



# BANQUET MENU SUGGESTION

**The seasonal dishes marked \*\*\* are available from 12.11.25 to 29.03.26**

The prices are in CHF and include the statutory value added tax.



## THE VILLA MENU

---

### WINTER CHEF SALAD

cucumber spaghetti, roasted nuts, croutons, orange dressing



### VILLA HERB FOAM SOUP

with dried meat



### LAKE LUCERNE CATCH OF THE DAY

Absinthe, tangerine, kale, walnuts



### BEEF FILET CUBES FROM SCHWYZ

with Goldwäscher-whisky sauce from Willisau  
Kernser Rigi rolls (Pasta), pak choi



### VILLA CHOCOLATE CAKE

with a creamy yuzu centre  
Schintbühl blueberry yoghurt ice cream from Entlebuch

### MENU PRICE

CHF 126.00

*You only benefit from our special price for the VILLA Menu,  
if it is selected as offered above.*

**The seasonal dishes marked \*\*\* are available from 12.11.25 to 29.03.26**

The prices are in CHF and include the statutory value added tax.



## SEASON MENU\*\*\*

---

### **SMOKED TROUT FILLET SEEFISCHEREI HOFER, MEGGEN**

duet of beetroot, poppy seed pastry, pear



### **WINTER MINESTRONE**

hay flower bacon from Schwyz, beans, VILLA herb oil



### **BRÜGLI CHAR FILLET FROM BREMGARTEN**

homemade gnocchi  
Absinthe, tangerine, kale, walnuts



### **ANGUS BEEF ENTRECÔTE**

braised beef cheeks, dark beer jus  
pumpkin and potato gratin, pak choi



### **CINNAMON QUARK TRIFLE**

homemade gingerbread  
caramelised apples, lemon gel

### **MENU PRICE**

CHF 114.00

*You only benefit from our special price for the Season Menu,  
if it is selected as offered above.*

**The seasonal dishes marked \*\*\* are available from 12.11.25 to 29.03.26**

The prices are in CHF and include the statutory value added tax.



## VEGETERIAN SEASON MENU\*\*\*

---

### FLAMBÉED DALLENWILER GOAT'S CHEESE

duet of beetroot, poppy seed pastry, pear



### WINTER MINESTRONE

beans, VILLA herb oil



### HOMEMADE GNOCCHI

absinthe, tangerine, kale, walnuts



### GRILLED ORGANIC TOFU FROM SWITZERLAND

VILLA Chimichurri,  
pumpkin and potato gratin, pak choi



### CINNAMON QUARK TRIFLE

homemade gingerbread  
caramelised apples, lemon gel

### MENU PRICE

CHF 91.00

*You only benefit from our special price for the Vegetarian Season Menu,  
if it is selected as offered above.*

**The seasonal dishes marked \*\*\* are available from 12.11.25 to 29.03.26**

The prices are in CHF and include the statutory value added tax.



## YOUR CUSTOMIZED MENU

The menu must be identical for the entire group  
We are happy to cater to individual intolerances and allergies.

### STARTERS

---

|                                                             |       |
|-------------------------------------------------------------|-------|
| <b>WINTER CHEF SALAD</b>                                    | 16.50 |
| cucumber spaghetti, roasted nuts, croutons, orange dressing |       |
| <b>VILLA BEEF TARTARE FROM SCHWYZ</b>                       | 23.00 |
| toast and wholewheat toast from the Kreuzbäckerei, Stans    |       |
| <b>SMOKED TROUT FILLET</b>                                  |       |
| <b>SEEFISCHEREI HOFER, MEGGEN***</b>                        | 29.00 |
| duet of beetroot, poppy seed pastry, pear                   |       |

### SOUPS

---

|                                   |       |
|-----------------------------------|-------|
| <b>WINTER-MINESTRONE ***</b>      |       |
| beans, VILLA herb oil             | 15.00 |
| with dried meat                   | 17.00 |
| with hay flower bacon from Schwyz | 17.00 |
| <b>VILLA HERB FOAM SOUP</b>       | 15.00 |
| with dried meat                   | 17.00 |
| with hay flower bacon from Schwyz | 17.00 |

The seasonal dishes marked \*\*\* are available from 12.11.25 to 29.03.26

The prices are in CHF and include the statutory value added tax.



