

From us for you

CHEF DE CUISINE

Maximilian Huber

HOST

Shamara Perera

AND OUR TEAM

Lois, Max, Giorgio

Tiëmo, Waran, Mascha

Rahel, Amelia, Magdalena

Martina, Martin, Brigitte

Lea, Rahel, 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

Pork | Ueli Hof | Lucerne

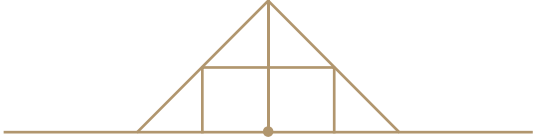
Goat cheese | Toni Odermatt | Stans

Cheese | Chäs Chäller | Luzern

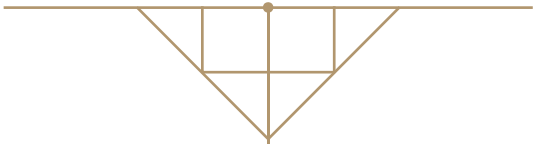
Sourdough bread | Eigenbrötler | Wauwil

Crispbread | Homemade

All prices in CHF incl. VAT.



LUCIDE



MENU à la carte

STARTER

LUCIDE SALAD 20

Buffalo Mozzarella | Young Cauliflower | Quinoa

TOMATO ESSENCE 29

Ox Heart Tomato | Black Garlic | Herbs

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'S MILK 21

Fermented Raspberries | Thyme | White Chocolate

CHEESE VARIATION 19

Fruit bread | Walnut