

Reasons for celebrating

Dining suggestions - Summer

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 Summer Creation

Smoked salmon mousse
with rocket and apple-horseradish foam

Cream of tomato soup
with gin and basil semolina gnocchi

Sliced local veal steak
with sautéed chanterelle mushrooms,
broccoli and pan-fried rosemary potatoes

Berry platter with bourbon vanilla ice cream

Hermitage summer 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

Poached brook trout on cucumber carpaccio with lemon sour cream	26
Smoked salmon mousse with rocket and apple-horseradish foam	19
Pan-fried black tiger king prawns with baby leaf salad and mango vinaigrette	24
Parma ham with honeydew melon, rocket and Modena vinaigrette	18
Smoked duck breast with cherry chutney baby leaf salad and honey vinaigrette	24
Beef carpaccio with Sbrinz cheese foam and rocket	24
Tomato mousse with buffalo mozzarella and olive tapenade	21

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Soups

CHF

Chilled cucumber soup with horseradish and smoked salmon	15
Carrot and orange soup with ginger and scallop	18
Lemongrass soup with pan-fried king prawn	18
Melon soup with Prosecco and hayflower raw ham	16
Gazpacho Andaluz with olive crostini	15
Cream of chanterelle mushroom with lemon thyme croûtons	16
Cream of tomato with gin and basil semolina gnocchi	15

Sorbets

Strawberry sorbet with mint and Lillet blanc	12
Lime-basil sorbet with Prosecco	10
Sorbet of your choice (mango, lime, apricot or blackcurrant)	8
...with Prosecco	+ 2
...with champagne	+ 4
...with vodka	+ 4

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Hot starters

CHF

Zander fillet in a herb crust with linguine, basil and dried tomatoes	29
Smoked duck breast tartare with baked roast vegetable and strudel pastry parcel	25
Braised beef ravioli with sautéed celeriac	24
Rocket risotto with shavings of Sbrinz cheese and caramelised cherry tomatoes	20

Fish as an intermediate or main course

Pan-fried monkfish medallions with dried tomatoes and leaf spinach served with wild rice as main course	28 44
Duet of sole fillet and king prawn on parsley foam served with rocket risotto as main course	29 46
Pan-fried zander fillet on Mediterranean ratatouille served with linguine as main course	28 38

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Main courses

CHF

Loin of veal and braised calf cheek with summertime vegetable medley and sautéed new potatoes	54
Veal steak with olive-tomato crust and white wine risotto	52
Whole roast fillet of veal with chanterelle mushrooms, broccoli and layered potato cake	57
Slices of double entrecôte with port wine-thyme jus, summer vegetables and potato-onion gratin	52
Pan-fried beef fillet medallion with king prawn, seafood jus and glazed carrots and ribbon noodles from Kerns	56
Beef fillet medallion in coffee jus with young mangetout peas and potato-celeriac purée	56
Roast tenderloin of lamb in herb foam with Mediterranean vegetables and lyonnaise potatoes	48

These dishes are served with 140g meat.

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Vegetarian main courses

CHF

Puff pastry parcel filled with chanterelle mushroom ragoût	35
Aubergine and courgette cordon bleu in spicy tomato sauce served with the starch accompaniment of your meal	36
Crêpes filled with leaf spinach and sour cream	34
Ricotta ravioli in sage butter	32
Mediterranean pappardelle with aubergines, courgettes and olives	32
Gnocchi with sautéed mushrooms 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
	Brillat-Savarin with olive bread and pesto	15
	Dallenwil goat's milk cheese and ewe's milk cheese from the Napf region served with our own fig mustard	15
Dessert	Peach strudel with nougat ice cream and spumante foam	15
	Berry parfait with Mascarpone foam and almond cookie	15
	Wafer roll basket with Grand Cru chocolate mousse and marinated strawberries	16
	Lime terrine with berries and champagne foam	15
	Crème brûlée with Grand Marnier and chocolate ice cream	15
	Strawberry tiramisu with Alpine milk chocolate ice cream	15
	Millefeuille with white chocolate mousse and fresh berries	16

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Summer dessert buffet minimum 20 guests in our banquet room

CHF

Seasonal fruit
Berry tartlets
Blueberry tiramisu
Strawberry parfait with coconut foam
White and dark chocolate mousse
Berry-quark crème
Toblerone mousse
Raspberry cream slice
Panna cotta with peach sauce
Pineapple diplomat
Passion fruit crème with chocolate brittle
Crème caramel with cream
Apricot jalousie
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

Tomato mousse with buffalo mozzarella
and olive tapenade

Pan-fried scallop
on glass noodle salad

Gazpacho Andaluz
with garlic croûtons

Main course

Carnaroli risotto
with truffle oil and rocket

Zander fillet with parsley foam
and vegetable couscous

Roast fillet of veal and king prawns
with curry foam on celeriac mashed potatoes

Desserts

Lemongrass panna cotta
with mango coulis

Tiramisu with chocolate sauce
and raspberries

Strawberry parfait with coconut foam

per person

98

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