



From us for you

CHEF DE CUISINE

Michèle Meier

HOST

Cindy Neubauer

AND OUR TEAM

Lois, Mascha

Daniel, Giorgio, Tiëmo, Waran

Amelia, Magdalena, Martina

Christoph, Darius

If you have any intolerances or allergies please feel free to contact our service team.

DECLARATION

Beef | Jumi AG • Bern & Ueli-Hof • Lucerne

Chicken | Switzerland

Salmon | Switzerland

Mussels | France

Cheese | Chäs Chäller • Lucerne

Bread | Eigenbrötler

All prices in CHF incl. VAT.

Enjoy your meal!



LUCIDE



MENU à la carte

STARTER

LEAFSALAD 20

burrata | radish | cauliflower | nut and seed mix
pumpnickel chips

BEEF TARTARE 36

or

BEETROOT 29

cauliflower | purslane | pommery mustard | pistachio | caper

WARM INTERMEDIATES

SOUP OF THE DAY 20

BRASATO RAVIOLI 36 / 54

parmesan

or

CHESTNUT RAVIOLI 29 / 47

celery

MAIN COURSES

SWISS SALMON & MUSSELS 58

pearl barley | dill | leek | buttermilk

DUO of PORK FROM BIO-BUTCHER UELI-HOF 58

or

PIEDMONTESE BEEF ENTRECÔTE FROM JUMI 62

flower sprouts | shallot | plum
potato mousseline | chive

PUMPKIN 49

flower sprouts | shallot | plum
potato mousseline | chive

DESSERTS

FROZEN IN LUCERNE 18

sorbet and ice-cream

PEAR 18

curd foam

VANILLA 22

clementine

SOFT CHEESE 18

schlorzifladen