

Aperitif & Menu Suggestions

Hotel Vitznauerhof



Culinary

Celebrating a various cuisine with an intense flavour – from classic to modern.

Fish Speciality Restaurant Sens

The former boat house, which has been stylishly rebuilt, with terrace and Sens Island, is located at a unique location and is a promise to all five senses.

Opening hours: Wednesday to Sunday 6:00 pm - midnight
(Lounge open from 5:00 pm / dishes until 10:00 pm)

Panorama Terrace

On the Panorama Terrace we spoil you right next to the lake with grill specialities from our fire rind as well as a light and summery cuisine.

Opening hours: Daily from 12:00 noon - midnight if weather is permitting
Afternoon card from 3:00 pm until 6:00 pm
(dishes until 10:00 pm)

Restaurant Inspiration

Let yourself be inspired! In our hotel restaurant we serve light, healthy dishes prepared with seasonal products from the land and out of the water.

Opening hours: As an alternative to the Panorama Terrace on cold and wet days
Daily from 12:00 noon - midnight / afternoon card from 3:00 pm until 6:00 pm
(dishes until 10:00 pm)

Saal Festivités

The historic hall Festivités is suitable for banquets and events for up to 90 persons.

Seminars

Six fully equipped and adjustable conference rooms with a foyer for coffee breaks provide space for creative and successful conferences.



Aperitif suggestions

Aperitif 1
CHF 20.00 per person

Home marinated salmon
horseradish mousse
CHF 3.90

Parma ham
melon
CHF 3.90

Tomato and mozzarella
pesto
CHF 3.60

Mini burger
CHF 5.00

Cerignola olives
CHF 3.60

Aperitif 2
CHF 31.00 per person

Tartar of beef filet
parmesan chip, mustard
CHF 7.00

Smoked duck breast
mango chutney
CHF 5.50

Marinated salmon tartar
buckwheat blinis, sour cream
CHF 5.00

Parmesan slices
CHF 4.50

Shrimps cocktail
lemon, basil
CHF 5.00

Spring rolls with vegetables
ginger chili dip
CHF 4.00

Aperitif 3
CHF 39.00 per person

Chicken-pineapple-chili skewer
CHF 6.50

Mousse of smoked trout filet
pumpnickel bread, cucumber
CHF 6.50

Curls of cream cheese
and beetroot, chives
CHF 4.50

Duck liver terrine
strawberry, green pepper
CHF 7.50

Black tiger prawns
wrapped in potatoes
lime mousse
CHF 6.50

Trout tartar, pickled kohlrabi
quinoa
CHF 7.50

Aperitif suggestions

Sweet aperitif nibbles

Mini strawberry cupcake
CHF 4.00

Macarons
2 pieces, flavour according to your wishes
CHF 3.50

Chocolate and walnut brownie
CHF 4.00

Mousse of strawberry and yoghurt
CHF 3.50

Cake-Pop of passion fruit and raspberry
CHF 4.00

Fruit skewer
CHF 4.00

Aperitif pastries

Salted almonds, potato chips and puff pastry (per person)	CHF	5.50
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Suggestion of beverages

Champagner Serge Mathieu Brut Prestige	CHF	95.00
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Prosecco Montello e Colli Asolani	CHF	65.00
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Orange juice 1l	CHF	12.00
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Mineral water still / sparkling 75cl	CHF	8.00
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White wine Fläscher Sauvignon Blanc, P. & R. Hermann Switzerland, Grisons	CHF	69.00
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More beverage suggestions are listed in our banquet wine list.

Menu suggestions

Menu 1

CHF 100.00 per person

Cream cheese mousse of
central Switzerland,
grilled zucchini, dried tomato
pesto CHF 10.00

Cappuccino of cauliflower
with curry, pineapple, chicken
and chili satay
CHF 13.00

Roasted Swiss veal tenderloin
sauce Béarnaise, potato cuts
market vegetables
CHF 59.00

Felchlin chocolate
strawberry, old balsamic
vinegar
CHF 18.00

Menu 2

CHF 120.00 per person

Home marinated char
avocado, fennel salad, apple
CHF 18.00

Celeriac cream soup
roasted bacon, chives oil
CHF 13.00

Homemade ravioli of
mushrooms and ricotta
tomato coulis, rocket
CHF 22.00

Breast and braised meat
of spring chicken
broccoli, potato tart
CHF 49.00

Fruit slice of
yoghurt and rhubarb
vanilla, almond brittles
CHF 18.00

Menu 3

CHF 145.00 per person

Beef carpaccio, vinaigrette of
balsamic vinegar and walnut
wild herb salad, Sbrinz mousse
CHF 10.00

Asparagus essence
bear leek ravioli
vegetable pearls
CHF 19.00

Barley risotto
roasted saddle of rabbit, lettuce
CHF 21.00

Roasted Sea bass
crustacean infusion, ratatouille
CHF 30.00

Medium roasted Swiss beef filet
onion confit, port wine sauce
spring onion, polenta patties
CHF 55.00

Raspberry millefeuille
hibiscus, double cream
CHF 15.00

**Create your own menu from our
courses...**

Cold appetizers

Variation of smoked trout
pumpernickel bread, cucumber, yogurt
CHF 22.00

Summerly leaf salad
raspberry dressing
roasted Black tiger prawn
CHF 28.00

Grilled mozzarella praline
wrapped in basil bread
refreshing tomato salad, pesto
CHF 18.00

Roulade of home marinated salmon
radishes, crème fraiche, lemon
CHF 21.00

Duet of char filet from „Lake Lucerne“
sweet pepper raspberry salad
braised radicchio
CHF 25.00

