

Your event at Neuro Campus Hotel

Celebrate your event in a modern and atmospheric setting in a beautiful location on the shores of Lake Lucerne.

Whether a small or large celebration, our catering and event rooms offer the right atmosphere for your event.

We look forward to planning and organising your party or company event with you, to contribute to the perfect success of your event.

APPETIZERS

Apéro Vitznau

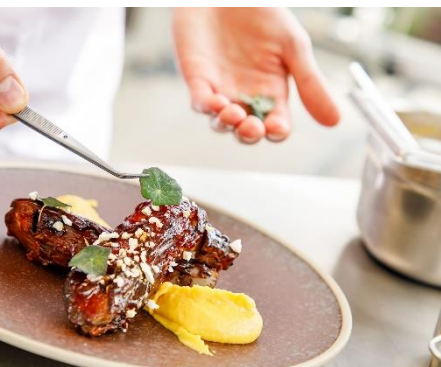
Finest charcuterie fine cheese with swirl bread and mountain butter
Alsatian tarte flambée with ham straw, black pepper and crème fraîche
Iced melon soup
Tomato-Mozzarella skewers
Handmade ham croissants
Tramezzini with smoked salmon cream, cream cheese and tarragon

CHF 27.00 per person

Apéro Rigi

Quiche with potatoes, peppers and courgettes
Cream of tomato soup with basil
Handmade ham croissants
Crispy Grissini
Tramezzini with grilled vegetables, rocket salad and mozzarella di bufala
Tartelette with tarte of Swiss beef

CHF 25.00 per person



APERITIF À LA CARTE

Snacks

Finest charcuterie and fine cheese with swirl bread and mountain butter	CHF 18.00
Crispy Grissini (6 pieces per unit)	CHF 5.50
Marinated Kalamata olives (80g)	CHF 4.50
Tomato-Mozzarella skewers (2 pieces)	CHF 5.00

Tramezzini

with smoked salmon cream, cream cheese and tarragon	CHF 5.00
with grilled vegetables, rocket and mozzarella di bufala	CHF 4.50
with tuna cream, red onions and capers	CHF 5.00

Alsatian tarte flambée

4 to 5 portions

with ham straw, black pepper and crème fraîche	CHF 18.00
with leek, cheese and chives	CHF 16.00

Tartelette

with smoked salmon and horseradish mousse	CHF 6.00
with roast beef and tartar sauce	CHF 6.00
with tatar of Swiss beef	CHF 6.00

From the oven

Quiche with potatoes, peppers and courgettes	CHF 4.50
Quiche with spinach, pine nuts and thyme	CHF 4.50
Handmade ham croissants	CHF 3.50
Crispy shrimp in a panko shell with mango dip	CHF 6.00

Soups

Iced melon soup	CHF 3.50
Andalusian Gazpacho	CHF 3.50
Cream of tomato soup with basil	CHF 3.50
Thai curry soup with lemongrass and ginger	CHF 4.50

Please note the minimum order quantity of 10 pieces per appetizer.



Magic Flute – Our menu recommendation

Summery plucked salad with fresh herbs
Aceto Balsamico, confit tomatoes and grissini

CHF 16.00

Amalfi lemon ravioli
with mascarpone, young spinach and parmesan

CHF 24.00

Beef fillet matured on the bone
- roasted in one piece -
with potato and thyme gratin,
oven carrots and Barolo jus

CHF 55.00

Maracaibo chocolate dessert
with raspberry and crunchy brittle

CHF 16.00

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CHF 100.00 per person as 4-course menu
CHF 82.00 per person as 3-course menu
without Amalfi lemon ravioli

In addition, we offer you as a small refreshment before the main
course seasonally available sorbets with our house prosecco.

