

Philosophy

A passion for top-quality meat

At LUMA, it's about more than just meat – it's about careful selection, highest quality, and responsible sourcing. Only animals raised with respect and care on carefully chosen farms are used, where animal welfare, nutrition, and living conditions are a top priority. The animals grow up in humane environments, fed natural diets, with plenty of space to move and thrive.

What makes LUMA truly special is its unique aging process: after slaughter, selected cuts are dry-aged on the bone for weeks, enhanced by a special noble mold. This traditional yet innovative method results in exceptionally tender, flavorful, and aromatic meat, with a distinctive nutty note that turns every cut into a memorable culinary experience

LUMA stands for conscious enjoyment, masterful craftsmanship, and rare taste experiences – a true expression of respect for the product, the animal, and everything that ends up on your plate.

Starter

Lamb's lettuce salad

19

*with egg and diced bacon
with a port wine - truffle dressing*

Game-main-courses

Autumn plate

24

*Apple red cabbage, saffron apple, caramelised chestnuts
brussels sprouts, pumpkin, homemade spätzli*

Austrian venison entrecote

54

*Served with a game sauce
Apple red cabbage, saffron apple, caramelised chestnuts
brussels sprouts, homemade spätzli*

Austrian roe deer schnitzel

46

*Served with a creamy chanterelle sauce
Apple red cabbage, saffron apple, caramelised chestnuts
brussels sprouts, homemade spätzli*

Roe deer loin - for two or more

p.p 59

*served with a cognac game sauce
Apple red cabbage, saffron apple, caramelised chestnuts
brussels sprouts, homemade spätzli*

Venison stew

42

*served with pearl onions and bacon
Apple red cabbage, saffron apple, caramelised chestnuts
brussels sprouts, homemade spätzli*

Dessert

Vermicelles

14.5

mit vanille ice cream and emmentaler Meringue

SPEISEKARTE

Vorspeisen

Burrata	18
<i>Served with cherry tomatoes, peaches on a bed of arugula with basil oil</i>	
Saisonal green salad	13
<i>Roasted baby corn, confit cherry tomatoes, lime-honey dressing</i>	
LUMA Beef tatar 90g CH	27
<i>Chipotle mayonnaise, avocado cream, crispy brioche with butter</i>	
<i>with 2 cl brandy to season to your taste + CHF 5.-</i>	
Soup of the Day	14
<i>served with fresh bread</i>	
Tuna Ceviche	24
<i>Tuna steak marinated with lime, cucumber, avocado, jalapeño, coriander</i>	

Vegetarisch - & - Vegan

Vegetable Skillet	24
<i>Seasonal vegetables gratinated with herb butter served with a side dish of your choice</i>	
Gnocchi alla Milanese	29
<i>Served with dried tomatoes, in a saffron sauce</i>	

Alle Preise in CHF inkl. MwSt.
Bei Allergenen wenden Sie sich an unser Personal

Fish

Grilled sea bass fillet

39

Served with mango jus, vegetables and a side dish of your choice.

Meat from the charcoal grill

All dishes are served with a chimichurri, and a side dish of your choice.

LUMA Cuscino (pork shoulder cap) 200 g, CH

34

Tender grilled pork shoulder cap with jus, vegetables, and a side of your choice.

LUMA Pork Kotlett 300g CH

41

*According to many experts, the finest pork in the world!
Raised on a flaxseed-enriched diet and beautifully marbled.
On the palate, it offers a subtle hint of popcorn.*

Black Angus Secret Cut 200g, CH

47

*Juicy, flavorful shoulder cut with pronounced marbling.
Robust taste, ideal for grilling.*

Chicken Thigh Steak ca. 180g. CH

29

Juicy and perfectly grilled. Served with your choice of side

Morucha Beef Côte de Boeuf 400g 2 Pers. (Dry Aged), SP

84

Dry-aged to perfection. Rich, intense flavor.

Month-Spezialcut: Ask Service

Alle Fleischstücke aus dem Dry Ager beziehen wir von LUMA

Gratinated-steak-served-in-a-pan

LUMA Cuscino – pork shoulder cap CH

45

*Juicy grilled meat, gratinated with a homemade garlic butter,
served with vegetables and a side dish of your choice.*

Beef Fillet in a Skillet 230g AU

56

*with garlic, sage and balsamic vinegar
served with a side dish of your choice*

Sides-&-Sauces

Homemade Spätli

8

Tagliatelle

7

Fries

7

Herb Butter

3

Seasonal vegetables

7

Chimichurri

3

Dessert

Dessert of the Day

12.5

Homemade Dessert

Ice cream in a jar

6

Pistagio ice cream

Mango sorbet

Lemon sorbet

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