

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

If you have any intolerances or allergies please feel free to contact our service team.

DECLARATION

Angus beef | Holzen Fleisch | Ennetbürgen

Salmon trout | Fischzucht Bremgarten | Bremgarten

Goat cheese | Toni Odermatt | Stans

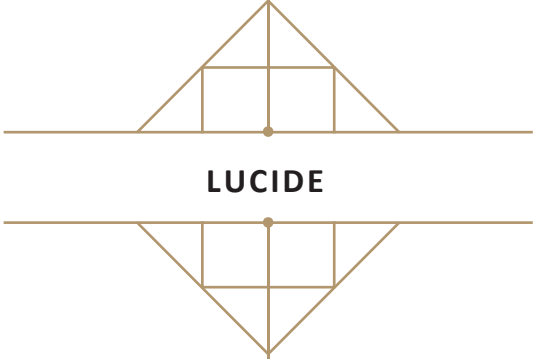
Cheese | Chäs Chäller | Lucerne

Sourdough bread | Eigenbrötler | Wauwil

Crispbread | Homemade

All prices in CHF incl. VAT.

Enjoy your meal!



LUCIDE

MENU à la carte

STARTER

LUCIDE SALAD 20

Leaf Salad | Burrata | Tomatoes | Herbs

COLD SOUP OF THE GARDEN CUCUMBER 29

Jalapeño | Goat Cheese | Hazelnuts

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