## VEGETARIAN

---

|                                                           |       |       |
|-----------------------------------------------------------|-------|-------|
| <b>FLAMBÉED DALLENWILER GOAT'S CHEESE***</b>              | 22.00 | 33.00 |
| duet of beetroot, poppy seed pastry, pear                 |       |       |
| <b>HOMEMADE GNOCCHI***</b>                                | 22.00 | 33.00 |
| Absinthe, tangerine, kale, walnuts                        |       |       |
| <b>GRILLED ORGANIC TOFU FROM SWITZERLAND***</b>           | 24.00 | 36.00 |
| VILLA Chimichurri,<br>pumpkin and potato gratin, pak choi |       |       |

## THE FISH

---

|                                               |             |       |
|-----------------------------------------------|-------------|-------|
| <b>LAKE LUCERNE CATCH OF THE DAY</b>          | daily price |       |
| ask us about today's catch                    |             |       |
| with VILLA Chimichurri                        |             |       |
| pumpkin and potato gratin, pak choi           |             |       |
| <b>BRÜGGLI CHAR FILLET FROM BREMGARTEN***</b> | 31.00       | 46.00 |
| Absinthe and tangerine sauce                  |             |       |
| homemade bread dumplings, pak choi            |             |       |

**The seasonal dishes marked \*\*\* are available from 12.11.25 to 29.03.26**

The prices are in CHF and include the statutory value added tax.



## THE MEAT

---

|                                                                                                                                                        |       |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>VILLA BEEF TARTARE FROM SCHWYZ</b><br>toast and wholewheat toast from the Kreuzbäckerei, Stans                                                      | 34.00 |
| <b>BEEF FILET CUBES FROM SCHWYZ</b><br>with Goldwäscher-whisky sauce from Willisau<br>Kernser Rigi rolls (Pasta), pak choi                             | 51.00 |
| <b>ANGUS BEEF ENTRECÔTE***</b><br>braised beef cheeks, dark beer jus<br>pumpkin and potato gratin, pak choi                                            | 53.00 |
| <b>BEEF FILLET MEDALLION FROM SCHWYZ (160g)</b><br>medium roast,<br>with Goldwäscher-whisky sauce from Willisau<br>homemade napkin dumplings, pak choi | 59.00 |
| <b>VEAL CUTLET FROM SCHWYZ (approx. 320g)</b><br>with VILLA chimichurri<br>pumpkin and potato gratin, pak choi                                         | 81.00 |

## SIDES

---

|                                                                                |      |
|--------------------------------------------------------------------------------|------|
| <b>SEASONAL VEGETABLES</b><br>(in additional bowls in the centre of the table) | 6.00 |
|--------------------------------------------------------------------------------|------|

**The seasonal dishes marked \*\*\* are available from 12.11.25 to 29.03.26**

The prices are in CHF and include the statutory value added tax.



## DESSERTS

---

|                                                                                                                   |       |
|-------------------------------------------------------------------------------------------------------------------|-------|
| <b>VARIATION OF SWISS CHEESE</b><br>with fig mustard, pear and fruit bread                                        | 17.00 |
| <b>VERMICELLES</b><br>meringues, hazelnut ice cream from Entlebuch, whipped cream                                 | 14.00 |
| <b>VILLA CHOCOLATE CAKE</b><br>with a creamy yuzu centre<br>Schintbühl blueberry yoghurt ice cream from Entlebuch | 16.00 |
| <b>CINNAMON QUARK TRIFLE***</b><br>homemade gingerbread<br>caramelised apples, lemon gel                          | 16.00 |

The seasonal dishes marked \*\*\* are available from 12.11.25 to 29.03.26

The prices are in CHF and include the statutory value added tax.



## PLEASURE WITH SOUL

---

**WHERE FRESHNESS AND QUALITY ARE GUARANTEED.**

### **FISH**

We purchase freshwater fish from certified fishermen or from controlled breeding sites in Swiss lakes.

### **BEEF AND VEAL**

Our veal and pork are provided exclusively by farms in Central Switzerland that are committed to animal welfare. Our Chef knows all the producers personally.

### **EGGS & CHEESE**

Swiss free-range eggs are delivered by our supplier who stand for animal welfare and for careful processing of the products.

We use pasteurised egg products for our desserts and pasta.

Our goat, mountain and alp cheeses come from the Odermatt cheese dairy in Dallenwil and from the Oberberg cheese dairy in Schüpfheim in the middle of the UNESCO Biosphere in the Entlebuch.

### **VEGETABLES & FRUIT**

Gmües Mattli in Kastanienbaum, Horw, delivers us seasonal vegetables from rigorous and small-scale cultivation.

In addition, we purchase products from Swiss farms through the company Mundo in Rothenburg.

### **BREAD**

Fine baked goods and bread are obtained from the Bakery Kreuzbäckerei in Stans.

They only process Swiss products.

### **WATER**

Our cooking water mainly comes from the Lake Lucerne.

### **ALLERGIES / INTOLERANCES**

Our staff can provide you with information regarding the ingredients in our dishes that can cause allergic reactions or intolerances.

**The seasonal dishes marked \*\*\* are available from 12.11.25 to 29.03.26**

The prices are in CHF and include the statutory value added tax.