

Reasons for celebrating

Aperitif suggestions

Aperitif creations – for 10 or more people CHF

Aperitif easy

Potato crisps & nuts
Thin shavings of Seelisberg cheese
Marinated and stuffed olives
Schwyz smoked sausage with toasted bread crisps
one small dish of each per person 12

Aperitif light

Potato crisps & nuts
Shrimp-stuffed wraps
Rosemary and cottage cheese tartlet with hayflower raw ham
Meatballs with spicy dip
Mozzarella pearls and cherry tomatoes with basil pesto
Samosa with sweet chili sauce
one small dish of each per person 18

Aperitif exclusive

Salmon and tartare canapés
Scallops on chickpea couscous
Roast beef with truffle cream and rocket
Smoked duck breast with orange confit
Warm goat's milk cream cheese with puff pastry & rosemary oil
Shrimps in a crispy coating with pineapple chutney
one small dish of each per person 25

Children between 6 and 12 years at half price

Prices valid for 2018/19, incl. 7.7% VAT

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HERMITAGE

Das Haus am See mit etwas Mehr

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Pool creations with seasonal fruit	Litre/CHF
Red Pool (Rum, white wine, Prosecco, cranberry, strawberry, Red Bull)	47
Exotic Pool (Peach liqueur, Prosecco, passion fruit, orange, lychee)	47
Strawberry Pool <i>(dependent on season)</i> (Campari, white wine, Prosecco, tonic water, vanilla, basil, fresh strawberries)	47
Apple Pool (Calvados, white wine, Prosecco, apple juice, grape juice, cinnamon)	47
Driver Pool (Passion fruit, orange, peach, lychee, Rimuss)	29

Minimum order quantity per bowl 5 liters

Sparkling drinks - bottled	CHF
Switzerland	
SECCO Brunner Weinmanufaktur Hitzkirch	75cl 59
Apple Secco Bio-Haldihof Weggis	75cl 65
Italy	
Prosecco Goccia d'Oro	75cl 56
Prosecco Goccia d'Oro	300cl 250
Moscato d'Asti "Vina senza nome"	75cl 52
France	
Laurent-Perrier Brut	75cl 95
Laurent-Perrier Brut Magnum	150cl 190
Laurent-Perrier Ultra Brut	75cl 120
Laurent-Perrier Brut Rosé	75cl 130
Grand Siècle Laurent Perrier	75cl 220
Cuvée Dom Pérignon vintage	75cl 250
Krug Grand Cuvée	75cl 280
Germany	
Raumland Trauben Secco (non-alcoholic sparkling grape juice)	75cl 39
Garnishes	
Hibiscus blossom	each 3
Fruit purées (passion fruit, raspberry, peach)	per glass 2.50

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Canapés spread with cream cheese mousse and topped with each/CHF

Salami, ham, cheese	3.20
Air-dried beef, smoked salmon, beef tartare, cocktail shrimp	3.50
Smoked trout fillet	4
Quail egg with Rigi truffle	5.50
Goose liver	5.50
Herb cottage cheese	2.50
Vegetable tartare	2.50

From the bakery

Leek tart	2.50
Cheese tart	2.50
Spinach tart	2.50
Ham croissant	3
Focaccia with tomatoes and herbs	3
Crostini with tomatoes or bell peppers or olives	2.50
Crostini with salmon tartare or raw ham tartare	4
Crostini with tuna tartare	5

Minimum quantity per appetizer is 10 pieces.

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Hermitage baguette (cut into 10 pieces) each/CHF

Tuna mousse	32
Smoked salmon	35
Smoked trout	35
Ham	32
Salami	32
Raw ham	35
Chorizo	35
Roast beef	35
Avocado-cottage cheese tartare	32
Mountain cheese	32

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Aperitif dishes, cold – minimum order of 10 each/CHF

Gazpacho Andaluz	6
Chilled cucumber soup shot with wasabi	5
Smoked salmon tartare with guacamole and sour cream	6.50
Tuna sashimi with wasabi foam	6.50
Wraps with shrimp filling	5
Scallops on chickpea couscous	4.50
Duck breast with orange confit	6
Smoked fillet of lamb with melon pearls	6
Melon and hayflower raw ham	6
Roast beef with truffle cream and rocket	4.50
Schwyz smoked sausage with toasted bread crisps	3
Mozzarella pearls and cherry tomatoes with basil pesto	5.50
Vegetable tartare with cream cheese	5.50
Ripe Sbrinz cheese, crumbled served with baguette	per person 4.50
Antipasti with olives, dried tomatoes, courgettes, bell peppers, aubergines	per person 2.50
Marinated nuts and almonds	per person 2.50

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Sushi	minimum order of 20	each/CHF
Maki	Rice with fish and vegetables in seaweed rolls	5
Sashimi	thinly sliced tuna and salmon on radish with wasabi	6.50

Apéritif dishes, warm – minimum order of 10

Zander fillet nuggets with tartare sauce	4.50
King prawns in a crispy coating with pineapple chutney	4.50
Potato and leek soup with hayflower raw ham	4
Thai curry soup with chicken satay	4
Sweet and sour chicken	4
Meatballs with caper sauce	3.50
Veal escalope lolly with cranberry dip	5.50
Bacon-wrapped dried figs with goat's milk cheese	4
Samosa with sweet chilli sauce	3.50
Warm goat's milk cream cheese with puff pastry and rosemary oil	3.50
Arancini with mushrooms (risotto croquettes)	4

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