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
Char Switzerland
Pike Perch | Gotthard
Venison | Luma | Austria
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 23
Garden Herbs | Radish | Egg Yolk Cream

MUSHROOM MOUSSE 29
Preserved Lemon | Beans | Truffle

INTERMEDIATE

CARROT DE AND REHYDRATED 29
Sea Buckthorn | Brown Butter | Buck Wheat

ROASTED POINTED CABBAGE 28
Quince | Black Garlic | Chestnuts

MAINS

CHAR 54
Quince | Pointed Cabbage | Chestnuts

VENISON 59
Jerusalem Artichoke | Black Trumpet Mushroom | Autumn Olive

BEET ROOT PASTRAMI 49
Jerusalem Artichoke | Black Trumpet Mushroom | Autumn Olive

DESSERT

BLACKBERRY 21
Salsify | Fudge

BLACK HAZELNUT 21
Plum | Oxalis

ICE CREAM per Scoop 8
Seasonal Assortment of Sorbet & Ice Cream

CHEESE SELECTION 19
Fruit Bread | Walnut | Radicchio