SPEISEKARTE

Vorspeisen

Burrata 18

Served with cherry tomatoes, peaches on a bed of arugula with basil oil

Saisonal green salad 13

Roasted baby corn, confit cherry tomatoes, lime-honey dressing

LUMA Beef tatar 90g CH 27

Chipotle mayonnaise, avocado cream, crispy brioche with butter

with 2 cl brandy to season to your taste + CHF 5.–

Soup of the Day 14

served with fresh bread

Vegetarisch-&-Vegan

Vegetable Skillet 24

Seasonal vegetables gratinated with herb butter served with a side dish of your choice

Gnocchi alla Milanese 29

Served with dried tomatoes, in a saffron sauce

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

3-Course-Menu

Every evening we serve a 3 course menu in the off saison service will explaine 59

Meat-from-the-charcoal-grill

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

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

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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