

**Media release**  
**Lucerne, 20 June 2025**

## **A new era at Restaurant Lucide at KKL Luzern**

**The KKL Luzern is delighted that Maximilian Huber has been working at the Restaurant Lucide, which has been awarded a MICHELIN star and 16 GaultMillau points, since 1 May 2025 - and officially took over from Michèle Meier on 1 June. His cuisine philosophy bears a clear signature: the terroir of the Alps, which brings the scent of mountain meadows, the clarity of spring water and the warmth of alpine mountain huts to the plate.**

Since his arrival, Maximilian Huber has already visited numerous producers and familiarized himself intensively with what the region has to offer. He carefully selected the best products from responsibly managed farms. Wild-collected ingredients such as dandelions, magnolias and pinecones lie dormant in jars, waiting to unfold their flavors in the new menu.

Guests can look forward to surprising and authentic culinary creations. In dialogue with producers, guests and the Lucide Team, Maximilian Huber's kitchen creates dishes that are shaped by the rhythm of the seasons - and combines alpine tradition with modern and cosmopolitan culinary art. The menu that Maximilian Huber develops together with his team is characterized by depth, clarity and character. Fully ripe ingredients are the starting point - refined with open-minded and modern as well as almost forgotten craftsmanship techniques of our ancestors: careful fermentation, gentle smoking, air-drying or salting.

For Maximilian Huber and his team, delight does not end at the edge of the plate. Short distances, careful use of resources and sustainable thinking ensure that future generations can also experience diversity. Together, we create concepts that allow gastronomic pleasure to grow in harmony with ecology, economy and social issues.

On 1 June, the KKL Luzern and the Lucide Team welcomed Shamara Perera as the new restaurant manager. She is an experienced hostess taking over the management of the restaurant - competent, warm and with sound experience in top international gastronomy. Shamara Perera can look back on an impressive career in fine dining - most recently as Operations Manager at the multi-award-winning Spices Kitchen & Terrace restaurant at the Bürgenstock Resort. She previously gained valuable experience at Emirates Airlines, the Dolder Grand and the Dorint Kongresshotel Mannheim. Shamara Perera combines in-depth expertise with a genuine passion for excellent guest service, culinary culture and strong leadership skills.

Together with Maximilian Huber, she will lead Restaurant Lucide into the future with fresh energy, authenticity and a clear vision.

To mark the start of the new era, the Restaurant Lucide is offering guests two exclusive introductory offers until 11 July 2025: On Thursday and Friday lunchtimes, Maximilian Huber and his team will create a business lunch with a choice of two or three courses at a price of CHF 39 or CHF 49. On Wednesday and Thursday evenings, guests can also be spoilt with a 3-course menu on request.

The Lucide Team is looking forward to accompanying guests on a culinary high-altitude hike and working together to create modern, responsible cuisine.

**Download Pictures:**

Impressions: A new era at the Restaurant Lucide

**Webseite Restaurant Lucide:**

<https://lucide-luzern.ch/>

**Media Contact:**

medien@kkl-luzern.ch, Tel. +41 41 226 74 38

**KKL Luzern Management AG**

Europaplatz 1, Postfach, CH  
6002 Luzern

[kkl-luzern.ch](https://kkl-luzern.ch)