

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  
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

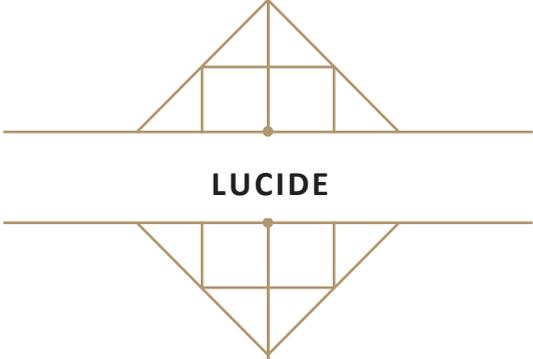
Maximilian Huber

#### CHEF DE SERVICE

Shamara Perera

#### OUR TEAM

Lara, Max, Giorgio  
Waran, Victoriaa,  
Rahel, Julia  
Martina, Martin, Brigitte  
Jakub, Lara, Sebastien



**LUCIDE**

## MENU à la carte

### STARTERS

#### DIPPED SALAD 22

Garden Herbs | Pumpkin Seeds | Egg Yolk Cream

#### SWISS BEETROOT 31

Plum | Smoked Mushroom | Sourdough

### WARM INTERMEDIATE

#### JERUSALEM ARTICHOKE 37

Perigord Truffle | Gooseberry

#### CARROT 29

Kimchi | Buckwheat | Sea Buckthorn

### MAINS

#### PIKEPERCH MATSUKASA - YAKI 56

Pointed Cabbage | Quince | Chestnuts

#### KING OYSTER MUSHROOM 46

#### ANGUS BEEF 63

Celery | Autumn Olive | Black Shallot

### DESSERT

#### GLACE MAISON 18

Seasonal Assortment of Sorbet & Ice Cream

#### SHIO KOJI 21

Radicchio | Cherry

#### APPLE 21

Hazelnut | Ginger | Crumble

#### CHEESE SELECTION 19

Fruit Bread | Walnut | Pear