



BANQUET MENU SUGGESTION

The seasonal dishes marked * are available from 10.06.26 to 13.09.26**

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



THE VILLA MENU

SUMMER CHEF SALAD BOWL

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



VILLA BEEF TARTARE FROM SCHWYZ

toast and wholewheat toast from the Kreuzbäckerei, Stans



LAKE LUCERNE CATCH OF THE DAY

lemon-thyme, courgettes, onion marmalade



LUMA BEEF SECRET CUT

with mustard sauce
trofie pasta with plum tomatoes, broccolini



VILLA CHOCOLATE CAKE

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

MENU PRICE

CHF 114.00

*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 10.06.26 to 13.09.26**

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



SEASON MENU***

STRACCIATELLA DI BURRATA

air-dried fillet from Schwyz
tomato, balsamic vinegar, olives, basil



ÄDU'S APRICOT AND ORANGE LASSI

yoghurt, cucumber foam
homemade VILLA herb arancini



PIKE FROM SWITZERLAND

Cannelloni, lemon-thyme, courgette, onion marmalade



VEAL STEAK FROM SCHWYZ

summer truffle jus
roasted potatoes with herbs, broccolini



BERRY TIRAMISU

homemade VILLA herb honey sour cream ice cream

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 10.06.26 to 13.09.26**

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



VEGETERIAN SEASON MENU***

STRACCIATELLA DI BURRATA

tomato, balsamic vinegar, olives, basil



ÄDU'S APRICOT AND ORANGE LASSI

yoghurt, cucumber foam

homemade VILLA herb arancini



MEDITERRANEAN CANNELLONI

lemon-thyme, courgettes, onion marmalade



KING OYSTER MUSHROOMS FROM KERNS

summer truffle sauce

roasted potatoes with herbs, broccolini



BERRY TIRAMISU

homemade VILLA herb honey sour cream ice cream

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 10.06.26 to 13.09.26**

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

SUMMER CHEF SALAD BOWL	14.00
fruit, vegetables, roasted nuts, croutons, VILLA house dressing	
VILLA BEEF TARTARE FROM SCHWYZ	23.00
toast and wholewheat toast from the Kreuzbäckerei, Stans	
SWISS BUFFALO MOZZARELLA***	27.00
air-dried fillet from Schwyz	
tomato, balsamic vinegar, olives, basil	

SOUPS

ÄDU'S APRICOT AND ORANGE LASSI	15.00
yoghurt, cucumber foam	
with air-dried Filetto from Schwyz	17.00
with homemade VILLA herb arancini	17.00
VILLA HERB FOAM SOUP	15.00
with air-dried Filetto from Schwyz	17.00
with homemade VILLA herb arancini	17.00

The seasonal dishes marked *** are available from 10.06.26 to 13.09.26

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



VEGETARIAN

SWISS BUFFALO MOZZARELLA*** tomato, balsamic vinegar, olives, basil	23.00	35.00
MEDITERRANEAN CANNELLONI*** lemon-thyme, courgettes, onion marmalade	24.00	36.00
KING OYSTER MUSHROOMS FROM KERNS*** summer truffle sauce Swiss chard and potato parcels, broccolin	24.00	36.00

THE FISH

LAKE LUCERNE CATCH OF THE DAY ask us about today's catch with courgette sauce with VILLA lemon-thyme trofie pasta with plum tomatoes, broccolini	daily price	
PIKE FROM SWITZERLAND*** Cannelloni, lemon-thyme, courgette, onion marmalade	34.00	49.00

The seasonal dishes marked * are available from 10.06.26 to 13.09.26**

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



THE MEAT

VILLA BEEF TARTARE FROM SCHWYZ	34.00
toast and wholewheat toast from the Kreuzbäckerei, Stans	
LUMA BEEF SECRET CUT***	56.00
VILLA herb butter	
trofie pasta with plum tomatoes, broccolini	
BEEF FILLET MEDALLION FROM SCHWYZ (160g)	61.00
medium roast,	
with VILLA herb butter	
homemade bread dumplings, broccolini	
VEAL STEAK FROM SCHWYZ***	58.00
with summer truffle jus	
roasted potatoes with herbs, broccolini	
VEAL CUTLET FROM SCHWYZ (approx. 320g)***	71.00
with VILLA herb butter	
Trofie pasta with cherry tomatoes and broccolini	

THE SIDES

SEASONAL VEGETABLES	
(in additional bowls in the centre of the table)	6.00

THE ADDITIONAL SERVICE

PERFECT ENJOYMENT WITHOUT COMPROMISE	Price on request
Enhance your dream menu with our exclusive after-service.	
We will serve you all the components of your chosen main course once again.	

The seasonal dishes marked * are available from 10.06.26 to 13.09.26**
The prices are in CHF and include the statutory value added tax.



DESSERTS

VARIATION OF SWISS CHEESE with fig mustard, pear and fruit bread	17.00
VILLA EISKAFFEE Coffee ice cream with Hochstrasser espresso and whipped cream with Megger kirsch	14.00 18.00
VILLA CHOCOLATE CAKE with a creamy yuzu centre Schintbühl blueberry yoghurt ice cream from Entlebuch	16.00
COUPE VILLA SCHWEIZERHOF Vanilla ice cream, whipped cream, toasted nuts homemade chocolate sauce	14.00
BEEREN TIRAMISU*** hausgemachtes VILLA-Kräuter Honig Sauerrahm Glacé	16.00

The seasonal dishes marked *** are available from 10.06.26 to 13.09.26

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 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.

The seasonal dishes marked * are available from 10.06.26 to 13.09.26**

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