

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

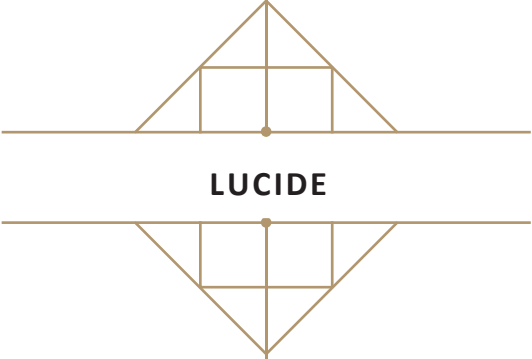
Maximilian Huber

CHEF DE SERVICE

Shamara Perera

OUR TEAM

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



LUCIDE

MENU à la carte

STARTERS

DIPPED SALAD 24

Garden Herbs | Radish | Egg Yolk Cream

MUSHROOM MOUSSE 29

Preserved Lemon | Beans | Summer Truffle

CHILLED SAIKO CUCUMBER SOUP 26

Goat Cheese | Jalapeño | Flaxseed

INTERMEDIATE

CARROT DE AND REHYDRATED 32

Sea Buckthorn | Brown Butter | Buck Wheat

PORK BELLY 39

Pumkin | Gooseberry | Pepper Cheese

ZUCCHINI FLOWER 34

Zucchini | Escabeche | Marigold

MAINS

PIKEPERCH MATSUKASA - YAKI 54

Courgette | Tomato | Marigold Blossom

VARIATION OF BEEF 62

Eggplant | Raspberry | Broccoli

BEET ROOT PASTRAMI 49

Eggplant | Raspberry | Broccoli

DESSERT

DE AND REHYDREATED CARROT 21

Sea Buckthorn | Brown Butter | Buck Wheat

BLACK HAZELNUT 21

Cherry | Oxalis

ICE CREAM per Scoop 8

Seasonal Assortment of Sorbet & Ice Cream

CHEESE SELECTION 19

Fruit Bread | Walnut | Radicchio