

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 cheese | sunflower seeds basil 20

SWISS BURRATA

tomatoes | onions | chimichurri 24

ROMAINE LETTUCE

herb cream | "Sbrinz" cheese | french dressing 21

HOMEMADE FOCACCIA FROM THE "GREEN EGG"

olive oil | balsamic herb cream 12.5

GAZPACHO

focaccia | olive oil | chili 18



smoked salmon trout from the Sattel +10 farmer's bacon from Markus Heinzer +8
Oona Caviar (20g) +50

ALLERGIES

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

MAINS

ZUCCHINI

polenta | parmesan | onions 32

AARGAUER CARROT

bulgur | basil | yuzukosho 34

TRUFFLE RISOTTO

"belper knolle" | chives | hazelnut 36

GNOCCHI

broccoli | basil | pistachio 34

PAELLA FOR 2 PERSONS

saffron | artichoke | zucchini 75 200g entrecôte +50 Alpine pikeperch fillet +50

ADD ON MAINS

swiss beef fillet +25 smoked salmon trout from the Sattel +20 Alpine pikeperch fillet +25 Oona Caviar (20g) +50

ENTRECÔTE FROM THE BUTCHERY HOLZEN FLEISCH

200g | chimichurri | french fries Rigi vegetables 66

ALPINE PIKEPERCH FILLET

200g | lemon-risotto | beurre blanc Rigi vegetables 66

DESIGNATION OF ORIGIN

Eggs Switzerland
Salmon trout Switzerland
Beef Switzerland
Pikeperch Switzerland
Chicken Switzerland

4-Course Menu

SWISS SMOKED SALMON

leche de Tigre | cucumber | dill

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FIG

smoked ricotta tomatoes | balsamic vinegar

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CHICKEN

fregola sarda | wild mushrooms truffle

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STRAWBERRY

vanilla | almonds white chocolate

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