



RESTAURANT IM KKL LUZERN

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## TERROIR OF THE ALPS - WELCOME TO LUCIDE

Directly on Lake Lucerne, between the city centre and the view of the most beautiful Alpine panorama, you will discover a cuisine that brings the scent of mountain meadows, the transparency of glacier crystals and the warmth of Alpine mountain huts to your plate. A visit to our restaurant is more than a menu - it is a living dialogue. A connection is created between you, our team, producers and nature, in which every contribution can be heard and tasted.

## TASTE

Fully ripe ingredients are our starting point. We refine them using cosmopolitan and modern techniques as well as the almost forgotten artisanal techniques of our ancestors: careful fermentation, gentle smoking, air-drying or salting. We exchange knowledge with farmers, chefs and you as a guest - every piece of feedback sharpens our flavours even further.

## ORIGIN

Behind every product is a person, a farm, a craft. In an open dialogue with our producers, we share experiences about soils, seasons and the art of refinement. Transparency means that you can not only taste where something comes from, but also understand why it is on your menu - trust that connects.

## FUTURE

Enjoyment does not end at the edge of the plate. Short distances, conscious use of resources and fair partnerships ensure that future generations will also experience diversity. Together we develop concepts that allow gastronomic pleasure to grow in harmony with ecology, economy and social issues.

## PEOPLE

Our team lives hospitality: attentive, knowledgeable, warm. In conversation with you, we share stories, listen and learn. This creates an atmosphere in which producers, employees and guests celebrate the all-encompassing beauty of the Alps together.

## YOUR INVITATION TO ENJOY AND EXPERIENCE

Let's start a dialogue together - where taste, origin, future and people become a unifying moment. Join us on a culinary high-altitude hike and create modern, responsible cuisine with us.

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## NOTE - CHANGE IN NATURE

Our cuisine thrives on the rhythm of the seasons and the dialogue with producers and guests. That is why this document is also constantly maturing. It is an expression of an attitude that is developing - rooted in clear values and at the same time open to change. A living self-image that we constantly review, adapt and refine in order to always offer you the most authentic experience.

