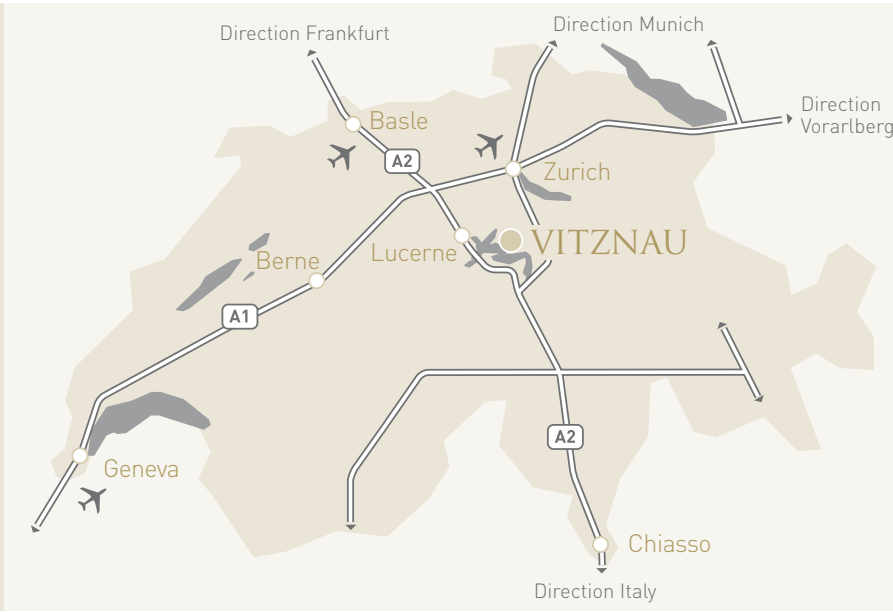




PARK HOTEL  
VITZNAU

HEALTH & WEALTH RESIDENCE

WINE & DINE



In the heart of Europe and Switzerland



Restaurant focus – Chef de Cuisine Patrick Mahler



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## Restaurant focus – Facts

### **Capacity**

35 covers in the restaurant

2-8 covers at the Chef's Table in the kitchen

35 covers on the terrace

### **Philosophy**

Driven by ease, creativity and vitality, seasonal product from all over the world are transformed in new, colourful creations. The recognition of the products as well as their flavour are in focus.

### **Opening times**

Tuesday-Saturday from 19.00 h

During summer from Monday to Saturday

### **Designer**

Luc Richard

### **Restaurant Design**

Water, wood and stone – inspired by nature

### **Chef de Cuisine**

Patrick Mahler

Former Chef de Cuisine at Restaurant PRISMA  
(1 Michelin star and 16 points Gault Millau)

### **Chef de Service**

Sebastian Stichter



Restaurant PRISMA – Chef de Cuisine Philipp Heid



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Restaurant PRISMA – Chef de Cuisine Philipp Heid

# Restaurant PRISMA – Facts

## Capacity

32 covers in the Restaurant  
32 covers on the terrace

## Philosophy

The Restaurant PRISMA team takes you on a journey of the innovative fusion cuisine. The European creations will be completed with Far East ingredients and preparations.

## Opening times

Summer  
Monday-Sunday  
11.45-14.00 h and 18.00-22.00 h  
Winter  
Monday-Sunday 11.45-14.00 h  
Friday-Monday from 18.00 h

## Designer

Christian Eck

## Design

Light-flooded and modern cube made of glass

## Chef de Cuisine

Philipp Heid

## Chef de Service

Julia Tritschler



Executive Chef Christian Nickel



Private dining



Verlinde – Armagnac & Cognac Bar – Relais Gourmand



Verlinde – Armagnac & Cognac Bar – Relais Gourmand

# Verlinde – Armagnac & Cognac Bar – Relais Gourmand – Facts

## Capacity

20 seats in the bar

20 seats in the smoker's lounge

30 seats in the Gotthard hall

## Philosophy

Exclusive cocktails with the finest ingredients, an imaginative twist. The seasonal freshness will be reflected in both drink and the Relais Gourmand food. A refined menu of delightful dishes and small snacks, such as typical French bar dishes with a modern twist or specialties. Enjoy your favourite «eau de vie» in combination with a tasteful cigarre and sip and smoke slowly in the fumoir. Allow the clocks to run on a different pace. The highlight however is the bar's collection of over 200 Vintage Armagnacs and Cognacs.

## Opening times

Every day from 11.30 h

## Designer

Christian Eck

## Design

The walls are decorated by nine original works of art by Claude Verlinde – honoring the artist and painter. The onyx stone elements adorned with beautiful backlighting set for a cozy place to drink – wether for long-known classics or fancy new cocktails.



Champagne cellar





Champagne cellar



Wine cellar



RARITÄTEN

Wine cellar



Wine cellar

# Wine cellars – Facts

## Numbers

6 wine cellars, more than 32'000 wine bottles

Wine card 4'000 positions

Total value 26 million CHF

## Origin

Wine of different origins and from 78 regions of viniculture:

France, South Africa, USA, Hungary, Portugal, Spain, Switzerland, Germany, Austria, Italy, Argentina, Australia, Chile, Lebanon, New Zealand

221 different Swiss wines made by 45 vine dressers

## Award

152 wines are certificated with 100 points of Parker

## Rarity

Unique rarities like «Le Pin Vertikal» (1979-2002)

21 different rarities of famous vine dressers of

Burgundy, Henri Jay

Chateau d'Yquem, 110 bottles from 1811

Lafite Rothschild, 114 vintages from 1864

5l Mouton Rothschild 1945 (most expensive wine)

## Big bottles

367 pieces Magnum bottles

107 pieces 3 litre bottles

43 pieces 5 litre bottles

39 pieces 6 litre bottles

## Unique rarities

18l Cos d'Estournel 2003

18l Cheval Blanc 1995

5l Petrus 1961

5l Lafite 1982

3l DRC Romanee Conti 1990



Lake Terrace

## Lake Terrace – Facts

### **Capacity**

60 covers

### **Philosophy**

Sweet and savoury delicacies are served while listen to the gentle splashing of the bronze 'Bull & Bear' fountain and enjoy stunning views of the Alps. Also exclusive specialities are served here straight from the grill.

### **Opening times**

If the weather is fine  
10.00 h until sunset



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