



MENU SUGGESTIONS

The prices are in CHF and include the statutory value added tax.



MENU BREITHORN

APÉRO

TAPAS SELECTION

air-dried beef from valais, alpine cheese
home-made sausage, other delicacies

MENU

COLOURFUL SALAD BOWL



BLOODY MARY SOUP

basil-pepper foam, lamb chorizo



THE ONE & ONLY VILLA VRONY BURGER

Juicy roasted beef patty
toasted Western-style bun, roasted onions, bacon, patatas bravas



HOME-MADE APPLE FRITTERS

vanilla sauce

MENUPRICE INCL. APÉRO

CHF 97.00

*You only benefit from our special price for the menu,
if this is selected as offered above.*



MENU MATTERHORN

APÉRO

TAPAS SELECTION

air-dried beef from valais, alpine cheese
home-made sausage, other delicacies

MENU

COLOURFUL SALAD BOWL



ALPIN HAY SOUP

with barley, Valais dried meat



ALPINE PIKEPERCH FROM A VALASIANNE MOUNTAIN SPRING

spinach, lemon foam



BEEF RIBEYE TERIYAKI

lemongrass, fried onions, chilli, cashew nuts, patatas bravas



CHEESECAKE

with apricots

MENUPRICE INCL. APÉRO

4-course menu without fisch: CHF 107.00

4-course menu with Fisch: CHF 125.00

5-course menu: CHF 140.00

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if this is selected as offered above.*

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YOUR CUSTOMIZED MENU

The menu must be identical for the entire group
We are happy to cater for individual intolerances and allergies.

DER APÉRO

TAPAS SELECTION

air-dried beef from valais, alpine cheese
home-made sausage, other delicacies

p.P. 17.00

STARTERS

COLOURFUL SALAD BOWL

p.P. 14.00

VILLA BEEF TARTARE

flavoured with a Valaisanne digestive, toast and whole wheat toast

24.00 /35.00

SOUPS

BLOODY MARY SOUP

basil-pepper foam, lamb chorizo

17.00

ALPIN HAY SOUP

with barley, Valais dried meat

17.00

VEGETARIAN

MOUNTAIN GOAT CHEESE RAVIOLI

thyme nut butter, caramelised pear, dried pear

35.00

VEGI VILLA VRONY BURGER

toasted Western-style bun, roasted onions, patatas bravas

37.00

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THE FISH

ALPINE PIKEPERCH FROM A VALASIANNE MOUNTAIN SPRING spinach, lemon foam, patatas bravas	57.00
VALAIS HEIDA FISH SOUP with alpine pike-perch and alpine egli, patatas bravas	44.00

THE MEAT

BEEF RIBEYE TERIYAKI lemongrass, fried onions, chilli, cashew nuts, patatas bravas	57.00
THE ONE & ONLY VILLA VRONY BURGER Juicy roasted beef patty toasted Western-style bun, roasted onions, bacon, patatas bravas	38.00

SIDES

SEASONAL VEGETABLES (in additional bowls in the centre of the table)	8.00
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DESSERTS

CHEESECAKE with apricots	17.00
HOME-MADE APPLE FRITTERS vanilla sauce	16.00



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 pork 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 stands for animal welfare and for a 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 Schüpheim in the middle of the UNESCO Biosphere in the Entlebuch.

VEGETABLES & FRUIT

Gmües Mattli in Kastanienbaum, Horw, delivers us 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 Barmettler in Stans.

They only process Swiss products.

WATER

Our cooking water mainly comes from the Lake Lucerne.

ALLERGIES / INTOLERANCES

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