



# BANQUET MENU SUGGESTION

**The seasonal dishes marked \*\*\* are available from 01.04.26 to 07.06.26**

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



## THE VILLA MENU

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### **SPRING CHEF SALAD**

fruit, vegetables, roasted nuts, croutons, VILLA house dressing



### **VILLA HERB FOAM SOUP**

with dried meat



### **LAKE LUCERNE CATCH OF THE DAY**

chinese cabbage, Noilly Prat



### **BEEF FILET CUBES FROM SCHWYZ**

with Goldwäscher-whisky sauce from Willisau  
trofie pasta with date tomatoes, green asparagus



### **VILLA CHOCOLATE CAKE**

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

### **MENU PRICE**

CHF 111.00

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

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## SEASON MENU\*\*\*

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### “VILLA SASHIMI”

#### SALMON FROM LOSTALLO, GRAUBÜNDEN

beluga lentils, VILLA honey, dandelion, chilli, apple, fennel, sesame



#### SMOKED LEEK CREAM SOUP

VILLA dumpling with leek & cheese



#### ALPINE ZANDER FROM THE VALAIS CONFITED IN WARM HERBS OIL

chinese cabbage, Noilly Prat

homemade pea ice cream



#### BEEF RIBEYE FROM SCHWYZ

VILLA BBQ sauce

homemade mashed potatoes, wild garlic, green asparagus



#### RHUBARB DUO

chocolate, Petit Beurre

#### MENU PRICE

CHF 114.00

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

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## VEGETERIAN SEASON MENU\*\*\*

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### **EGGPLANT "SASHIMI"**

beluga lentils, VILLA honey, dandelion, chilli, apple, fennel, sesame



### **SMOKED LEEK CREAM SOUP**

VILLA dumpling with leek & cheese



### **FALAFEL BALLS**

chinese cabbage, Noilly Prat  
homemade pea ice cream



### **GREEN ASPARAGUS**

lemon mustard sauce  
homemade mashed potatoes, wild garlic



### **RHABARBER DUO**

chocolate, Petit Beurre

### **MENU PRICE**

CHF 91.00

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

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## YOUR CUSTOMIZED MENU

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

### STARTERS

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<b>SPRING CHEF SALAD</b>	16.50
fruit, vegetables, roasted nuts, croutons, VILLA house dressing	
<b>VILLA BEEF TARTARE FROM SCHWYZ</b>	23.00
toast and wholewheat toast from the Kreuzbäckerei, Stans	
<b>``VILLA SASHIMI``</b>	
<b>SALMON FROM LOSTALLO, GRAUBÜNDEN ***</b>	29.00
beluga lentils, VILLA honey, dandelion, chilli, apple, fennel, sesame	

### SOUPS

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<b>SMOKED LEEK CREAM SOUP***</b>	15.00
with dried meat	17.00
with VILLA dumpling with leek & cheese	17.00
<b>VILLA HERB FOAM SOUP</b>	15.00
with dried meat	17.00
with VILLA dumpling with leek & cheese	17.00

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## VEGETARIAN

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<b>EGGPLANT "SASHIMI"***</b>	22.00	33.00
beluga lentils, VILLA honey, dandelion, chilli, apple, fennel, sesame		
<b>FALAFEL BALLS***</b>	24.00	36.00
chinese cabbage, Noilly Prat, trofie pasta with date tomatoes homemade pea ice cream		
<b>GREEN ASPARAGUS ***</b>	26.00	39.00
lemon mustard sauce homemade mashed potatoes, wild garlic		

## THE FISH

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<b>LAKE LUCERNE CATCH OF THE DAY</b>	daily price	
ask us about today's catch		
with lemon mustard sauce homemade bread dumplings, green asparagus		
<b>ALPINE ZANDER FROM THE VALAIS CONFITED IN WARM HERBS OIL ***</b>	38.00	57.00
absinthe and tangerine sauce homemade bread dumplings, pak choi		

