VILLA
SCHWEIZERHOF

THE VEGETARIAN 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
chard and potato parcels, Broccolini

*

CHEESE TROLLEY
a variation of Swiss cheese

*

BERRY TIRAMISU
homemade VILLA herb honey sour cream ice cream

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

DIE
ESSVILLA
AM SEE

The Rigi is considered to be the queen of the mountains
Its highest peak is Rigi Kulm with an altitude of 1,797.5 m above sea level.
| 47° 3' 13" N | 8° 28' 32" O |

The prices are in CHF including VAT of 8.1%

VILLA
SCHWEIZERHOF

THE 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 TENDERLOIN FROM SCHWYZ
VILLA sage, country-smoked ham from Schwyz
summer truffle jus
Swiss chard and potato parcels, broccolini

*

CHEESE TROLLEY
a variation of Swiss cheese

*

BERRY TIRAMISU
homemade VILLA herb honey sour cream ice cream

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

DIE ESSVILLA AM SEE

vertical outdoor elevator with a height of 153 meters

| 47° 0' 3" N | 8° 23' 45" O |

The prices are in CHF including VAT of 8.1%

VILLA
SCHWEIZERHOF

WINE ACCOMPANIMENT

GASTWINZER «CREATION WINES»

CREATION.
A SENSE OF PLACE AND TIME

In 2002, the Neuchâtel-based winemaker Jean-Claude 'JC' Martin (Domaine les Grillettes) and his wife Carolyn founded Creation Wines on their 'little piece of paradise' in the Hemel-en-Aarde Valley (Heaven-on-Earth Valley) near Hermanus. Situated on the Hemel-en-Aarde ridge overlooking Walker Bay, Creation Winery enjoys ideal cool, maritime conditions. At 350 metres above sea level, the vines thrive on clay soils over 450 million years old. They are blessed with abundant sunshine and the cool breeze of the Atlantic. The natural acidity of the soil, which is preserved in the grapes, is reflected in the wines' wonderful minerality. Thanks to these factors, the grape harvest is of consistently high quality, enabling the 'creation' of complex, refined wines with great depth. As a member of the Biodiversity & Wine Initiative, Creation Wines is committed to protecting and preserving natural biodiversity.

CREATION SAUVIGNON SÉMILLON
Sauvignon Blanc, Sémillon – 2024

*

CREATION ROSÉ
Syrah – 2025

*

CREATION CHARDONNAY
Chardonnay – 2024

*

CREATION MERLOT
Merlot – 2018

*

CREATION CABERNET SAUVIGNON
Cabernet Sauvignon – 2021

*

CREATION CAPE WHITE
Viognier – 2024

Wine accompaniment with 3 glasses of wine: CHF 34.00
Wine accompaniment with 4 glasses of wine: CHF 43.00
Wine accompaniment with 5 glasses of wine: CHF 54.00
Wine accompaniment with 6 glasses of wine: CHF 65.00

Upgrade with "The Art of Chardonnay or Pinot Noir"
per glass + CHF 10.00

The Hammetschwand lift on the Bürgenstock is Europe's highest vertical outdoor elevator with a height of 153 meters

| 47° 0' 3" N | 8° 23' 45" O |

The prices are in CHF including VAT of 8.1%

VILLA
SCHWEIZERHOF

SUMMER LUNCH
AT VILLA SCHWEIZERHOF

Available at lunchtime from Wednesday to Saturday

NEW MENU EVERY TWO WEEKS

Throughout the summer months, our culinary team delights guests with seasonal lunch creations that change every two weeks.

With every main course, enjoy a starter of your choice included. You may also select your preferred sauce and side dish to create your perfect lunch experience.

Discover the current Summer Lunch menu online:
Our offer | VILLA Schweizerhof

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%

VILLA
SCHWEIZERHOF

STARTER

SUMMER CHEF SALAD 16.50
fruit, vegetables, roasted nuts, croutons, VILLA house dressing

VILLA BEEF TARTARE FROM SCHWYZ
toast and wholewheat toast from the Kreuzbäckerei, Stans 23.00 34.00
Would you like it mild, medium or spicy?

VILLA ``TACCHINO FORELLO``
turkey breast with smoked trout sauce 25.00 39.00
radishes, capers, red onions

STRACCIATELLA DI BURRATA
air-dried fillet from Schwyz 29.00
tomato, balsamic vinegar, olives, basil

SOUP

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

VILLA HERB FOAM SOUP
with air-dried Filetto from Schwyz 17.00
with homemade VILLA herb arancini 17.00

VEGETARIAN

STRACCIATELLA DI BURRATA 26.00 39.00
tomato, balsamic vinegar, olives, basil

MEDITERRANEAN CANNELLONI 24.00 36.00
Lemon-Thyme, courgettes, onion marmalade

KING OYSTER MUSHROOMS FROM KERNS 24.00 36.00
summer truffle sauce
Swiss chard and potato parcels, broccolini

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%

VILLA
SCHWEIZERHOF

FISH

LAKE LUCERNE CATCH OF THE DAY daily price
ask us about today's catch

courgette sauce with VILLA Lemon-Thyme
risotto Terreni alla Maggia, broccolini

PIKE FROM SWITZERLAND 34.00 49.00
Cannelloni, Lemon-Thyme, courgette, onion marmalade

WHOLE ROASTED TROUT
FROM HOFER LAKE FISHING IN MEGGEN 50.00
VILLA herb butter
roasted potatoes with herbs, broccolini
We are happy to fillet the trout for you right at your table.

