



From us for you

CHEF DE CUISINE

Michèle Meier

HOST

Cindy Neubauer

AND OUR TEAM

Lois, Daniel, 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

Beef | Jumi AG • Bern

Rheintaler corn fed chicken | Switzerland

Cod | North East Atlantic

Pork | Ueli-Hof • Luzern

Goat's cream cheese | Toni Odermatt, Stans • Nidwalden

Cheese | Chäs Chäller • Lucerne

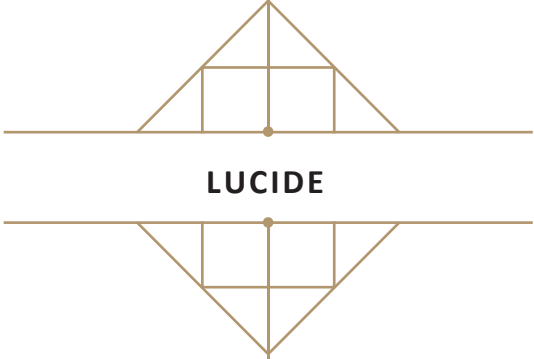
Bread | Eigenbrötler • Wauwil

Toast | Kreuzbäckerei, Stans • Wauwil

Crispy bread | in-house production

All prices in CHF incl. VAT.

Enjoy your meal!



LUCIDE

MENU à la carte

STARTER

LEAFSALAD 20

burrata | mushroom | parmesan | nut and seed mix
radish | brioche chips

GOAT'S CREAM CHEESE FROM TONI ODERMATT 29

fennel | rocket | black garlic | hazelnut | thyme & shallot sablé

WARM INTERMEDIATES

SOUP OF THE DAY 20

BRASATO RAVIOLI 36 / 54

Parmesan

RHEINTALER CORN FED CHICKEN RAVIOLI 36 / 54

or

AUBERGINE RAVIOLI 29 / 47

Curry sauce | peas | broccoli | dill

MAIN COURSES

COD 58

white asparagus | lovage

DUO OF PORK FROM UELI-HOF ORGANIC-BUTCHER 58

or

PIEDMONT BEEF ENTRECÔTE FROM JUMI 62

beetroot | celeriac | chanterelle mushroom
pommery mustard | spring onion

BLACK SALSIFY 49

beetroot | celeriac | chanterelle mushroom
pommery mustard | spring onion

DESSERTS

FROZEN IN LUCERNE 18

sorbet and ice-cream

RHUBARB 21

blackcurrent | quark foam | puff pastry

LEMON 21

banana | honey | almond

SOFT CHEESE 18

schlorzifladen