

THE VEGETARIAN MENU

"VILLA" CAESAR SALAD

grilled baby lettuce Hop Mountain cheese from the Entlebuch Wild garlic croutons

*

CARROT AND GINGER SOUP

Fir sapling

*

PASTA TROFIE

Nettle, pistachios

*

HOMEMADE VEGETABLE STRUDEL

Tomato salsa Squeezed potatoes seasonal vegetables from Gmües Mattli

*

CHEESE TROLLEY

a variation of Swiss cheese

*

PRETZELI-LOLLIPOP

homemade kiwi sorbet from Horw, VILLA lemon balm ricotta cloud

HOW MANY COURSES WOULD YOU LIKE?

3/68.00 4/78.00 5/91.00 6/103.00



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 MENU

"VILLA" CAESAR SALAD

grilled baby lettuce
Turkey breast from eastern Switzerland
Hop Mountain cheese from the Entlebuch, wild garlic croutons

*

CARROT AND GINGER SOUP

Fir sapling, beef praline

*

FILLET OF STURGEON FROM THE TROPICAL HOUSE IN FRUTIGEN

Pasta Trofie, nettle, pistachios

*

FILLET MEDALLION OF APPLE PIG FROM THE THURGAU

Apple Cider jus, hay flower raw ham, VILLA sage Squeezed potatoes, bimi broccoli

*

CHEESE TROLLEY

a variation of Swiss cheese

*

PRETZELI-LOLLIPOP

homemade kiwi sorbet from Horw, VILLA lemon balm ricotta cloud

HOW MANY COURSES WOULD YOU LIKE?

3/84.00 4/97.00 5/114.00 6/134.00



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



WINE ACCOMPANIMENT

GUEST WINEMAKER «LES TROIS TERRES»

HIGH STANDARDS FOR THE MONT BLANC

Laurent Bally has been responsible for the winery since 2015: expressive wines for discerning connoisseurs.

With great respect for nature, he produces grapes of the highest quality.

The grapes are carefully processed by hand in the cellar and matured with great patience.

From regional and international varieties such as Chasselas, Chardonnay, Gamaret, Garanoir or Pinot Noir,

Partly refined in barriques, white, rosé and red wines are produced for every occasion

and every palate, no matter how spoilt.

LA CÔTE AOC CHASSELAS

Chasselas - 2023

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LA CÔTE AOC SAUVIGNON BLANC

Sauvignon Blanc - 2023

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LA CÔTE AOC CHARDONNAY BARRIQUE

Chardonnay Barrique - 2019

-X-

LA CÔTE AOC GAMARET

Gamaret - 2017

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LA CÔTE AOC SERVAGNIN MORGES GRAND CRU

Pinot Noir - 2021

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LA CÔTE AOC PASSERILLE

Chardonnay – 2022

Wine accompaniment with 3 glasses of wine: CHF 34.00 Wine accompaniment with 4 glasses of wine: CHF 46.00

Wine accompaniment with 5 glasses of wine: CHF 55.00

Wine accompaniment with 6 glasses of wine: CHF 67.00

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



SPECIAL WEEKS 2025 AT THE VILLA SCHWEIZERHOF

Dear guest

During spring, our kitchen team will spoil you every three weeks with alternating specialities on the following themes.

19 March to 6 April 2025 VILLA-BURGER WEEKS

9 TO 27 APRIL 2025 HOMEMADE PASTA WEEKS

30 APRIL TO 18 MAY 2025 **SPECIAL CUT'S WEEKS**

21 MAY TO 8 JUNE 2025 **FISH WEEKS**

For more information about our offer please open up the corresponding menu on our website.



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



STARTER

CHEF'S SALAD from Gmües Mattli, Kastanienbaum fruit, vegetables, wild garlic croutons, homemade VILLA dressing,		16.50	
VILLA BEEF TARTARE FROM SCHWYZ toast and wholewheat toast from the Kreuzbäckerei, Stans Would you like it mild, medium or spicy?	23.00	34.00	
"VILLA" CAESAR SALAD grilled baby lettuce, turkey breast from eastern Switzerland Hopfenberg cheese from the Entlebuch, wild garlic croutons	29.00		
SOUP			
CARROT AND GINGER SOUP			
Fir sapling, with dried meat with beef praline	17.00 18.00		
WILD GARLIC CREAM SOUP with dried meat with beef praline	17.00 18.00		
VEGETARIAN			
"VILLA" CAESAR SALAD grilled baby lettuce Ho cheese from the Entlebuch, wild garlic croutons	21.00		
PASTA TROFIE Nettle, pistachios	24.00	36.00	
HOMEMADE VEGETABLE STRUDEL	26.00	38.00	



Tomato salsa

Squeezed potatoes, seasonal vegetables from Gmües Mattli

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



FISH

FILLET OF STURGEON FROM THE TROPICAL HOUSE IN FRUTIGEN

33.00 49.00

Pasta Trofie, nettle, pistachios

MEAT

FILLET MEDALLION OF APPLE PIG FROM THE THURGAU

56.00

Apple Cider jus, hay flower raw ham, VILLA sage Squeezed potatoes, bimi broccoli

BEEF FILLET FROM SCHWYZ

120g: 54.00

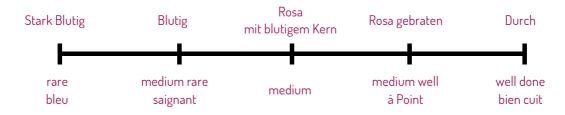
160g: 59.00

Mustard sauce, risotto, pak choi

200g: 64.00

+40g: 5.00

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



SAUCES

MUSTARD SAUCE

VILLA-CHIMICHURRI

SOUR APPLE CIDEER

SIDE DISHES

SQUEEZED POTATOES

Lucerne countryside

RISOTTO FROM TICINO

Lucerne city

PASTA TROFIE

Ligurian pasta speciality

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



DESSERTS

CHEESE FROM THE TROLLEY a variation of Swiss cheese	17.00
VILLA ICE COFFEE with cherry liquor from Meggen	13.50 17.00
VILLA CHOCOLATE CAKE with a liquid centre, Schintbühl blueberry yoghurt ice cream from Entlebuch	16.00
PRETZELI-LOLLIPOP homemade kiwi sorbet from Horw, VILLA lemon balm ricotta cloud	17.00

HOMEMADE SORBET

CHOCOLATE SORBET	5.50 / Scoop
APPLE SORBET	5.50 / Scoop

SCHINTBÜHL ICE CREAM FROM ENTLEBUCH

BLUEBERRY YOGHURT ICE CREAM

Schintbühl Glace

5.00/ Scoop

ICE CREAM SORBET 5.00/Scoop

COFFEE LEMON VANILLA

with whipped cream
1.50
with homemade chocolate sauce
1.50



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



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 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 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 Barmettler 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.

SOME OF OUR DISHES CAN BE ORDERED IN SMALLER PORTIONS.

Please ask our waiting staff for assistance.



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