VILLA
SCHWEIZERHOF

THE VEGETARIAN MENU

HOME-MADE SAVOY CABBAGE BALLS
flambéed honey figs, chestnut mousse
spicy nut crumble, lamb's lettuce salad

*

SWEET POTATO CREAM SOUP
with ¨Palmeri Grillo¨, wasabi pearls, filled cornet

*

RED WINE RISOTTO TERRENI ALLA MAGGIA
dried raspberries, Berner Küssli

*

VILLA ROSEMARY SPÄTZLI
mushroom and cranberry sauce
homemade red cabbage, apple, Brussels sprouts

*

CHEESE FROM THE TROLLEY
a selection of Swiss cheeses

*

VILLA DREAM
homemade mirabelle plum sorbet with VILLA thyme
¨Nidle Täfeli¨, chocolate and hazelnut cream

HOW MANY COURSES WOULD YOU LIKE TO ENJOY?
3 / 68.00 4 / 78.00 5 / 91.00 6 / 103.00

DIE ESSVILLA AM SEE

The Rigi is regarded as the queen of the mountains, and its highest peak is Rigi Kulm, at an altitude of 1,797.5 metres above sea level.

| 47° 3' 13" N | 8° 28' 32" E |

Prices are quoted in CHF and include the statutory VAT of 8.1%

VILLA
SCHWEIZERHOF

THE MENU

QUAIL BREAST
flambéed honey-glazed fig, chestnut mousse
spicy nut crumble, lamb's lettuce

*

SWEET POTATO CREAM SOUP
with ¨Palmeri Grillo¨, salmon roe, filled cornet

*

STURGEON FILLET FROM FRUTIGEN
red wine risotto Terreni alla Maggia
dried raspberries, Berner Küssli

*

HOLZEN FALLOW DEER ESCALOPE FROM ENNETBÜRGEN
mushroom and cranberry sauce, VILLA rosemary spätzli
homemade red cabbage, apple, Brussels sprouts with bacon

*

CHEESE FROM THE TROLLEY
a selection of Swiss cheeses

*

VILLA DREAM
homemade mirabelle plum sorbet with VILLA thyme
¨Nidle Täfeli¨, chocolate and hazelnut cream

HOW MANY COURSES WOULD YOU LIKE TO ENJOY?
3 / 84.00 4 / 97.00 5 / 114.00 6 / 134.00

DIE ESSVILLA AM SEE

The Hammetschwand Lift up to the Bürgenstock is the highest vertical open-air lift in Europe, standing at a height of 153 m.

| 47° 0' 3" N | 8° 23' 45" E |

Prices are quoted in CHF and include the statutory VAT of 8.1%.

VILLA
SCHWEIZERHOF

WINE PAIRING FOR THE MENU

GUEST WINEMAKER
«THE BREITSCHMIED-HEINIGER FAMILY»

SITENRAIN ORGANIC WINERY IN MEGGEN, TENUTA PALMERI IN SICILY
BODEGA PALMERI SICILIA IN TABUENCA, SPAIN

ORGANIC FARMING, CHARACTER
AND THE JOY OF GENUINE HANDCRAFT.

Since 2003, organic viticulture has been practised with passion on the former Sitenrain farm in Meggen, which was established by Erika and Ueli Breitschmid and is now run by Nora Breitschmid, estate manager and winemaker.
Across 5.5 hectares, she cultivates hardy grape varieties, from which she produces fresh white wines, distinct red wines and fine sparkling wines.

For Nora, Sitenrain is more than just a vineyard: at tastings and events, she invites guests to share in this special place and the joy of good company. The range of wines from Meggen is complemented by wines from southern Europe.
A range that bears Nora's signature from Lake Lucerne to the Mediterranean.
Tenuta Palmeri is situated in Avola, Sicily. There, on 12 hectares amidst the stunning countryside, fragrant air and the chirping of cicadas, Nora Breitschmid and her team cultivate mainly red wine using purely organic methods. This involves a great deal of manual labour, passion, love and patience, as the grapes are given all the time they need to show themselves at their very best.
Near Zaragoza in Spain, the three Cuartero-Cuarto brothers produce single-varietal Garnacha wines on 15 hectares in accordance with organic guidelines. The Garnacha vine copes exceptionally well with drought, heat and wind and, thanks to its low tannin content, produces wonderfully fruity wines.

