

**Von uns für Sie,
schön sind sie hier.**

CHEF DE CUISINE

Maximilian Huber

CHEF DE SERVICE

Shamara Perera

MIT UNSEREM TEAM

Lois, Max, Giorgio

Waran, Mascha

Rahel, Amelia, Magdalena

Martina, Martin, Brigitte

Jakub, Rahel, Roberto

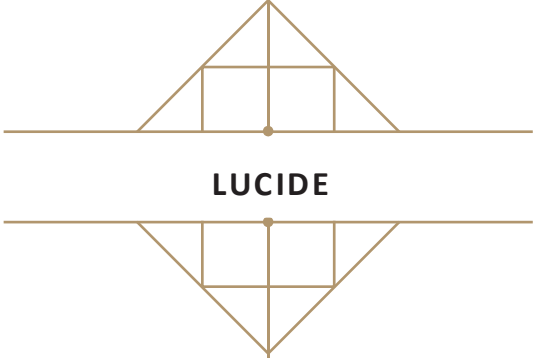
The terroir of the Alps characterizes our cuisine. Our ingredients are sourced from carefully selected small farms; listing them in full would exceed the scope of this menu. We are happy to provide you with personal information about the origin of the food.

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

STARTERS

DIPPED SALAD 26

Herbs | Smoked Möndli Cheese | Egg Yolk

Buffalo MOZZARELLA 32

Radicchio | Nectarine | Alpine Herbs

CHILLED CUCUMBER SOUP 29

Jalapeño | Hazelnut | Goat Cheese

BEET TARTAR 32

Radish | Dried Goat Cheese | Brioche

INTERMEDIATE

EINKORN 34/48

Mountain Cheese | Zucchini | Currants

CARROT 32/39

Buckwheat | Kimchi | Sea buckthorn

MAINS

SALMON TROUT 56

Hay | Elderflower | Fennel

BEET PASTRAMI 49 / PORK FLANK STEAK 58

Or

BEET ENTRECÔTE 65

Black Shallot | Cauliflower | Mushrooms

DESSERT

GLACÉ MAISON 18

Sorbet & Ice Cream

GOATMILK 21

Raspberry | Oats | Thyme

CHERRY 21

Puff Pastry | Sorrel | Nettle

CHEESE SELECTION 18

Fruit Bread | Walnut | Dandelion Blossom