

# DEAR GUESTS

Discover the flavors of the **Vitznau Riviera** – regional, seasonal, and centered around vegetarian cuisine. If you like, feel free to add fish or meat from trusted local sources to your dish. For any questions, special requests, or allergies, our experienced service team will be happy to assist you personally.

«En Guete» wishes you the Vitznauerhof family.

## OF 4-COURSE!

FIRST	SECOND	THIRD	FOURTH
<b>BEEF TARTARE</b>	<b>GNOCCHI</b>	<b>PORK STEAK</b>	<b>ENTREMET</b>
wild garlic quail egg caper	parsley hazelnut parmesan	beetroot parsnip thyme	poppy seed orange yoghurt

95

## FIRST BITES?

### BEETROOT TARTARE

sunflower seeds | goat cheese  
balsamic vinegar

20

### ROMAINE LETTUCE

lovage | sweet & sour veggies | parmesan  
french dressing

18

### SWISS BURRATA

pumpkin | focaccia | hemp seeds

24

### SUNCHOKE SOUP

onion | chives | truffle

20

### HOMEMADE FOCACCIA FROM THE «GREEN EGG»

olive oil | balsamic vinegar | nut butter

12.5

### TASTY EXTRAS

smoked salmon trout

+10

farmer's bacon

+8

Oona Kaviar (20g)

+50



All prices are in CHF and include 8.1% VAT

# MAIN COURSES?

## LEEK

potato | onion | mustard-beurre blanc

32

## SUNCHOKE

miso hollandaise | curry  
macadamia nuts

32

## CAVOLO NERO RISOTTO

smoked ricotta | crispy cabbage | pumpkin seeds

32

## CARAMELLA DI MAGRO

wild mushrooms | «Vacherin Mont d'Or» | truffle  
egg yolk

36

## TOPPINGS WITH CHARACTER

lobster (shelled)

½ +20

1 +40

swiss beef filet

+25

Alpine pikeperch filet

+25

Oona Kaviar (20g)

+50

## LOVINGLY ADDED!

### ALPINE

#### PIKEPERCH FILET

200g | cavolo nero risotto  
dill-beurre blanc | rigi vegetables

66

### ENTRECÔTE FROM

#### «HOLZEN FLEISCH»

200g | pepper jus  
french fries | rigi vegetables

68

## OUR LOCAL HEROS

Our food partners are from the surrounding area – providing carefully selected meat, fish, eggs, and baked goods from responsible Swiss sources.

### MARKUS HEINZER

Swiss meat from the family-run business in Muotathal

### VITZNAUER EGGS

eggs from the hens of Albert & Brigitte Zimmermann

### HOLZEN FLEISCH

Swiss meat from the slopes of the Bürgenstock

### OONA CAVIAR

authentic Swiss alpine caviar

### SALMON TROUT FROM SATTEL

salmon trout from the Reichmuth family

### ORGANIC FARM GRUBISBALM

fresh vegetables from the Mount Rigi

### CANADIAN LOBSTER

wild caught in the cold waters of the north Atlantic (FAO21)



All prices are in CHF and include 8.1% VAT