



EST.1901

VITZNAUERHOF



*Dear guests,*

*let yourself be enchanted by our creative chefs in the restaurant Inspiration.*

*We take you on a journey of different flavors and aromas. This is where the immediate region meets the flavors of the big wide world.*

*The dish sizes are designed that you can and should eat more than just one course !*

*Quality is our highest claim of ourselves, which is why we work very closely with our suppliers and producers from the region, because we want to know where everything comes from what will be served on the table.*

*Enjoy the culinary excursion and let our team pamper you*

*Your Vitznauerhof family*



## **Starters**

### **Char**

Tatar | Yoghurt | Lemon | curry | croutons 28

### **Eggplant**

Coconut | almond | sherry 18  
with pikeperch ceviche from Lago Maggiore +8

### **Do-It-Yourself Sushi**

Seaweed | avocado | nori | wasabi  
orange ponzu 18  
with Swiss Lostallo salmon +10

### **Beetroot**

Goat cream cheese from Toni Odermatt  
sunflower seeds 20  
with farmer's bacon from Markus Heinzer +8  
with Swiss Lostallo salmon +10

### **Sens Garden Salad**

Egg from Vitznau | Yuzu | radish | sesame | J8-Omat 16  
with Landjäger from the butcher "Holzen Fleisch" +10

### **Focaccia**

Olive oil | balsamic | pepperoni hummus 8.5

### **Greek salad**

Red onion | feta | olive | tomato 18

### **Carrots from Aargau**

Tatar | pickled vegetables 18  
with farmer's bacon from Markus Heinzer +8

### **Ueli Hof meets Vuurzee Beer**

Classic pork terrine from Ueli Hof | rhubarb | brioche 26

*You just like to try the fancy Vuurzee beer?  
Brewed with champagne yeast and Hungarian  
Pinot Noir grapes  
1.5dl / 14*

*All prices are in CHF, 7.7% VAT included*



## **Mains**

### **White asparagus**

Morels | baked potato | wild garlic | peas 38  
with lamb neck cooked for 12 hours +22  
with Swiss Lostallo salmon +22

### **Fried rice**

Eggplant | egg from Vitznau | pickled vegetables 34  
with BBQ Chicken +18  
with shrimp dim sum +18  
with Mike's spare ribs +22

### **Bimi "Mediterranean style"**

Aceto | Feta | olive | tomato | polenta 34  
with lamb neck cooked for 12 hours +22  
with Swiss char fillet +22

### **Ravioli**

Smoked Ricotta | portobello | aceto 24  
with Swiss Lostallo salmon +22  
with pikeperch from Lake Maggiore +22  
with organic flank steak from Ueli Hof +22

### **Vitznauerhof fish crisps**

Wrap | Curry Madras | sweet and sour cabbage  
French fries 46

### **Chinese cabbage**

Miso Beurre Blanc | mashed potatoes  
chives | crispy potatoes 32  
with Mike's spare ribs +22  
with pikeperch from Lake Maggiore +22

### **Entrecôte from the butcher "Holzen Fleisch"**

180g | herb butter | French fries  
Baby spinach salad 64

*All prices are in CHF, 7.7% VAT included*



### ***Something sweet***

#### **Mille feuille**

Basil | strawberry 14

#### **Rhubarb cake**

Tonka | raspberry 14

#### **Lemon cake**

Meringue 14

### **The best of Felchlin chocolate**

Goat milk chocolate | cocoa fruit juice | hazelnut 16

### **Vitznauerhof ice cream selection**

with toppings (per scoop) 5

### ***Chefs Choice Surprise***

#### ***4 Course Menu***

105

Can only be ordered by table.