



**From us for you**

**CHEF DE CUISINE**

Michèle Meier

**HOST**

Cindy Neubauer

**AND OUR TEAM**

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

**DECLARATION**

Beef | Jumi AG • Bern & Ueli-Hof • Lucerne

Poultry | Switzerland

Salmon | Switzerland

Mussels | French

Cheese | Chäs Chäller • Lucerne

Bread | Eigenbrötler

All prices in CHF incl. VAT.

Enjoy your meal!



**LUCIDE**



## MENU à la carte

### STARTER

**LEAFSALAD** 20

burrata | radish | cauliflower | nut and seed mix  
pumpnickel chips

**BEEF TATAR** 36

*or*

**BEETROOT** 29

cauliflower | purslane | pommery mustard | pistachio | caper

### WARM INTERMEDIATES

**SOUP OF THE DAY** 20

**BRASATO RAVIOLI** 36 / 54

parmesan

*or*

**CHESTNUT RAVIOLI** 29 / 47

celery

### MAIN COURSES

**SWISS SALMON & MUSSELS** 58

pearl barley | dill | leek | buttermilk

**VEAL CHEEK** 61

*or*

**PIEDMONTESE BEEF ENTRECÔTE FROM JUMI** 62

flower sprouts | shallot | plum  
potato mousseline | chive

**PUMPKIN** 49

flower sprouts | shallot | plum  
potato mousseline | chive

### DESSERTS

**FROZEN IN LUCERNE** 18

sorbet and ice-cream

**PEAR** 18

quark foam

**CARAMEL** 22

clementine

**SOFT CHEESE** 18

schlorzifladen