



Park Hotel Vitznau lake terrace

Grill- and lifestyle restaurant

SNACKS

- Luke warm Ciabatta bread with Grand Cru ham, rocket and basil 28
- Tarte flambée Alsatian with Lucerne herbed bacon, pepper and chives 20
- Homemade Naan bread with hummus, vegetables, olive oil and Zatar  22

SALADS & STARTER

- Summer salad with raspberry, sunflower seeds and lemon dressing  14/22
- Marinated colorful tomatoes with buffalo mozzarella, pine nuts and basil  28
- „Som Tam“ – papaya salad with tuna filet, lemon, chili and peanuts 36
- Beef carpaccio with summer truffle, parmesan cheese and rocket 34
- Organic Swiss beef tartare with radish, chives and egg yolk 32/42
- PHV Caesar salad with Parmesan-dressing, bacon, croutons 26
- Served with Swiss poulard breast stripes +10
- Served with pan fried organic prawns +14

SOUPS

- Watermelon gazpacho with tomato, basil and white Niepoort port wine  20

FISH & SEAFOOD

- Brüggli- salmon trout filet, ca.160g 44
- Loup de mer, butterfly cutted and boned 52
- Breton sole, grilled on the fishbone 56
- Grilled South Africa Rocklobster, two pieces 52
- Organic tiger prawns roasted with thyme and garlic 44
- We serve to all our fish and seafood dishes a sauce of your choice.

MEAT

- Australian Black Angus entrecôte, ca. 300g 58
- Australian Black Angus filet, ca. 150/250g 44/64
- Swiss Grand Cru entrecôte, ca. 300g 68
- Swiss Beef filet, ca. 150/250g 48/72
- Dry Aged veal chop, ca. 300g 64
- Scotland lamb chop „Donald Russel“, ca. 250g 48
- Swiss spring chicken „al American“, ca. 300g 46

We serve to all our meat dishes a sauce of your choice.

SIGNATURES

Antipasti out of our Green Egg
grilled vegetables, Grand Cru ham, Scamorza, olives and grissini
up from 2 persons 34 p.P.

Roasted Patagonian wild king prawns
-ca. 1000g- , with thyme and lemon roasted and served with aioli
75

Porterhouse from the spanish „Charra beef“
-ca.1000g-, big brother from the T-Bone
185

Tomahawk from the spanish „Charra beef“
-ca. 1000g- ,sensational beef chop
185

Entrecôte double from US Greater Omaha beef
-ca. 600g- , purest Black Angus beef
155

We serve to all our meat dishes a sauce of your choice.

SEAFOOD

Seafoodplatter Park Hotel Vitznau
Oysters, langustine, lobster, mussels and wild prawns
95 p.P. served with delicious sauces

Seafoodplatter Park Hotel Vitznau de luxe
Oysters, langustine, lobster, organic prawns, wild prawns and king crab legs
125 p.P. served with delicious sauces

PIMP YOUR STEAK

- Surf & Turf 24
- Bone marrow 18
- Rossini 24

SIDES & SAUCES

- Ratatouille provençal 10
- Light sauce Bénaise 4
- Roasted broccoli, kale und peanut 12
- Smoked BBQ-Sauce 4
- Spicy cauliflower-tempura 12
- Café de Paris 4
- Grilled green asparagus 12
- Chimmi-Churi 4
- Truffled mashed sour cream-potatoes 10
- Lime-aioli 4
- Crispy Curly fries 8
- Beurre Blanc 4
- Sweet potatoes fries 8
- Soy sauce, wasabi mayo and ginger 6

OYSTERS


- French oyster from île d'Oléron - 3,6 or 12 pieces
Ice cold served with citron 24/40/78
- Luke warm out of our Green Egg 26/44/84

CAVIAR FROM STURGEON

TRANSMONTANUS			KRISTAL		
20g	50g	100g	20g	50g	100g
75	150	280	95	195	360

We get our Caviar from Kaviari in Paris.
We serve it with Blinis and Crème Fraiche.



PASTA

- Orecchiette with dates tomatoes, rocket and Taggiasca olives  30
- Served with 3 Bio-shrimps +14
- Served with 100 g Beef filet Cubes +18

SOULFOOD

- Fish fingers from the lake Lucerne with spring salad and sauce tatar 36
- Vegetarian "Beyond Meat" Burger with grilled vegetables, tomato relish and curly fries 34
- BBQ Beef Burger with cheddar, bacon jam, tomato-relish and curly fries 38
- Park Hotel Club sandwich with avocado, ham and poulard breast 38
- PRISMA Signature* Bun with crispy chicken, wasabi mayo and edamame 36

DESSERT

-  Cheesecake spuma, coffee crumble and berries from Weggis 16
-  *focus signature* Herbal sorbet with chocolate mint ganache 16
- Selection of cheese from Rolf Beeler with fruit bread and homemade sweet mustard 24
- Discover our ice cream and cake trolley!

Other special orders are presented in our fish and meat trolley.
Our meat-sommelier and service staff are
delight to advise you.