


A LA CARTE SELECTION

WE ARE PLEASED TO PRESENT A SELECTION OF THE BEST SEASONAL INGREDIENTS -
PREPARED IN SWISS AND ASIAN INSPIRED DISHES

Starters

LUMA BEEF

brioche | crème fraîche | egg yolk | mustard seeds

yam nua | thai salad | grilled beef entrecôte | cucumber | coriander | shallot | pineapple | lime | chili 

38

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FOIE GRAS

beetroot | pecan | five spices | raspberry


smokey duck | passion fruit | sprouts 

39

39

LOSTALLO SALMON

mosaic | mountain herbs | saibling roe | sour cream


thai cured | saibling roe | red currant | coconut | curcuma 

35

35

ESSENCE

mushroom consommé | quark dumplings | hazelnut praline


yellow curry soup | spring onion | paneer | crunchy potato noodles 

24

24

SOUP

creamy & caramelized chestnuts | baby vegetables | pumpernickel

laksa soup | vermicelli noodles | onsen egg | tofu | prawns 

24

24

PASTA

swiss wagyu pappardelle | cheese fondue sauce | gremolata | bee polen

udon noodles - fried egg noodles | chicken | baby corn | chinese broccoli 


49

42/52

VEGETARIAN | PLEASE ASK ABOUT THE VEGETARIAN AND VEGAN MENU

chestnut pappardelle | nut butter | cheese fondue | sun dried tomato

45

taste of india | paneer & pistachio pasanda | mint | onion-tomato gravy | basmati rice 

45

ALPINE SALMON TROUT

celery purée | beetroot | chervil | beurre blanc | salmon roe


south indian-style sauce | coconut cream | chili | coriander 

65

62

LAGO MAGGIORE PIKE PERCH

beans | buttermilk foam | andermatt wagyu sausage


tom kha pha sauce | king oyster | peperoncini 

69

66

SCHLÖSSLI PRAWNS

tessin risotto | root vegetables | bisque foam | lemon cream | cherry tomato


singapore style | egg | bao bun | coriander 


66

61

POULTRY

alpstein chicken ballotine | lamb lettuce | sweet potato | mustard seeds | truffle

murgh tikka | tandoori chicken | mango chutney | mint chutney 

murgh makhani | slow cooked chicken in tomato broth | fenugreek | basmati rice 

chicken biryani | tomato | cucumber raita | basmati rice 

66


58

59

59

APPENZELL HERBAL LAMB

chestnut | potato | baby carrot | chocolate | juniper jus | sage

indian-spiced yogurt marinade | tandoori vegetables | beetroot | pomegranate 

69

69

LUMA BEEF

entrecôte | smoked shallots | mushrooms | hazelnut | salsify

76

The Chedi black pepper beef | crispy garlic | bell pepper | shallot | fried rice 

69

Naan

naan bread options from our tandoor oven:

plain | with garlic | with coriander | with cheese

kulcha naan options from our tandoor oven:

potato | wagyu beef

11

luma beef; switzerland | duck; switzerland | salmon; switzerland | pike perch; switzerland | caviar; switzerland
prawns; switzerland | trout; switzerland | wagyu; switzerland | lamb; switzerland | chicken; switzerland

For allergens and quality labels, please ask the service staff. All prices are in Swiss francs and include VAT.



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