MEAT

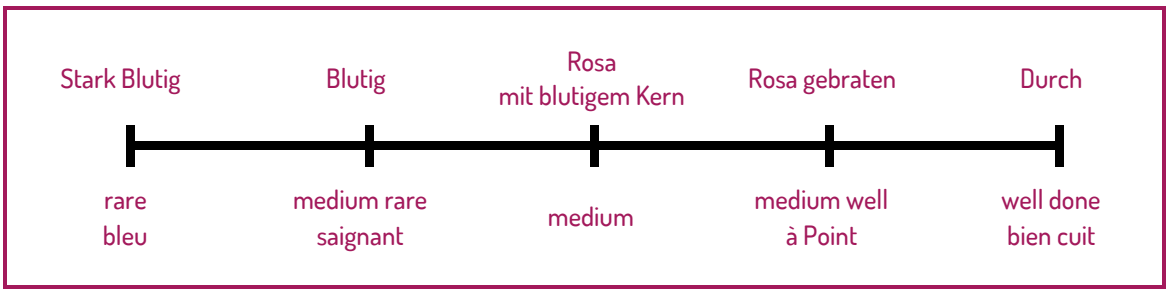
VEAL TENDERLOIN FROM SCHWYZ 56.00
VILLA sage, country-smoked ham from Schwyz
summer truffle jus
Swiss chard and potato parcels, broccolini

VEAL STEAK FROM SCHWYZ 56.00
with mustard sauce
roasted potatoes with herbs, broccolini

LUMA BEEF SECRET CUT 56.00
VILLA herb butter
trofie pasta with plum tomatoes, broccolini

BEEF FILLET FROM SCHWYZ 120g: 54.00 160g: 59.00
with mustard sauce 200g: 64.00 +40g: 6.00
risotto Terreni alla Maggia, broccolini

Choose the preparation for your meat according to our VILLA COOKING LEVELS.



Pilatus is one of the most famous mountains and its highest point
is the Tomlishorn with an altitude of 2'128.5 meters
| 46° 58' 26'' N | 8° 14' 28'' O |

The prices are in CHF including VAT of 8.1%

VILLA
SCHWEIZERHOF

DESSERTS

CHEESE FROM THE TROLLEY 17.00
a variation of Swiss cheese

VILLA ICE COFFEE 14.00
Stirred coffee ice cream with Hochstrasser espresso
with cherry liquor from Meggen 18.00

VILLA CHOCOLATE CAKE 16.00
with a liquid centre,
Schintbühl blueberry yoghurt ice cream from Entlebuch

BERRY TIRAMISU 16.00
homemade VILLA herb honey sour cream ice cream

HOMEMADE SORBET & ICE CREAM

CHOCOLATE SORBET 5.50 / Scoop
VILLA HERBS HONEY SOUR CREAM

SCHINTBÜHL ICE CREAM FROM ENTLEBUCH

BLUEBERRY YOGHURT ICE CREAM 5.00 / Scoop
CARAMEL

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

Pilatus is one of the most famous mountains and its highest point
is the Tomlishorn with an altitude of 2'128.5 meters
| 46° 58' 26'' N | 8° 14' 28'' O |

The prices are in CHF including VAT of 8.1%

VILLA
SCHWEIZERHOF

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 beef is 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 Schüpfheim in the middle of the UNESCO Biosphere in Entlebuch.

VEGETABLES & FRUIT
Gmües Mattli in Kastanienbaum, Horw, delivers 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 Lake Lucerne.

ALLERGIES / INTOLERANCES
Our staff can provide you with information regarding the ingredients in our dishes that can cause allergic reactions or intolerances.

A LOT OF OUR DISHES CAN BE ORDERED IN SMALLER PORTIONS.
Please ask our waiting staff for assistance.

YOU WOULD LIKE TO SHARE A REGULAR PORTION.
Additional plate + 5.00

DIE
ESSVILLA
AM SEE

The Chapel Bridge is the oldest and, with its length of 202.9 meters,
the second longest covered wooden bridge in Europe.

| 47° 3’ 4” N | 8° 18’ 26” O |

The prices are in CHF including VAT of 8.1%