

Reasons for celebrating

Dining suggestions: Spring

Our documentation contains a selection of seasonal dishes created by our chef, Andreas Stübi. If you prefer, you can also create your own dinner from the individual courses.

Our suggestions are recommended for events attended by 10 persons or more. For smaller gatherings, we will be pleased to create a dinner based on our current à la carte menu.

We are always willing to assist and create a dinner to meet your special wishes with full consideration for seasonal produce.

Our recommendation - Hermitage Spring Creation

Spring salad bouquet with green asparagus
and hayflower raw ham

Herb and white wine soup
with smoked salmon

Oven-glazed roast veal with balsamico mousse
served with new potatoes and spring vegetables

Elderflower terrine with mango sorbet

Hermitage spring creation CHF 85

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

Page 1 of 10


HERMITAGE

Das Haus am See mit etwas Mehr

Reasons for celebrating

Cold starters

CHF

Tuna carpaccio with mango-ginger salad	24
Grilled monkfish medallion with lime sauce on spring onion salad	26
Pan-fried scallops on a rosemary skewer with ratatouille salad	26
Black tiger king prawns on Mediterranean vegetable salad with shiitake mushrooms	28
Spring salad bouquet with green asparagus and hayflower raw ham	19
Slices of smoked duck's breast on Asian vegetable salad	28
Greek salad with cucumber, tomatoes, olives and feta cheese	19

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

Page 2 of 10


HERMITAGE

Das Haus am See mit etwas Mehr

Reasons for celebrating

Soups

CHF

Herb and white wine soup with smoked salmon	14
Thai curry soup with chicken satay	14
Cream of asparagus with garlic croûtons	14
Cream of morel mushroom with chive foam	15
Saffron soup with sesame croûtons	14
Clear spring onion soup with cheese straw	14

Sorbets

Elderberry sorbet with apple Secco	10
Wild garlic sorbet with Campari	12
Lime-basil sorbet with Prosecco	10
Sorbet of your choice (mango, lime, apricot, blackcurrant)	8
...with Prosecco	+ 2
...with champagne	+ 4
...with vodka	+ 4

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

Page 3 of 10


HERMITAGE

Das Haus am See mit etwas Mehr

Reasons for celebrating

Hot starters

CHF

Asparagus risotto with lobster medallion and fresh mint	30
Stuffed corn-fed chicken breast with mango on wild garlic risotto	25
Asparagus ravioli with sautéed morel mushrooms and toasted pine nuts	26
Taglierini with tomato ragoût and basil olive oil	19

Fish as an intermediate or main course

Pan-fried fillet of zander on leaf spinach with pine nut pesto	28
served with lemon-potato purée as main course	44
Poached brook trout on spicy cooked cucumber with Thai curry	28
served with jasmine rice as main course	44
Pan-fried sea-bass fillet on spicy pea purée with tomato-basil salsa	28
served with vegetable couscous as main course	44

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

Page 4 of 10


HERMITAGE

Das Haus am See mit etwas Mehr

Reasons for celebrating

Main courses with meat

CHF

Roast corn-fed chicken breast on green asparagus served with lemon hollandaise sauce and basmati rice	44
Pan-fried veal steak with herb jus and sautéed morel mushrooms on wild garlic risotto	50
Whole roast fillet of veal and creamy Calvados sauce served with sautéed potatoes and young vegetables	55
Slices of double entrecôte with port wine jus served with leaf spinach and local tagliatelle from Kerns	50
Whole roast fillet of beef with balsamico jus served with new potatoes and spring vegetables	53
Roast loin of lamb in a herb crust with wild garlic foam served with potato and celeriac purée	48

These dishes are served with 140g meat.

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

Page 5 of 10


HERMITAGE

Das Haus am See mit etwas Mehr

Reasons for celebrating

Vegetarian main courses

CHF

Puff pastry parcel filled with asparagus ragoût	35
Aubergine and courgette cordon bleu in spicy tomato sauce served with the starch accompaniment of your meal	36
Crêpes filled with vegetable ragoût and mozzarella	34
Spinach strudel in sour cream sauce with creamy ratatouille	32
Mediterranean pappardelle with aubergines, courgettes and olives	32
Gnocchi with courgettes and wild garlic pesto	31
Asparagus risotto with Yasoya	28

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

Page 6 of 10

**HERMITAGE**

Das Haus am See mit etwas Mehr

Reasons for celebrating

Cheese & Dessert		CHF
Cheese	Selection of raw milk cheeses with garnishes	17
	Taleggio au gratin with Modena balsamico	15
	Tête de Moine cheese rosettes with paprika foam	15
Dessert	Catalan cream	14
	Yogurt ice parfait with rhubarb compote	15
	Mascarpone mousse with strawberries and Amaretto	15
	Warm pineapple slice with Zug kirsch and double cream ice cream	15
	White chocolate mousse with mango salad	15
	Panna cotta with strawberries and warm chocolate tart	18
	Dandelion honey terrine with chocolate mousse and berry coulis	15

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

Page 7 of 10


HERMITAGE

Das Haus am See mit etwas Mehr

Reasons for celebrating

Spring dessert buffet minimum 20 guests in our banquet room

CHF

Seasonal fruit
Fruit tartlets
Tiramisu
Rhubarb parfait
White and dark chocolate mousse
Elderberry-quark mousse with crumble
Toblerone mousse
Limoncello crème
Coconut panna cotta with raspberry sauce
Chocolate-pistachio brownie with fleur de sel
Crème caramel with cream
Mascarpone crème with Grand Marnier and Amaretti
Selection of ice creams

with 9 items, per person 25
with 6 items, per person 19

Dessert buffet with cheese

Cheese selection with dried fruit, nuts and bread

Dessert buffet with cheese, extra charge per person 5

Sweet conclusion

Sweet treats 3 items 3

Dessert wines Our wine cellar has a varied selection of sweet wines to complement your dessert/cheese choices. We will be pleased to assist.

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

Page 8 of 10


HERMITAGE

Das Haus am See mit etwas Mehr

Reasons for celebrating

Midnight-Snack		CHF
Classics from the buffet...	Chili con Carne with tortilla chips	8
	Meatballs & Wiener-sausage with a variety of sauces and bread	10
	Goulash soup with bread	8
	Potato leek soup fried bacon	8
	“Älpermagronen” with fried onions and apple puree	8
Do it yourself...	Hot Dogs with roasted onions, pickles, different sauces	10
Flying Snacks	Curry sausage à la Hermitage with French fries	12
	Pulled Pork in Pita bread with coleslaw and BBQ Sauce	12

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

Page 9 of 10


HERMITAGE

Das Haus am See mit etwas Mehr

Reasons for celebrating

Flying dinner minimum of 30 people

CHF

Starters

Smoked duck breast
on chickpea couscous

Pan-fried scallops on a rosemary skewer
with ratatouille salad

Cream of asparagus soup with garlic croûtons

Main course

Ricotta ravioli
with dried tomatoes and basil olive oil

Black Tiger king prawns
with asparagus risotto

Roast fillet of veal
with mini carrots and truffled mashed potatoes

Desserts

White chocolate mousse
with marinated strawberries

Catalan cream

Rhubarb parfait
with chocolate crumble

per person

98

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

Page 10 of 10

**HERMITAGE**

Das Haus am See mit etwas Mehr