

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
Char | Fischzucht Fricon | Entlebuch
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

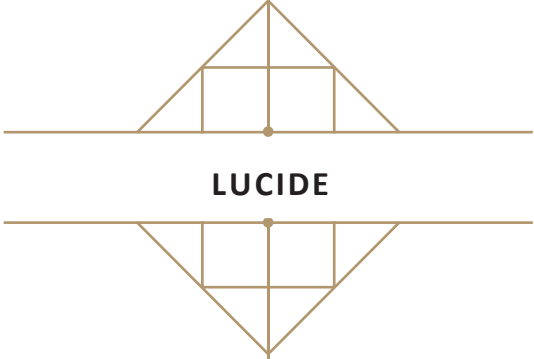
Maximilian Huber

CHEF DE SERVICE

Shamara Perera

OUR TEAM

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



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

SALMONTROUT 56

Elderflower | Cauliflower | Flaxseed

CURED EGGPLANT 49

ANGUS BEEF 63

Celery | Autumn Olive | Black Shallot

DESSERT

GLACE MAISON 18

Seasonal Assortment of Sorbet & Ice Cream

BLACK SALSIFY 21

Blackberry | Beef Fudge

FIG 21

Puff Pastry | Fig Leaf

CHEESE SELECTION 19

Fruit Bread | Walnut | Dandelion Blossom