



From us for you

CHEF DE CUISINE

Michèle Meier

HOST

Cindy Neubauer

AND OUR TEAM

Lois, Daniel, Giorgio
Tiëmo, Waran, Mascha
Amelia, Magdalena
Martina, Martin, Brigitte
Darius, Nicola, 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
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
Pumpernickel | 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 | parmesan | nut and seed mix
radish | pumpernickel 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

SHIITAKE-VEGETABLE RAVIOLI 29 / 47

buochserhorn | cauliflower | apricot

MAIN COURSES

COD 58

red curry sauce | cabbage | radish | spring onion

DUO OF PORK FROM UELI-HOF ORGANIC-BUTCHER 58

or

PIEDMONT BEEF ENTRECÔTE FROM JUMI 62

beetroot | celeriac | oyster mushroom
pommery mustard

BLACK SALSIFY 49

beetroot | celeriac | oyster mushroom
pommery mustard

DESSERTS

FROZEN IN LUCERNE 18

sorbet and ice-cream

GIANDUJA 21

sour cherry

LEMON 21

banana | honey | almond

SOFT CHEESE 18

schlorzifladen