



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  
Salmon trout | Fischzucht Bremgarten | Bremgarten  
Pork | Ueli Hof | Lucerne  
Goat cheese | Toni Odermatt | Stans  
Cheese | Chäs Chäller | Luzern  
Sourdough bread | Eigenbrötler | Wauwil  
Crispbread | Homemade

All Prices in CHF incl. VAT.

#### CHEF DE CUISINE

Maximilian Huber

#### CHEF DE SERVICE

Shamara Perera

#### OUR TEAM

Lois, Max, Giorgio  
Waran, Mascha  
Rahel, Amelia, Magdalena  
Martina, Martin, Brigitte  
Jakub, Rahel, Roberto, Axel



**LUCIDE**

## MENU à la carte

### STARTERS

**DIPPED SALAD 22**

Garden Herbs | Pumpkin Seeds | Egg Yolk Cream

**CUCUMBER 29**

Jalapeño | Hazelnut | Goat Cream Cheese

**SWISS BEETROOT 31**

Plum | Black Garlic | Radish | Capers

### WARM INTERMEDIATE

**EINKORN FROM THE FIELDS IN BASEL 29/46**

Pumpkin | Gooseberry | Chervil

### MAINS

**CHAR 56**

Elderflower | Cauliflower | Flaxseed

**CURED EGGPLANT 49**

**ANGUS BEEF 63**

Broccoli | Blackberry | Sunflower

### DESSERT

**GLACE MAISON 18**

Seasonal Assortment of Sorbet & Ice Cream

**GOAT MILK 21**

Fermented Raspberry | Sorrel | Oats

**HAY ICECREAM 21**

Puff Pastry | Apricot

**CHEESE SELECTION 19**

Fruit Bread | Walnut | Dandelion Blossom