



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, Lars

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

DECLARATION

Beef | Jumi AG • Bern

Lamb | Switzerland

Winter Cod | North East Atlantic

Veal | Switzerland

Bacon | Ueli-Hof • Luzern

Goat's cream cheese | Toni Odermatt, Stans • Nidwalden

Cheese | Chäs Chäller • Lucerne

Bread | Eigenbrötler • Wauwil

Toast | 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 | caper | nut and seed mix
beetroot | pumpernickel chips

GOAT'S CREAM CHEESE FROM TONI ODERMATT 29

radish | lemon | Piedmont hazelnut | crisp bread

WARM INTERMEDIATES

SOUP OF THE DAY 20

BRASATO RAVIOLI 36 / 54

parmesan

LAMB RAVIOLO 36 / 54

or

SHIITAKE-VEGETABLE RAVIOLO 29 / 47

bamboo vinaigrette | pumpkin | brussels sprouts | shimeji
coriander

MAIN COURSES

SKREI 58

pearl barley | dill | leek | buttermilk

VEAL 62

or

PIEDMONTESE BEEF ENTRECÔTE FROM JUMI 62

black salsify | semolina gnocchi
leek

BLACK SALSIFY 49

kohlrabi | semolina gnocchi
leek

DESSERTS

FROZEN IN LUCERNE 18

sorbet and ice-cream

GIANDUJA 21

sour cherry

VANILLA 22

blood orange

SOFT CHEESE 18

schlorzifladen