SOUVIGNIER GRIS
Souvignier Gris – 2025

*

PALMERI BIANCO GRILLO
Grillo – 2024

*

SOLARIS BARRIQUE – MAGNUM
Solaris – 2022

*

PALMERI NAVALTA – MAGNUM
Garnacha – 2018

*

PALMERI ROSSO
Cabernet Sauvignon, Nero d'Avola, Syrah, Merlot – 2012

*

DOLCE NERO
Nero d'Avola

Wine pairing with 3 glasses: CHF 36.00

Wine pairing with 4 glasses: CHF 49.00

Wine pairing with 5 glasses: CHF 62.00

Wine pairing with 6 glasses: CHF 72.00

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VILLA
SCHWEIZERHOF

OUR AUTUMN LUNCH

Available for lunch from Wednesday to Saturday

FROM 16 SEPTEMBER TO 29 NOVEMBER

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

STARTER (INCLUDED)

LAMB'S LETTUCE SALAD
egg, croutons, French dressing

SWEET POTATO CREAM SOUP
with 'Palmeri Grillo'

VILLA HERB FOAM SOUP

MAIN COURSE

AUTUMNAL GAME DELIGHTS

Discover our seasonal and regional game specialities, which we showcase on the chalkboard in the entrance area, subject to availability. The VILLA team will also be happy to advise you in person on the dishes available each day.

We are also happy to offer you a vegetarian alternative.

VILLA ROSMARIN SPÄTZLI
Mushroom and cranberry sauce, homemade red cabbage, apple, Brussels sprouts
36.00

SAUCE

MUSHROOM AND CRANBERRY SAUCE

HOME-MADE RED WINE JUS

VILLA HERB BUTTER

LEMON AND MUSTARD SAUCE

SIDE DISH

RED WINE RISOTTO FROM TESSIN
Terreni Alla Maggia

ROASTED POTATOES
with herbs

PASTA TROFIE
a Ligurian pasta speciality

HOME-MADE ROSEMARY SPÄTZLI

The paddle steamer 'DS GALLIA' was built in 1913 by Escher-Wyss & Cie.
and is the fastest on Lake Lucerne.

| 47° 05' 16" N | 8° 31' 01" E |

Prices are quoted in CHF and include the statutory VAT of 8.1%

VILLA
SCHWEIZERHOF

THE STARTER

LAMB'S LETTUCE SALAD egg, croutons, French dressing	19.00	
with bacon	+2.00	
with fried mushrooms from Kerns	+3.00	
VILLA BEEF TARTARE FROM SCHWYZ toast and wholewheat toast from the Kreuzbäckerei, Stans *Would you prefer mild, medium or hot?*	23.00	34.00
QUAIL BREAS flambéed honey figs, chestnut mousse spicy nut crumble, lamb's lettuce salad	29.00	

THE SOUP

SWEET POTATO CREAM SOUP with ¨Palmeri Grillo¨		
with dried beef from Schwyz	17.00	
with a filled cornet and wasabi pearls	18.00	
with a filled cornet and salmon roe	18.00	
VILLA HERB FOAM SOUP		
with dried meat from Schwyz	17.00	
with a filled cornet and wasabi pearls	18.00	
with a filled cornet and salmon roe	18.00	

THE VEGETARIAN OPTION

HOME-MADE SAVOY CABBAGE BALLS flambéed honey fig, chestnut mousse wasabi crunch, lamb's lettuce	24.00	36.00
RED WINE RISOTTO TERRENI ALLA MAGGIA dried raspberries, Berner Küssli	24.00	36.00
VILLA ROSMARIN SPÄTZLI mushroom and cranberry sauce, homemade red cabbage, apple, Brussels sprouts	24.00	36.00

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VILLA
SCHWEIZERHOF

THE FISH

FRESH CATCH FROM LAKE LUCERNE — Price of the day
ask us about today's catch

lemon and mustard sauce
trofie pasta, pak choi

STURGEON FILLET FROM FRUTIGEN — 36.00 / 54.00
red wine risotto Terreni alla Maggia
dried raspberries, Berner Küssli

ROASTED WHOLE TROUT
FROM THE HOFER FISH MARKET IN MEGGEN — 50.00
VILLA herb butter
roasted potatoes with herbs, pak choi
We'd be happy to fillet the trout for you right at your table.

