STARTERS

MUSHROOM TERRINE

onions | sunflower seeds truffle 20

SWISS BURRATA

pumpkin | curry | hemp seeds 24

HOMEMADE SOURDOUGH BREAD

olive oil | balsamic vinegar | nut butter 12.5

CELERY BOUILLON

wild mushrooms | carrot with ricotta-ravioli 18

SOUR CABBAGE

hourly egg | buttermilk | potatoes 21

\bigcirc 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.



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

MAINS

BEETROOT STEAK

goatcheese | citrus | cashew 32

CAVOLO NERO RISOTTO

smoked ricotta | balsamic vinegar pumpkin seeds 34

CAULIFLOWER

curry | "Sbrinz" cheese | hazelnut 32

TOBINAMBUR

miso | lovage | macadamia nuts 32

\pm 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 Pork Switzerland Salmon trout Switzerland Beef Switzerland Pikeperch Switzerland

4-Course Menu

RIGI BEEF TARTAR

eggyolk | chives potato croutons

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«CHAWANMUSHI»

celery | miso | lovage

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STEAK FROM MANGALICA PORK

topinambur | beetroot madeira jus

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STRAWBERRY-CHEESECAKE

almond | elderflower

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