

Reasons for celebrating

Dining suggestions: Autumn

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 offer advice and create a dinner to meet your special wishes with full consideration for seasonal produce.

Our recommendation – Hermitage Autumn Creation

Pumpkin terrine with toasted pine nuts
and lamb's lettuce salad in plum vinaigrette

Parmesan foam soup
with Mostbröckli crisps (marinated, smoked beef loin)

Veal steak in herb jus
garden vegetables and polenta slices

Chestnut mousse with orange salad

Hermitage autumn creation CHF 85

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

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HERMITAGE

Das Haus am See mit etwas Mehr

Reasons for celebrating

Cold starters

CHF

Cream cheese terrine with grilled bell pepper and autumnal leaf salad bouquet and toasted walnuts in vinaigrette	19
Lamb's lettuce salad with sautéed wild mushrooms grapes and nuts in herb dressing	21
Pumpkin terrine with toasted pine nuts and lamb's lettuce salad in plum vinaigrette	22
Bacon-wrapped, pan-fried scallop on rocket with fig dressing	24
Poached salmon trout with pumpkin chutney and autumnal salad bouquet	18
Pheasant terrine with port wine reduction on autumnal ratatouille salad	24
Raw venison ham with lentil salad and cranberry chutney	24

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Soups

CHF

Cream of parsley with oyster mushrooms	15
Cream of cep mushroom with Mostbröckli (marinated, smoked beef loin)	16
Apple-celeriac soup with venison ham	17
Pumpkin foam with curry topping	14
Parmesan foam soup with Mostbröckli crisps	14
Game consommé with mushroom-quark dumplings	16

Sorbets

Apple sorbet with Hermitage Djinn	12
Lime-basil sorbet with Prosecco	10
Sorbet of your choice (mango, lime, apricot, blackcurrant)	8
...with Prosecco	+ 2
...with champagne	+ 4
...with spirits	+ 4

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Hot starters

CHF

Zander fillet saltimbocca on warm couscous	26
Pan-fried, corn-fed chicken breast on pumpkin salad in a brik pastry basket	26
Pan-fried duck breast and slice of duck liver on apple chutney with brioche	28
Pumpkin gnocchi with wild mushroom foam	24

Fish as an intermediate or main course

Pan-fried monkfish medallion on minestrone vegetables served with sepia noodles as main course	24 44
Sea-bass fillet on chorizo-tomato sugo served with small potatoes as main course	24 44
Pan-fried scallops on pumpkin purée served with ricotta ravioli as main course	28 44

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Main courses

CHF

Corn-fed chicken breast baked in puff pastry with broccoli and hazelnut potatoes	46
Braised calf cheek with glazed carrots and mashed potatoes	48
Central Swiss roast veal with sautéed wild mushrooms and potato gratin	52
Whole, pan-fried fillet of veal on pumpkin-curry foam with Asian vegetables and black rice	57
Whole, pan-fried entrecôte, served with creamed savoy cabbage and bacon potato cake	52
Fillet of beef with truffle jus, Mediterranean roast vegetables and parsley risotto	56
Roast loin of lamb, medium rare, in a sesame-herb crust with leaf spinach and leek potatoes	52

These dishes are served with 140g meat.

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Vegetarian main courses

CHF

Puff-pastry parcels filled with wild mushroom ragoût	35
Kohlrabi mashed potato with baked cauliflower	35
Crêpes with leaf spinach and sour cream	34
Ricotta ravioli with sage butter	32
Red Thai curry with Quorn and fried noodles	36
Pumpkin gnocchi with courgettes and tomato pesto	31
Rocket risotto with baked tofu	34

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Cheese & Dessert CHF

Cheese	Selection of raw milk cheeses with garnishes	17
	Entlebuch ewe's milk cheese with dried apricots	15
	Warm aumônière made with St. Maure goat's milk cheese rosemary honey and dried figs	15
Dessert	Chocolate panna cotta with warm pear compote	15
	Grand Marnier foam with chocolate ice cream and orange salad	15
	Warm bilberry cake with mascarpone crème	16
	Coconut-lime panna cotta with mango sorbet	15
	Chestnut crème with chilli and chopped apple	14
	Red wine figs with cinnamon and double cream ice cream	15
	Gingerbread tiramisu with orange sorbet	15

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Autumn dessert buffet creation minimum 20 guests in our banquet room CHF

Seasonal fruit
Tiramisu with plums
Chestnut parfait with coconut
Quince mousse
Chocolate mousse with Baileys
Banana diplomat with brittle
White Toblerone mousse
Panna cotta with orange compote
Pear strudel with vanilla sauce
Apple crumble
Blueberry slice
Crème caramel with cream
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.

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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

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Flying dinner minimum of 30 people CHF

Starters

Smoked duck breast
on Asian vegetable salad

Pan-fried scallops on rosemary skewer
with pumpkin salad

Cream of cep mushroom soup with Mostbröckli
(marinated, smoked beef loin)

Main course

Pumpkin ravioli with dried tomatoes
in basil olive oil

Black tiger king prawns
on Mediterranean couscous

Pan-fried fillet of veal with ratatouille
and truffled mashed potatoes

Dessert

Apple crumble

Chocolate panna cotta with pear compote

Chestnut crème with chilli
and apple pieces

per person 98

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