VILLA
SCHWEIZERHOF

BANQUET MENU SUGGESTIONS

The seasonal dishes marked with * will be available from 2 December 26 until 18 April 2027**
Prices are quoted in CHF and include statutory VAT.

VILLA
SCHWEIZERHOF

THE VILLA MENU

WINTER CHEF'S SALAD BOWL
fruit, vegetables, roasted nuts, croutons

Your choice of dressing:
with apple, French or house dressing

*

VILLA BEEF TARTARE FROM SCHWYZ
toast and wholemeal toast from the Kreuzbäckerei, Stans

*

FRESH CATCH FROM LAKE LUCERNE
beetroot duet, dill and honey beurre blanc

*

VILLA BEEF FILLET CUBES
with 'Goldwäscher' whisky sauce from Willisau
trofie pasta, Swiss flower sprouts

*

VILLA CHOCOLATE CAKE
with a creamy yuzu centre
Schintbühl yoghurt and blueberry 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.

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VILLA
SCHWEIZERHOF

SEASONAL MENU***

HOMEMADE DUCK BREAST HAM FROM APPENZELL
confit celery, nut butter espuma, rye malt, pear

*

JERUSALEM ARTICHOKE CREAM SOUP
with Oona Caviar No. 103 from Frutigen
with homemade blinis, sour cream

*

ALPINE PIKE-PERCH FROM THE VALAIS
beetroot duet, dill and honey beurre blanc

*

VEAL STEAK FROM SCHWYZ
with 'Goldwäscher' whisky sauce from Willisau
roasted potatoes with herbs
Swiss flower sprouts

*

HOMEMADE PUMPKIN CHEESECAKE
yoghurt meringue, walnut ice cream and crumble

MENU PRICE
CHF 114.00

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VEGETARIAN SEASONAL MENU***

CONFIT CELERY
nut butter espuma, rye malt, pear

*

JERUSALEM ARTICHOKE CREAM SOUP
homemade blinis, sour cream

*

BEETROOT FLAN
dill and honey beurre blanc, beetroot pearls

*

SMOKED ORGANIC TOFU STICKS IN PANKO
with BBQ sauce
roasted potatoes with herbs
Swiss flower sprouts

*

HOMEMADE PUMPKIN CHEESECAKE
yoghurt meringue, walnut ice cream and crumble

MENU PRICE
CHF 91.00

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YOUR CUSTOMISED MENU

The menu must be identical for the entire party.
We are happy to cater for individual dietary restrictions and allergies.

THE STARTER

WINTER CHEF'S SALAD BOWL 14.00
fruit, vegetables, roasted nuts, croutons
with apple, French or house dressing

VILLA BEEF TARTARE FROM SCHWYZ 23.00
toast and wholemeal toast from the Kreuzbäckerei, Stans

HOMEMADE DUCK BREAST HAM FROM APPENZELL* ** 29.00
confit celery, nut butter espuma, rye malt, pear

THE SOUP

JERUSALEM ARTICHOKE CREAM SOUP* ** 15.00
with homemade blinis, sour cream 16.00
with dried meat from Schwyz 17.00
with Oona Caviar No. 103 from Frutigen, blinis, sour cream 19.00

VILLA HERB FOAM SOUP 15.00
with homemade blinis, sour cream 16.00
with dried meat from Schwyz 17.00
with Oona Caviar No. 103 from Frutigen, blinis, sour cream 19.00

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THE VEGETARIAN

CONFIT CELERY nut butter espuma, rye malt, pear	24.00	36.00
BEETROOT FLAN dill and honey beurre blanc, beetroot pearls roasted potatoes with herbs, Swiss flower sprouts	24.00	36.00
SMOKED ORGANIC TOFU STICKS IN PANKO BBQ sauce, cauliflower and chickpea mousseline Swiss flower sprouts	24.00	36.00

THE FISH

FRESH CATCH FROM LAKE LUCERNE ask us about today's catch VILLA herb butter trofie pasta, Swiss flower sprouts	Price of the day
ALPINE PIKE-PERCH FROM VALAIS dill and honey beurre blanc roasted potatoes with herbs, Swiss flower sprouts	38.00 56.00

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VILLA
SCHWEIZERHOF

THE MEAT

VILLA BEEF TARTARE FROM SCHWYZ 34.00
toast and wholemeal toast from the Kreuzbäckerei Stans

APPLE-CRUSTED PORK FILLET FROM THURGAU* ** 49.00
with homemade red wine jus
homemade bread dumplings, Swiss flower sprouts

VILLA BEEF FILLET CUBES* ** 53.00
with 'Goldwäscher' whisky sauce from Willisau
trofie pasta, Swiss flower sprouts

VEAL STEAK FROM SCHWYZ 56.00
with VILLA herb butter
roasted potatoes with herbs, Swiss flower sprouts

BEEF FILLET FROM SCHWYZ (160g) 59.00
Medium-rare
with VILLA herb butter, homemade bread dumplings
Swiss flower sprouts

THE SIDES

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

THE ADDITIONAL SERVING

THE ULTIMATE DELIGHT WITHOUT COMPROMISE Price on request
Enhance your chosen menu with our exclusive additional serving.
Enjoy a second serving of every component of your selected main course.

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VILLA
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THE DESSERTS

CHEESE FROM THE TROLLEY 17.00
a selection of Swiss cheeses

AFFOGATO DELLA VILLA* ** 10.00
vanilla ice cream, freshly brewed Hochstrasser espresso

VILLA ICED COFFEE 14.00
coffee ice cream with Hochstrasser espresso and whipped cream
with Megger kirsch 18.00

VILLA CHOCOLATE CAKE 16.00
with a creamy yuzu centre
Schintbühl yoghurt and wild strawberry ice cream from Entlebuch

VILLA SCHWEIZERHOF COUPE 14.00
vanilla ice cream, whipped cream, toasted nuts
homemade chocolate sauce

HOMEMADE PUMPKIN CHEESECAKE* ** 16.00
yoghurt meringue, walnut ice cream and crumble

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VILLA
SCHWEIZERHOF

A TREAT WITH SOUL

WHERE FRESHNESS AND QUALITY ARE GUARANTEED.

FISH
We source freshwater fish from certified fishermen or from controlled fish farms in Swiss lakes.

BEEF AND VEAL
We source our beef and veal exclusively from Central Switzerland and from farms committed to animal welfare.

EGGS AND CHEESE
We source Swiss free-range eggs from our supplier, who guarantees that the hens are reared in a species-appropriate manner and that the products are carefully processed. We use pasteurised egg products in our desserts and pasta.
Our goat's, mountain and alpine cheeses come from the Odermatt cheese dairy in Dallenwil and the Oberberg cheese dairy in Schüpfheim, situated in the heart of the UNESCO Entlebuch Biosphere Reserve.

VEGETABLES AND FRUIT
We source seasonal vegetables from Gmües Mattli in Kastanienbaum, Horw, where they are carefully grown on small-scale farms.
In addition, we source Swiss-grown produce
via the company Mundo in Rothenburg.

SWISS BREAD
We source fine baked goods and bread from the Kreuzbäckerei in Stans.
They use exclusively Swiss ingredients.

WATER
Most of the water we use for cooking comes from Lake Lucerne.

ALLERGIES / INTOLERANCES
Our staff will be happy to provide you with information about ingredients in our dishes that may cause allergies or intolerances.

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