



From us for you

CHEF DE CUISINE

Maximilian Huber

HOST

Shamara Perera

AND OUR TEAM

Lois, Max, Giorgio

Waran, Mascha

Rahel, Amelia, Magdalena

Martina, Martin, Brigitte

Lea, Jakub

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

Goat cheese | Toni Odermatt | Stans

Cheese | Chäs Chäller | Luzern

Sourdough bread | Eigenbrötler | Wauwil

Crispbread | Homemade

All prices in CHF incl. VAT.



LUCIDE



MENU à la carte

STARTER

LUCIDE SALAD 20
Buffalo Mozzarella | Young Cauliflower | Quinoa

ASPARAGUS SOUP 29
Fennel | Elderflower | Tarragon

WARM INTERMEDIATES

RHUBARB 32
Asparagus | Egg Yolk | Black Hazelnut | Dill

SINGLE GRAIN RISOTTO 29/46
Mountain Cheese | Peas | Zucchini

MAIN COURSES

SALMON TROUT 56
Mountain Meadow Hay | Tarragon | Fennel

ANGUS BEEF 62
Mushroom | Green Asparagus | Mustardseed
or

BEETROOT PASTRAMI 49
Mushroom | Green Asparagus | Sunflower

DESSERTS

GLACE MAISON 18
Sorbet and Ice- Cream

SORREL SORBET 21
Strawberry | Puff Pastry

GOAT MILK 21
Fermented Raspberries | Thyme | White Chocolate

CHEESE VARIATION 19
Fruit bread | Walnut