





Dear guests,

Immerse yourself in the culinary world of our talented chefs at Restaurant Inspiration.

Our ultimate goal is to ensure that only the highest quality reaches your plate through close partnerships with regional suppliers and producers.

Here are some of our selected fillets, directly from our regional partners:

Markus Heinzer

A family business in the heart of the Muotathal, serving exquisite meat products since 1920 and now in its fourth generation.

Holzen Meat

Since 2003, this company has stood for Swiss meat of the highest quality, processed with traditional craftsmanship on the sunny slopes of the Bürgenstock.

Salmon trout from the saddle

Since 1984, the Reichmuth family has been dedicated to rearing trout and char of outstanding quality.

Vitznau eggs

The hens of Albert & Brigitte Zimmermann from Vitznau deliver fresh eggs of the highest quality every day.

Experience this culinary journey with us and let our team spoil you.

Your Vitznauerhof family

All prices are in CHF and included 8,1% VAT



STARTERS

BBQ BEETROOT

goat's cheese | sunflower seeds
basil 20

ROMANA SALAD

Romana | herb crème | «Sbrinz» cheese
french dressing 21

SWISS BURRATA

tomatoes | olive oil | onions | aceto 24

HOMEMADE FOCACCIA "GREEN EGG"

olive oil | balsamic vinegar | garlic crème 8.5

SALMOREJO (COLD SPANISH SOUP)

eggs | olive oil | chilli pepper 18

VITZNAUERHOF EGG WITH TRUFFLE

potato | chives | celery 20



ADD ON STARTER

smoked salmon trout from the Sattel +10
farmer's bacon from Markus Heinzer +8
Caviar (20g) +60

DESIGNATION OF ORIGIN

Beef - Switzerland
Pork - Switzerland
Salmon trout - Switzerland
Pikeperch - Switzerland
Eggs - Switzerland

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MAINS

MAIS RIBS

mole sauce | feta | onions 32

WHITE ASPARAGUS

vitznau egg | potato | beurre blanc 34
with truffle +10

TRUFFLE RISOTTO

«Belper knolle» | chives | hazelnut 36

GNOCCHI

pistachio | basil | tomato 34

LEEK

seaweed | buttermilk | sushi rice 32



ADD ON MAINS

chuck steak from Holzen Meat +24
smoked salmon trout from the Sattel +20
Gotthard zander fillet +24
Caviar (20g) +60

ENTRECÔTE FROM THE BUTCHERY HOLZEN FLEISCH

200g | herb butter | french fries
asparagus 66

GOTTHARD PIKEPERCH FILLET

200g | beurre blanc | french fries
asparagus 66

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DESSERT

Our daily changing dessert creations are presented fresh on the spot on a platter to make it easier for you to choose.

3.5 - 8 (per creation)

4-COURSE SPRING MENU

BEEF TARTAR

wild garlic | egg from Vitznau | potato

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LEMON RISOTTO

lemon | basil | pistachio

∞∞∞∞

SWISS BEEF FILLET

pommes Dauphine | asparagus
sauce Hollandaise

∞∞∞∞

RHUBARB

vanilla | yuzu | almond

95

ALLERGIES

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

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