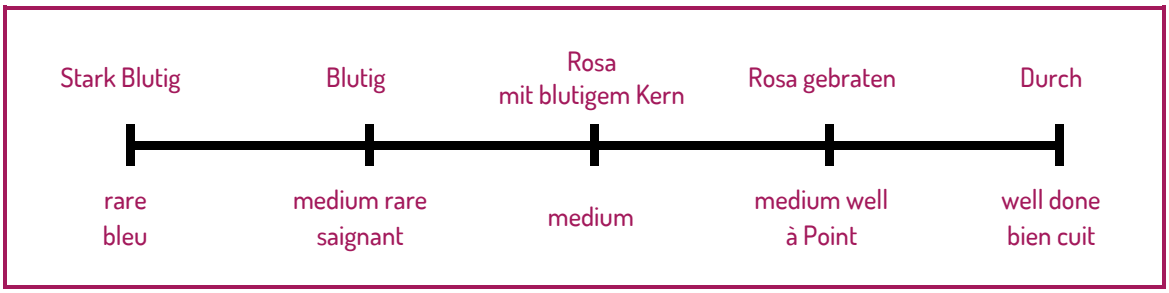
MEAT

HOLZEN FALLOW DEER ESCALOPE FROM ENNETBÜRGEN — 56.00
mushroom and cranberry sauce
VILLA rosemary Spätzli
homemade red cabbage, apple and Brussels sprouts with bacon

VEAL STEAK FROM SCHWYZ — 56.00
with homemade red wine jus
roasted potatoes with herbs
homemade red cabbage, apple, Brussels sprouts with bacon

BEEF FILLET FROM SCHWYZ — 120g: 54.00 / 160g: 59.00 / 200g: 64.00 / +40g: 6.00
VILLA herb butter
trofie pasta
homemade red cabbage, apple and Brussels sprouts with bacon

Please choose how you'd like your meat cooked from our VILLA COOKING LEVELS.



Mount Pilatus is one of the best-known mountains, and its highest point is the Tomlishorn, which stands at 2,128.5 m.

| 46° 58' 26'' N | 8° 14' 28'' E |

Prices are quoted in CHF and include the statutory VAT of 8.1%.

VILLA
SCHWEIZERHOF

DESSERT

CHEESE FROM THE TROLLEY 17.00
with fig mustard, pear and fruit bread

VILLA ICE COFFEE 14.00
stirred coffee ice cream with Hochstrasser espresso
with Megger kirsch 18.00

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

VERMICELLES 14.00
meringues, vanilla ice cream from Entlebuch, whipped cream

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

VILLA TRAUM 16.00
homemade mirabelle plum sorbet with VILLA thyme
'Nidle Täfeli', chocolate and hazelnut cream

HOME-MADE SORBET & ICE CREAM

CHOCOLATE SORBET
MIRABEL PLUM SORBET WITH VILLA THYMIAN 5.50 / scoop

SCHINTBÜHL ICE CREAM FROM THE ENTLEBUCH

YOGHURT AND BLUEBERRY ICE CREAM
HAZELNUT 5.00 / scoop

Schintbühl Glace
Guets vom Buurehof

ICE CREAM

VANILLA
COFFEE

SORBET

LEMON
APRICOT

5.00 / scoop

with whipped cream 1.50
with homemade chocolate sauce 1.50

DIE ESSVILLA AM SEE

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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.

QUAIL BREAST
We source our quail breast from Alsace, France.

EGGS & 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 & FRUIT
We source seasonal vegetables from Gmües Mattli in Kastanienbaum, Horw, where they are carefully cultivated 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 trigger allergies or intolerances.

MANY OF OUR DISHES ARE AVAILABLE IN SMALLER PORTIONS.
Please ask our staff for advice.

WOULD YOU LIKE TO SHARE A STANDARD PORTION?
Extra plate +5.00

DIE
ESSVILLA
AM SEE

The Chapel Bridge is the oldest and, at 202.9 metres,
the second-longest covered wooden bridge in Europe.

| 47° 3' 4" N | 8° 18' 26" E |

Prices are quoted in CHF and include the statutory VAT of 8.1%