

NEW YEAR'S EVE MENU

31 December 2025

BEEF TARTARE FROM SCHWYZ

truffle pearls, quail egg, chilli oil, salted lemon
homemade VILLA herb brioche



CARROT AND GINGER SOUP

smoked trout from the Hofer lake fishery in Meggen
saffron foam, poppy seed pastry



OONA STURGEON FILLET FROM FRUTIGEN

beluga lentils, champagne sauce
Oona Caviar N°103



HOME-MADE APPLE SORBET

served with MOUSSEUX BRUT from Bechtel Wines



SLOW-COOKED VEAL FILLET FROM SCHWYZ

bearnaise sauce, Maggia pepper jus, potato and leek galette
pumpkin balls, Brussels sprouts



CHOCOLATE TRIO

mousse, ravioli, homemade ice cream

CHF 179.00



VEGETARIAN NEW YEAR'S EVE MENU

31 December 2025

BEETROOT DUET

truffle pearls, quail egg, chilli oil, salted lemon
homemade VILLA herb brioche



CARROT AND GINGER SOUP

saffron foam, poppy seed pastry



FLAMBÉED DALLENWILER GOAT'S CHEESE

beluga lentils, champagne sauce



HOME-MADE APPLE SORBET

served with MOUSSEUX BRUT from Bechtel Wines



GRILLED ORGANIC TOFU FROM SWITZERLAND

VILLA chimichurri, potato and leek galette
pumpkin balls, Brussels sprouts



CHOCOLATE TRIO

mousse, ravioli, homemade ice cream

CHF 131.00