



**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 entrecôte | Jumi AG • Bern    Deer | Germany, Austria  
Beef shoulder | Ueli-Hof • Lucerne    Sea bream | Greece  
Cod | Northeast Atlantic    Cheese | Chäs Chäller • LU  
Bread | Eigenbrötler

All prices in CHF incl. VAT.

Enjoy your meal!



**LUCIDE**



## MENU à la carte

### STARTER

**LEAFSALAD** 20  
falafel | pepperoni relish | sbrinz | brioche croutons  
pickled cucumber | sunflower seeds | dill dressing

**SEA BREAM** 36  
or  
**KOHLRABI** 29  
fennel | dill | lime | peanut | lemongrass

### WARM INTERMEDIATES

**SOUP OF THE DAY** 20

**BRASATO RAVIOLI** 36 / 54  
or  
**MUSHROOM RAVIOLI** 29 / 47  
parmesan | celery cream

### MAIN COURSES

**COD** 58  
carrot | date | sesam

**DEER** 61  
or  
**PIEDMONTESE BEEF ENTRECÔTE FROM JUMI** 62  
nut cream | king oyster mushrooms  
lettuce | cherry

**ROLLED BARLEY & BRUSSELS SPROUTS** 49  
chanterelles | smoked almond  
lettuce | cherry | tarragon

### DESSERTS

**FROZEN IN LUCERNE** 18  
sorbet and ice-cream

**PEAR** 18  
quark foam

**VANILLA** 22  
cassis | puff pastry

**SOFT CHEESE** 18  
schlorzifladen