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## THE MEAT

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<b>VILLA BEEF TARTARE FROM SCHWYZ</b> toast and wholewheat toast from the Kreuzbäckerei, Stans	34.00
<b>BEEF FILET CUBES FROM SCHWYZ</b> with Goldwäscher-whisky sauce from Willisau trofie pasta with date tomatoes, green asparagus	53.00
<b>BEEF RIBEYE FROM SCHWYZ***</b> VILLA BBQ sauce homemade mashed potatoes, wild garlic, green asparagus	54.00
<b>BEEF FILLET MEDALLION FROM SCHWYZ (160g)</b> medium roast, with Goldwäscher-whisky sauce from Willisau homemade bread dumplings, green asparagus	61.00
<b>VEAL STEAK FROM SCHWYZ</b> with VILLA red wine gravy homemade bread dumplings, green asparagus	58.00

## THE SIDES

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<b>SEASONAL VEGETABLES</b> (in additional bowls in the centre of the table)	6.00
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## THE ADDITIONAL SERVICE

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<b>PERFECT ENJOYMENT WITHOUT COMPROMISE</b> Enhance your dream menu with our exclusive after-service. We will serve you all the components of your chosen main course once again.	Price on request
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## **CORDON BLEU SPECIALITIES WEEK**

### **from 4 March to 22 March**

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### **THE CORDON BLEU**

<b>APPLE PORK CORDON BLEU FROM THURGAU WITH POMMES CHIPS PANADE</b>	43.00
Chorizo from Schwyz, mountain cheese fondue seasonal vegetables, homemade potato salad	
<b>VEAL CORDON BLEU WITH VILLA-BREADCRUMB COATING</b>	49.00
Farmer's ham from Schwyz, Hopfenberg cheese from Entlebuch seasonal vegetables, homemade potato salad	
<b>VEAL CORDON VERT WITH PANKO BREADCRUMBS</b>	49.00
smoked ham, leaf spinach, fried onions, sun-dried tomatoes seasonal vegetables, homemade potato salad	

## **FISH SPECIALITIES WEEK**

### **from 8 April to 26 April**

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### **THE FISH SPECIALITIES**

<b>WHOLE ROASTED TROUT FROM THE HOFER FISH FARM IN MEGGEN</b>	42.00
Browned butter with sage, parsley, thyme, green asparagus	
<b>“BRÜGGLI” POACHED CHAR FILLETS</b>	46.00
with parsley farce, saffron sauce, green asparagus	

### **SIDE DISHES**

**BOILED POTATOES**

**ORGANIC LONG-GRAIN DRY RICE**

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## WOOD-FIRED GRILL SPECIALITIES WEEK

From 29 April to 17 May

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### THE SPECIALITIES

**VEAL CHOP FROM SCHWYZ (approx. 320g)** 81.00  
VILLA red wine gravy, coleslaw salad

**LUMA CHUCK FLAP STEAK** 64.00  
Homemade herb butter, coleslaw salad

### SIDE DISHES

**ROASTED POTATOES WITH HERBS**

**PASTA TROFIE WITH DATE TOMATOES**

## HERB GARDEN WEEKS

from 20 May to 7 June

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### THE SPECIALITIES

**APPENZELLER HERB LAMB CARRÉ** 58.00  
with VILLA herb crust, chocolate chilli jus,  
Swiss buffalo mozzarella, tomatoes, VILLA basil, balsamic pearls

**ORGANIC BROTHER ROOSTER HERB FRICASSÉE** 42.00  
herb ravioli

### SIDE DISHES

**COUS COUS**

**BELUGA LENTILS**

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## DESSERTS

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<b>VARIATION OF SWISS CHEESE</b> with fig mustard, pear and fruit bread	17.00
<b>VILLA EISKAFFEE</b> Coffee ice cream with Hochstrasser espresso and whipped cream with Megger kirsch	14.00 18.00
<b>VILLA CHOCOLATE CAKE</b> with a creamy yuzu centre Schintbühl blueberry yoghurt ice cream from Entlebuch	16.00
<b>RHABARBER DUO***</b> chocolate, Petit Beurre	16.00

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## PLEASURE WITH SOUL

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### 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 Schüpheim 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.

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