



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.

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.

*Our fillets:
Our regional suppliers!*

Markus Heinzer: A family business in Muotathal that has existed since 1920 and is already being run by the fourth generation.

Holzen Fleisch: Since 2003, only Swiss meat has been produced, processed or refined. Craftsmanship on the southern slope of the Bürgenstock.

Lachsforellen vom Sattel: The Reichmuth family has been breeding trout and char of excellent quality since 1984.

Vitznau eggs: Every day, the chickens of Albert & Brigitte Zimmermann from Vitznau perform at their best.

Enjoy the culinary excursion and let our team pamper you

Your Vitznauerhof family



Starters

BBQ Beetroot

goat cheese | sunflower seeds | black garlic 20
with smoked salmon trout from Sattel +10
with farmhouse bacon from Markus Heinzer +8

Vitznauerhof Salad

rocket salad | herb cream | pumpkin 21
with smoked salmon trout from Sattel +10

Homemade Focaccia

olive oil | balsamic | beurre noisette 8.5

Bouillon of roasted vegetables

ricotta-ravioli | wild mushrooms | celery 18
deer stew-ravioli 26

Pickled cabbage

poached egg | buttermilk | potatoes 21
with farmhouse bacon from Markus Heinzer +8



Mains

Red cabbage

couscous | cashew | beurre blanc 32
with chuck steak from Holzen Fleisch +24
with smoked salmon trout from Sattel +20

Cavolo Nero Risotto

smoked ricotta | balsamic | pumpkin seeds 34
with swiss perch fillet +20
with farmhouse bacon from Markus Heinzer +8
with Angus brisket from Holzen Fleisch +24

Spätzli

chard | walnut | «Belper Knolle» 32
with chuck steak from Holzen Fleisch +24
with Angus brisket from Holzen Fleisch +24

Jerusalem artichoke

miso | lovage | macadamia 32
with chuck steak from Holzen Fleisch +24
with smoked salmon trout from Sattel +20

Entrecôte from the butcher's shop Holzen Fleisch

200g | leek butter | French fries
green salad 66

Designation of origin

Beef - Switzerland

Pork - Switzerland

Salmon trout - Switzerland

Perch - Switzerland

Eggs - Switzerland

Allergies

**Our service staff will be happy to
inform you about ingredients on request.**

All prices are in CHF, 7.7% VAT included



4-course autumn menu

Beef-Tatar
egg yolk | chives | focaccia

Spätzli
chard | walnut | «Belper Knolle»

Beef from the butcher's shop Holzen Fleisch
miso | Jerusalema artichoke | macadamia

Baked cheesecake
variation of sauces & toppings

105

Something sweet

Paris-Brest
choux pastry | hazelnut 16

Mille Feuille
blood orange | tonka 16

Baked cheesecake
variation of sauces & toppings 16

Chocolate mousse
Felchlin chocolate | vanilla | quince 16

Vitznauerhof ice cream (per scoop)
with garnishes 5

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