



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 Sattel

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

STARTERS

BBQ BEETROOT

goat's cheese | sunflower seeds
black garlic 20

SWISS BURRATA

pumpkin | curry | hemp seeds 24

HOMEMADE SOURDOUGH BREAD

olive oil | balsamic vinegar | nut butter 12.5
with tarama paste +10

VEGETABLE BOUILLON

wild mushrooms | celery
with ricotta-ravioli 18
with rigi-beef-ravioli 26

SOUR CABBAGE

hourly egg | buttermilk | potatoes 21

⊕ ADD ON STARTER

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

ALLERGIES

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

MAINS

PARSNIP

quail egg | herbs beurre blanc 32

CAVOLO NERO RISOTTO

smoked ricotta | balsamic vinegar
pumpkin seeds 34

GNOCCHI

wild mushrooms | "Sbrinz" cheese | egg yolk 32

TOBINAMBUR

miso | lovage | macadamia nuts 32



ADD ON MAINS

swiss beef fillet +25

smoked salmon trout from the Sattel +15

Gotthard pikeperch fillet +25

Caviar (20g) +60

ENTRECÔTE FROM THE BUTCHERY HOLZEN FLEISCH

200g | leek butter | french fries

Rigi vegetables | green salad 68

GOTTHARD PIKEPERCH FILLET

200g | lemon-risotto | dill beurre blanc

Rigi vegetables 66

DESIGNATION OF ORIGIN

Eggs Switzerland

Stag Austria

Salmon trout Switzerland

Beef Switzerland

Pikeperch Switzerland

4-COURSE MENU

STAG CARPACCIO

cranberry | pumpkin
goat cheese from Toni Odermatt

∞∞∞∞

«SPÄTZLE»

mangold | walnut | «Belper Knolle»

∞∞∞∞

RIGI BEEF STEAK

potatoes | pumpkin
madeira jus

∞∞∞∞

PUMKIN MOUSSE

lingonberry | Felchlin chocolate
vanilla

95