Ceviche of scallop
peas, sorrel, quinoa
CHF 27.00

Mousse of Mautaler bacon
marinated honey melon, Sbrinz, rocket
CHF 19.50

Vitello Tonnato 2016
CHF 29.00

Soups

Andalusian gazpacho
prawn praline
CHF 12.00

Chilled cucumber soup
yoghurt, dill, marinated salmon
CHF 14.00

Chilled melon soup with champagne
CHF 16.50

Lobster foam soup
croustillant of apricot and pepper
CHF 18.00

Soup of carrot and ginger
delicate orange flavour
CHF 12.00

Double beef broth, Sherry
vegetables julienne
CHF 20.00

Velouté of white asparagus
chervil "flädli"
CHF 18.00

**Select your
favourite courses
and create your
own desired menu.**

**We will be pleased
to assist you to
assemble your
menu.**

Hot appetizers or starters

Homemade spaghetti
roasted king prawns, basil foam
CHF 35.00

Carnaroli risotto
alp cheese from Uri, caramelized nuts
CHF 22.00

Homemade ravioli
of mushrooms and ricotta
tomato coulis, rocket
CHF 22.00

Gnocchetti Sardi, „salsiccia“
broccoli, tomato ragout
CHF 24.00

Risotto of potato and thyme
spinach, summer truffle
CHF 30.00

Tagliatelle tossed in pine nut cream
chicken stripes, zucchini
CHF 32.00

Fish (available as an entree or main course)

Roasted sea bass filet in a delicate
crustacean broth
braised fennel, wild herb salad
CHF 45.00

Shortly roasted tuna
with pepper flat in wasabi ginger brew
roasted broccoli, baked banana
CHF 45.00

Roasted filet of trout
Braised and mashed celeriac
white chocolate, cress
CHF 36.00

Perch filet baked in beer dough
lime mousse, rosemary potatoes
zucchini vegetables
CHF 32.00

Poached char in herbs
carnaroli risotto, baby carrots
CHF 42.50

Roasted slice of salmon
champagne sauce, tagliatelle
dill cucumber
CHF 35.00

Roasted scallops
confit of sweet pepper and pear
glazed sugar peas, Brussels
CHF 40.00

Sorbets

Apple-thyme sorbet
Calvados
CHF 8.50

Bloody Mary sorbet
CHF 7.00

Cucumber sorbet
sorrel, Gin
CHF 10.00

Elderflowers sorbet
champagne
CHF 12.00

Lemon sorbet, melon vodka
CHF 9.50

Lime yoghurt sorbet
ginger
CHF 10.00

Main courses

Medium roasted beef entrecôte
balsamic gravy, mushroom mousse, rosemary potato
CHF 59.00

Chicken breast stuffed with chanterelles
roasted cauliflower, curry, fragrant rice
CHF 38.00

Involtini of veal tenderloin
calvados sauce, apple
baked risotto praline, glazed carrots
CHF 49.00

Roasted chicken breast
rosemary gravy, green asparagus
cherry tomatoes, polenta patties
CHF 48.00

Medium roasted saddle of lamb on thyme crust
green beans with bacon, cuts of eggplant and semolina
CHF 55.00

Filet of beef from central Switzerland with veal gravy
potato bacon tart, white cabbage, sweet corn
CHF 59.00

Beef shoulder braised in red wine
potato-onion puree, glazed sugar pea
CHF 56.00

Vegetarian dishes

Mediterranean vegetable terrine
parmesan mousse, black olives
CHF 23.00

Baked green asparagus
vinaigrette of strawberry and pepper, rocket
CHF 23.50

Leek quiche
marinated cherry tomatoes, caramelized nuts
CHF 22.00

Baked chickpea praline with eggplant mousse
old balsamic vinegar, spice yoghurt
CHF 24.00

Flan of carrots and ginger
chili risotto, coconut foam
CHF 25.00

Cream cheese ravioli in beetroot brew
Golden Delicious apple pearls, wild herb salad
CHF 26.00

Desserts

Duet of Felchlin chocolate and strawberry
CHF 24.00

Raspberry mascarpone mille feuille
tonca beans milk sorbet
CHF 18.00

Tarte of buttermilk and lime
apricot, lavender
CHF 19.50

Banana split 2016
CHF 24.00

Caramel pudding
rhubarb, poppy
CHF 22.50

Tiramisu
glazed cherries, almond brittles
CHF 18.50

Mousse of milk chocolate
exotic fruit ragout, sorbet of coconut and curry
CHF 21.00

Variation of hazel nut
pear, nutmeg
CHF 23.00

Cheese

Local cheese selection
different chutneys, bread, fruit bread

CHF 5.00 per person for 100g cheese

Example price for 40 persons: CHF 200.00

Midnight snacks

1 pair of sausages with bread
CHF 10.00

Small sandwiches with ham and cheese
2 pieces per person
CHF 8.00

1 Hotdog with cornichon and fried onions
CHF 12.00

1 hamburger
CHF 15.00

Soup of curry and coconut
CHF 14.00

Small wraps filled with avocado tomato salad
CHF 14.00

Small dessert buffet

CHF 28.00 per Person

Vanilla millefeuille
Quark mousse with apricot and thyme
Banana yoghurt mousse
Felchlin chocolate – exotic and coffee
Passion raspberry cake pop
Strawberry cupcake
Poppy seed cake with plums
Tarte Tatin
Macarons
Fresh fruits

Large dessert buffet

CHF 36.00 per Person

Milk chocolate with mango
Strawberry yoghurt mousse
Rhubarb “Ofenschlupfer”
Vanilla panna cotta with raspberry
Crème Brûlée
Chocolate walnut brownie
Carrot ginger cake with lemon crème fraîche
Tiramisu
Macarons
Cubes of salt caramel with blueberry
Chocolate cupcake
Cappuccino
Nougat profiterole
Fresh fruits



All rates are in CHF, incl. VAT.