

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.

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

39

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

39

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

Saffron Risotto

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

Dulce de leche ice cream

Mango sorbet

Lemon sorbet

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