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.

From us for you

CHEF DE CUISINE

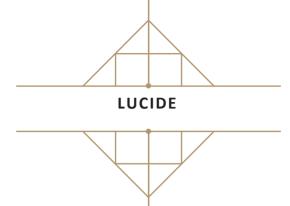
Maximilian Huber

HOST

Shamara Perera

AND OUR TEAM

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



MENU à la carte



STARTER

LUCIDE SALAD 20

Buffalo Mozzarella | Young Cauliflower | Quinoa

ASPARAGUS SOUP29

Fennel | Elderflower | Tarragon

WARM INTERMEDIATES

RHUBARB 32

Asparagus | Egg Yolk | Black Hazelnut | Dill

SINGLE GRAIN RISOTTO 29/46

Mountain Cheese | Peas | Zucchini



SALMON TROUT 56

Mountain Meadow Hay | Tarragon | Fennel

ANGUS BEEF 62

Mushroom | Green Asparagus | Mustardseed

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