CHF 9.00 per person



Dance flora

Burratina with colourful tomatoes
pine nut vinaigrette, olives and rocket salad

CHF 20.00

Prosecco foam soup
and basil oil

CHF 14.00

Truffle ravioli with sautéed mushrooms,
chives and truffle sauce

CHF 26.00

Pink roasted entrecôte of Argentinean beef
peperonata, polenta slice and parmesan cheese

CHF 50.00

4

Cheese from the Küssnacht village cheese dairy
-Mythen Büffel, Küssnachter Riserva and Heumilchgnuss-
with fruit bread and grapes

CHF 16.00

Tiramisu slice
with white coffee ice cream and marinated strawberries

CHF 16.00

CHF 125.00 per person as 6-course menu
CHF 110.00 per person as 5-course menu without cheese
CHF 90.00 per person as 4-course menu without ravioli and cheese
CHF 80.00 per person as 3-course menu without soup, ravioli and cheese



Goosebumps

Mediterranean vegetable salad
with buffalo mozzarella, eggplant cream
marinated rocket salad and basil vinaigrette

CHF 20.00

Parmesan cream soup
with toasted ciabatta and olive oil

CHF 14.00

Lion of Swiss veal
glazed summe vegetables, crispy chickpea slice and Madeira jus

CHF 50.00

Passion fruit moelleux with white chocolate
cucumber and passion fruit sorbet

CHF 16.00

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CHF 92.00 per person as 4-course menu
CHF 80.00 per person as 3-course menu without soup

In addition, we offer you as a small refreshment before the main
course seasonally available sorbets with our house prosecco.

CHF 9.00 per person



«Barbecue table»

3-course tavolata chef's choice with a selection from the grill to discover and savour.

Bookable from 8 persons

CHF 89.00 per person

Dinner Experience

Science on a plate! In the Dinner Experience, you will experience an exciting culinary journey and learn what genes have to do with your personal taste profile, what colours have to do with taste and what smell has to do with flavour.

Duration appox. 3 hours

Bookable from 6 – 18 persons (more persons after consultation)

CHF 195.00 per person

Silken Road Menu

Prof Dr Gasparini, genologist and LLUI employee, shares with us the results of his research along the Silk Road.

Why do some people prefer savoury flavours while others prefer sweet ones? Or: Why do you prefer fatty and savoury food, while others prefer light and delicate food? Does it depend on the available ingredients or on the ability to perceive flavours?

The "Marco Polo" expedition with Prof Dr Gasparini on the Silk Road leads us to some important discoveries about the genetics of taste and food preferences.

Let us take you on an exciting journey.

Duration appox. 2 – 2 ½ hours

Bookable from 4 – 18 persons

CHF 125.00 per person for 4 experiences

In addition to our offer, we offer you the possibility of customising menus according to your wishes and budget.

Dessert buffet from 20 persons

Chocolate hazelnut mousse with raspberries	CHF 8.00
Panna cotta with tonka bean and strawberry	CHF 7.50
Tarte au citron with merengue and blueberry	CHF 7.50
Classic tiramisu	CHF 7.50
Ice cream variation	CHF 7.50
Brownie with dark chocolate and Chantilly	CHF 7.50
Cheese from the Küssnacht village dairy -Mythen Büffel, Küssnachter Riserva und Heumilchgnuss- with fruit bread and grapes	CHF 16.00

Midnight snack from 20 persons

Hot Dog (also available vegan) with ketchup, mustard, pickles and fried onions	CHF 12.00
Plättli Rigi (2 to 3 persons) Finest charcuterie and fine cheese with twisted bread and olive tapenade	CHF 14.00
Grisons barley soup with root vegetables and grisons meat	CHF 12.00
Salty cheesecake from the Bertschi Bakery in Kloten	CHF 7.50
Homemade meatballs with potato salad	CHF 10.50
Mini baguette with cooked ham, cocktail sauce, tomatoes, cucumber and salad	CHF 5.50
Mini baguette with Tilsitter, tartar sauce, tomatoes, cucumber and salad	CHF 5.50
Mini baguette with smoked salmon horseradish cream, tomatoes, cucumber and salad	CHF 5.50