



## VILLA Lerngenuss

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«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

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«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 Nardozza Norah Bossart



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



## Starters

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



## Main courses

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

## Sides

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

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## Menu

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### **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

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### **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

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**Sparkling Blanc de Blancs 0%**  
The Zero | Burgenland | AU  
Welschriesling

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**Cabernet Sauvignon 0%**  
The Zero | Burgenland | AU  
Cabernet Sauvignon

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**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

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**Extra Brut Réserve**  
Fred Loimer | Niederösterreich | AU  
Chardonnay, Grüner Veltliner, Pinot Noir,  
Zweigelt

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**Bienenfresser**  
Familie Pitnauer | Carnuntum | AU  
Zweigelt

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**Sämling**  
Tschida Angerhof | Burgenland | AU  
Sämling

3-course CHF 36.00  
4-course CHF 48.00



## Dessert

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**Matcha-Cheesecake** 12.00

Caramel | Salt

**YUZU** 8.00

Chocolate | Blueberries

**Lychee-Brûlée** 10.00

Ginger | Lime

**HOME-MADE SORBET & ICE CREAM** 5.00/scoop

Chocolate-Sorbet

**SCHINTBÜHL GLACE FROM ENTLEBUCH** 5.00/scoop

Yogurt-Blueberry ice cream



**SORBET** 5.00/scoop

Lemon

**ICE CREAM** 5.00/scoop

Vanilla

With whipped cream 1.50



## Thank you

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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 greatful 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

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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.