

STARTERS

LARGE Green Salad	11
PEA and MINT SOUP, BUTTERMILK and ALMOND	12
LUMA Smoked SALMON, Cauliflower, Pink Grapefruit and Capers	19
Beef “CARNE CRUDA” Courgette and Pine Essence, Pickled Radish, Smoked Egg Yolk, Bone Marrow and Shallot Vinaigrette	29
KOHLRABI, Chicory, KOMBUCHA and Black Garlic	18

MAINS

Served with homemade Watermelon Ketchup

US BAVETTE 190g	38
Black Angus ENTRECÔTE 250g	48
Morucha RIB ROAST	16.50 / 100g
Swiss VEAL FLANK	44

VEGETARIAN

WILD GARLIC and PECORINO CHEESE RISOTTO	19/24
PISELLI Pasta, Wild Sage Cream, Chicory, Parmesan	19/24

preise in chf inklusive mwst SMITH and de LUMA

SIDE ORDERS

Side Salad	6
Spinach with Garlic Herb Butter	8
Carrots	7
Green Beans	7
Champ Potato Puree	8
Hand Cut Duck Fat French Fries	9

SAUCES

Garlic Herb Butter	4
Bordelaise	6
Pepper	6

DESSERTS

Buttermilk PANNA COTTA, Rhubarb, caramelized white Chocolate	12
YOGHURT PARFAIT, Purple Carrot and Buckhorn	12

CHEESE

JUMI CHEESE BOARD served with Fig Chutney	15
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Menu 1

Green Leaf Mixed SALAD

or

PEA and MINT SOUP, BUTTERMILK and ALMOND

PISELLI Pasta, Wild Sage Cream, Chicory, Parmesan

28

Menu 2

Green Leaf Mixed SALAD

or

PEA and MINT SOUP, BUTTERMILK and ALMOND

US BAVETTE 190g, French Fries, Carrots and Garlic Butter

38