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
Salmon trout | Fischzucht Bremgarten | Bremgarten
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

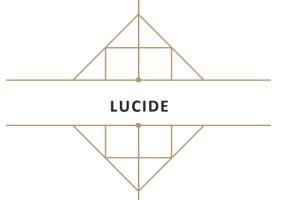
Maximilian Huber

## CHEF DE SERVICE

Shamara Perera

### **OUR TEAM**

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



# MENU à la carte



## **STARTERS**

**DIPPED SALAD 26** 

Herbs | Smoked Möndli Cheese | Egg Yolk

BEET TARTAR 32

Radish | Dried Goat Cheese | Brioche

**SALMON TROUT 38** 

Rhubarb | Buttermilk | Fennel

**OXHEART TOMATO ESSENCE 29** 

Shellfish Oil | Quinoa | Dill

## INTERMEDIATE

EINKORN 34/48

Mountain Cheese | Zucchini | Currant

CARROT 32

Kimchi | Buckwheat | Sea Buckthorn

+ 7 CHF Pulled Pork

### MAINS

CHAR 56

Cauliflower | Raspberry | Flaxseed

**CURED EGGPLANT 49** 

**VEAL FROM LUMA 59** 

BEEF 65

Wild Broccoli | Sunflower | Cherry

### **DESSERT**

**GLACE MAISON 18** 

Sorbet & Ice Cream

**BLACKCURRANT 21** 

Maracaibo Chocolate | Oats | Elderflower

APRICOT 21

Puff Pastry | Hay | Fir Tips

**CHEESE SELECTION 18** 

Fruit Bread | Walnut | Dandelion Blossom