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!

# From us for you

## CHEF DE CUISINE

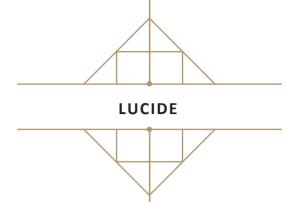
Michèle Meier

# HOST

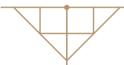
Cindy Neubauer

### AND OUR TEAM

Lois, Daniel, Giorgio Tiëmo, Waran, Mascha Amelia, Magdalena Martina, Martin, Brigitte Darius, Nicola, Lars



# 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

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SHIITAKE-VEGETABLE RAVIOLI 29 / 47

buochserhorn | cauliflower | apricot



# **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