

OUR SUMMER LUNCH

Available at lunchtime from Wednesday to Saturday

FROM 08 JULY TO 19 JULY

We'll serve you a starter of your choice with your main course.
You can also choose the sauce and side dish to suit your taste.

STARTER (INCLUDED)

SUMMER CHEF SALAD

ÄDU'S APRICOT AND ORANGE LASSI

VILLA HERB FOAM SOUP

MAIN COURSE

VEAL STEAK FROM SCHWYZ 56.00

Recommended sauce: mustard sauce

Recommended side dish: roast potatoes with herbes, broccolini

160G. BEEF FILLET FROM SCHWYZ 59.00

Recommended sauce: mustard sauce

Recommended side dish: risotto Terreni alla Maggia, broccolini

WHOLE ROASTED TROUT 50.00
FROM HOFER FISHING IN MEGGEN

Recommended accompaniments: herb butter, roast potatoes with herbes, broccolini

We'd be happy to fillet the trout for you right at your table.

SAUCES

MUSTARD SAUCE

RED WINE JUS
WITH SUMMER TRUFFLE

VILLA HERB BUTTER

COURGETTE SAUCE
WITH VILLA LEMON-THYME

SIDE DISHES

RISOTTO
FROM TESSIN
Terreni Alla Maggia

ROASTED POTATOES
with herbes
PASTA TROFIE

WITH CHERRY TOMATOES
Ligurian pasta speciality

SUMMER CHEF SALAD
Fruit, vegetables, roasted nuts,
croutons, VILLA house dressing

The paddle steamer «DS GALLIA» was built in 1913 by Escher-Wyss & Cie.

It is the fastest on Lake Lucerne.

| 47° 05' 16" N | 8° 31' 01" O |

The prices are in CHF including VAT of 8.1%