



VILLA Lerngenuss

«WE TAKE THE COMMAND»

We warmly welcome you and are delighted that you are here. Let us spoil you and enjoy our own creations in line with our slogan:

FUTARI – One Table, many tastes

WHAT IS BEHIND THIS SLOGAN?

FUTARI means «for two» and stands for sharing—not only food, but also moments. Inspired by the Japanese concept of sharing, we the apprentices have created menus that combine diversity and creativity. Each course tells a story, characterized by passion and the desire to offer you an unforgettable experience.

Our Team

«We are proud to take on the role of hosts»

Hotel- Communication- specialist	Cook	Restaurantspecialist	Hotel - catering specialist in housekeeping
Marilen Bühler Leya Gisler	Alan May Luca Wildisen Goncalo Rodriguez Janina Portmann	Fiona Andres Mattia Lang Liv Reber	Noemi Lampart Anja Flury Lorena Nardoza Norah Bossart



Prices are quoted in CHF and include the statutory value added tax of 8.1%.



Starters

Rindstatar	12.00
Soy egg yolk Belperknolle Quinoa-Pop Beech mushrooms	
Zander Ceviche	18.00
Mango Lemongrass Radish Quinoa-Pop Jalapeños	
Brussels sprout salad	8.00
Dates Miso Hazelnut Pomegranate Radish	
Katsu Sandwich	14.00
Pulled chicken Gochujang-mayo Mixed-Herbs salad Savoy cabbage	
Katsu Sandwich	14.00
Oyster mushrooms Gochujang-mayo Herb salad Savoy cabbage	
Ramen	10.00
Shiitake mushrooms Pak Choi Spring Onions Egg	
Dumplings	12.00
Chinese cabbage Ginger	



Main courses

Beef ribs Shallots Coriander	20.00
Duck à l'orange Teriyaki	22.00
Char Sunchokes Miso Blood orange	22.00
Sunchokes Hummus-cress Pomegranate Pistachio	14.00
Cauliflower Sesame Glaze	13.00

Sides

Cucumber salad Chili pepper	5.00
Kimchi Chinese cabbage Chili	6.00
Basmati rice Spring onions	5.00
Sunchokes Miso	6.00
Pak Choi Soy Sesame	5.00

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Menu

Zander Ceviche

Mango-lemongrass-Sud | Radish
Quinoa-Pop | Jalapeños

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Ramen

Shiitake mushrooms | Pak Choi | Spring onions | Egg

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Duck

à l'orange | Orange-Teriyaki
with Basmati rice and Pak Choi

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Matcha-Cheesecake

Caramel | Salt

3-course CHF 86.00

4-course CHF 94.00

Menu vegetarian

Katsu-Sandwich

Oyster mushrooms | Gochujang-mayo | Herbs

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Ramen

Shiitake mushrooms | Pak Choi | Spring onions | Egg

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Eggplant

Hummus-cress | Pomegranate | Pistachio
with Basmati rice and Pak Choi

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Matcha-Cheesecake

Caramel | Salt

3-course CHF 68.00

4-course CHF 78.00

Prices are quoted in CHF and include the statutory value added tax of 8.1%.



Wine pairing

Vinothek Brancaia

In collaboration with Vinothek Brancaia in Zurich's Seefeld district, we present a carefully curated wine pairing. Vinothek is known for its personalized service and exquisite selection of high-quality wines. As a non-alcoholic alternative, selected Non-alcoholic wines from Burgenland in Austria accompany your meal harmoniously, elegantly, and with great pleasure.

Non-alcoholic gourmet tour

Sauvignon Blanc 0%

The Zero | Burgenland | AU
Sauvignon Blanc

Sparkling Blanc de Blancs 0%

The Zero | Burgenland | AU
Welschriesling

Cabernet Sauvignon 0%

The Zero | Burgenland | AU
Cabernet Sauvignon

Rosé 0%

The Zero | Burgenland | AU

3-course	CHF 31.00
4-course	CHF 40.00

Classic wine tour

Sauvignon Blanc Klassik

Skoff Peter | Niederösterreich | AU
Sauvignon Blanc

Extra Brut Réserve

Fred Loimer | Niederösterreich | AU
Chardonnay, Grüner Veltliner, Pinot Noir,
Zweigelt

Bienenfresser

Familie Pitnauer | Carnuntum | AU
Zweigelt

Sämling

Tschida Angerhof | Burgenland | AU
Sämling

3-course	CHF 36.00
4-course	CHF 48.00

Prices are quoted in CHF and include the statutory value added tax of 8.1%.



Dessert

Matcha-Cheesecake Caramel Salt	12.00
Yuzu Chocolate Blueberries	8.00
Lychee-Brûlée Ginger Lime	10.00
HOME-MADE SORBET & ICE CREAM Chocolate-Sorbet	5.00/scoop
SCHINTBÜHL GLACE FROM ENTLEBUCH Yogurt-Blueberrie ice cream	5.00/scoop
SORBET Lemon	5.00/scoop
ICE CREAM Vanilla	5.00/scoop
With whipped cream	1.50





Thank you

On behalf of all apprentices, we would like to express our gratitude to

**Roman Omlin (Director, Hotel Schweizerhof Luzern)
and the management**

for giving us another opportunity to take over the VILLA Schweizerhof.
We are grateful that Mr. Omlin has placed his trust in us and given us the responsibility to
delight our guests with our own concept.

We would also like to thank the following people for their support.

**Yvonne Sersch (Marketing)
Gabriel Kaspar (Graphic Design)
Lukas Weber (Host, VILLA Schweizerhof Luzern)
Marcel Ineichen (Head Chef kitchen, VILLA Schweizerhof Luzern)
Adrian Hunziker (Cook, VILLA Schweizerhof Luzern)
Samir Soldati (Cook, VILLA Schweizerhof Luzern)**

**And last but not least, we would like to thank you, dear guests,
for placing your trust in us today and being our guests.**

Your apprentices from the Hotel Schweizerhof Luzern



Declarations

WHERE FRESHNESS AND QUALITY ARE GUARANTEED.

FISCH

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

DUCK

We source our ducks from certified dealers in France.

POULTRY

We source our chicken from certified dealers in Switzerland.

BEEF

We source our beef exclusively from central Switzerland and from farms that are committed to species-appropriate husbandry.

EGGS

We source Swiss free-range eggs from our supplier, who guarantees species-appropriate husbandry of the chickens and careful processing of the products. We use pasteurized egg products for our desserts and pasta.

BREAD

We source fine baked goods and bread from the "Bad" bakery and pastry shop in St. Moritz.

They use exclusively Swiss products.

WATER

Most of our cooking water 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.