



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

MIT UNSEREM TEAM

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



LUCIDE

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 32/39

Kimchi | Buckwheat | Pulled Pork Belly

MAINS

CHAR 56

Cauliflower | Raspberry | Flaxseed

CURED EGGPLANT 49 / VEAL FROM JUMI 59

OR

BEEF 65

Wild Broccoli | Sunflower | Cherry

DESSERT

GLACE MAISON 18

Sorbet & Ice Cream

BLACKCURRANT 21

Maracaibo Chocolate | Oats | Black Garlic

PRICOT 21

Puff Pastry | Hay | Fir Tips

CHEESE SELECTION 18

Fruit Bread | Walnut | Dandelion Blossom