

From us for you

CHEF DE CUISINE

Michèle Meier

HOST

Cindy Neubauer

AND OUR TEAM

Lois, Mascha

Daniel, Giorgio, Tiëmo, Waran

Amelia, Magdalena, Martina

Martin, Darius, Lars

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

Winter Cod | North East Atlantic

Pork | Ueli-Hof • Luzern

Bacon | Ueli-Hof • Luzern

Lardo di Collonata | Italy

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

Cheese | Chäs Chäller • Lucerne

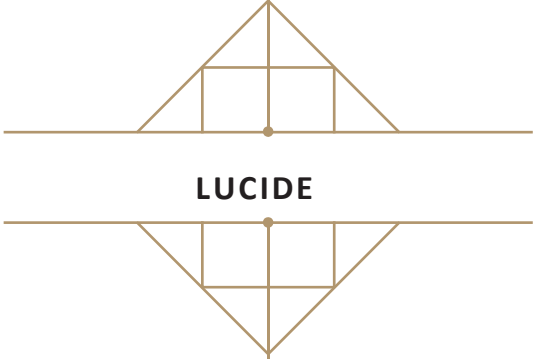
Bread | Eigenbrötler • Wauwil

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 | parsley | caper | nut and seed mix
beetroot | pumpernickel chips

GOAT'S CREAM CHEESE FROM TONI ODERMATT 29

radish | lemon | Piedmont hazelnut | crisp bread

WARM INTERMEDIATES

SOUP OF THE DAY 20

BRASATO RAVIOLI 36 / 54

parmesan

RHEINTALER CORN FED CHICKEN RAVIOLO 36 / 54

or

SHIITAKE-VEGETABLE RAVIOLO 29 / 47

bamboo vinaigrette | pumpkin | kale | coriander

MAIN COURSES

SKREI 58

horseradish | pear | bacon | cauliflower

DUO OF PORK FROM UELI-HOF ORGANIC-BUTCHER 58

or

PIEDMONT BEEF ENTRECÔTE FROM JUMI 62

black salsify | semolina gnocchi
wild garlic

BLACK SALSIFY 49

kohlrabi | semolina gnocchi
wild garlic

DESSERTS

FROZEN IN LUCERNE 18

sorbet and ice-cream

GIANDUJA 21

sour cherry

VANILLA 22

blood orange

SOFT CHEESE 18

schlorzifladen