERT

HAY MILK ICE CREAM 21

Apricot | Puff Pastry | Caramelised Chocolate

BLACK HAZELNUT 21

Cherry | Oxalis | Ginger

GLACE MAISON 19

Seasonal Assortment of Sorbet & Ice Cream

CHEESE SELECTION 19

Fruit Bread | Walnut | Radicchio