



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
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,
Rahel, Julia
Martina, Martin, Brigitte
Jakub, Lara, Sebastien



LUCIDE



MENU à la carte

STARTERS

DIALOGUE OF THE SEASONS 26

Fresh | Preserved | Matured

DIPPED SALAD 22

Garden Herbs | Radish | Egg Yolk Cream

INTERMEDIATE

ASPARAGUS 31

Magnolia | Wild Garlic | Fermented Raspberry

CARROT 29

Kimchi | Buckwheat | Sea Buckthorn

MAINS

PIKEPERCH MATSUKASA - YAKI 56

Turnip Cabbage | Kiwi | Jalapeño

LAMM 63

Rhubarb | Nettle | Black Garlic

PASTRAMI FROM BEET ROOT 46

Rhubarb | Nettle | Black Garlic

DESSERT

SHIO KOJI 21

Radicchio | Cherry

APPLE 21

Hazelnut | Ginger | Crumble

GLACE MAISON 19

Seasonal Assortment of Sorbet & Ice Cream

CHEESE SELECTION 19

Fruit Bread | Walnut | Pear