

# Reasons for celebrating

## Dining suggestions - Winter

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 Winter Creation

Winter salad  
with grapes and smoked salmon wrap  
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Apple-celeriac soup  
with bacon croûtons  
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Central Swiss roast beef with balsamico jus  
wintertime vegetables and rosemary potatoes  
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Chocolate-cinnamon mousse  
with pear compote  
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Hermitage winter creation CHF 85

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

Page 1 of 10

  
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<b>Cold starters</b>	CHF
Winter salad with grapes and smoked salmon wrap	18
Lamb's lettuce salad with bacon, grapes and figs in balsamico dressing	22
Beetroot carpaccio with goat's milk cream cheese from Stans and orange vinaigrette	18
Salmon trout and tuna with lemongrass dip	25
Black tiger king prawns on Asian glass noodle salad	24
Smoked saddle of lamb with lamb's lettuce salad and hazelnut oil vinaigrette	25
Carpaccio of pan-fried venison entrecôte with juniper oil and wild mushroom-pear salsa	28

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Page 2 of 10

  
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## Soups

CHF

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Apple-celeriac soup with bacon croûtons	15
Sweet potato soup with coconut milk and cashew nuts	15
Cream of scorzonera with chicken satay	16
Riesling foam with smoked salmon strips	16
Chestnut soup with almond macaroons and gorgonzola	15
Beef consommé with cep mushroom ravioli	16

## Sorbets

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Blood orange-cinnamon sorbet with Moscato	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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Page 3 of 10

  
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<b>Hot starters</b>	CHF
Puff pastry parcel with mushroom-game ragoût	25
Pumpkin risotto with chorizo	22
Pan-fried pumpkin with apple vinaigrette and rabbit fillet	21
Crêpes with smoked salmon and wasabi sour cream	22

## **Fish as an intermediate or main course**

Pan-fried zander fillet and pumpkin purée with bourbon vanilla served with perfumed rice as main course	28 44
Monkfish saltimbocca with Mediterranean vegetables served with gnocchi as main course	28 44
Pan-fried sea-bass fillet on champagne sauerkraut served with mashed potato as main course	28 44

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Page 4 of 10

  
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## Main courses

CHF

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Pan-fried duck breast, medium rare, with apple red cabbage and potatoes Macaire (potato cakes)	52
Roast veal in mustard sauce with oven-cooked vegetables and potato gratin	52
Duet of veal (fillet & calf cheek) with glazed carrots and mashed potato	56
Central Swiss roast beef with balsamico jus, wintertime vegetables and rosemary potatoes	50
Entrecôte from the grill with creamed Savoy cabbage and spaetzle noodles	52
Beef fillet medallion "Rossini" with pan-fried duck liver, leaf spinach and parsley risotto	58
Lamb medallions with yellow beans and cep mushroom ravioli	52

These dishes are served with 140g meat

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Page 5 of 10

  
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## **Vegetarian main courses** CHF

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Celeriac schnitzel with basil quark ... served with the starch accompaniment of your meal	38
Savoy cabbage roulade with tofu-herb filling ... served with the starch accompaniment of your meal	34
Aubergine and courgette cordon bleu with tomato sauce ... served with the starch accompaniment of your meal	38
Mashed potato with leaf spinach and poached farm egg	34
Corn-leek escalope with mustard sauce autumnal vegetables and penne	34
Chopped Quorn with glazed carrots and herb spaetzle noodles	38
Beetroot risotto with pumpkin piccata	34

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Page 6 of 10

  
**HERMITAGE**  
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<b>Cheese &amp; Dessert</b>		CHF
<b>Cheese</b>	Selection of raw milk cheeses with garnishes	17
	Taleggio with figs and nut bread	15
	French brie in nut coating with wintertime pesto	15
<b>Desserts</b>	White coffee panna cotta with balsamico cherries	15
	Mulled wine foam with walnut ice cream	15
	Warm chocolate tartlet with mango salad and yogurt ice cream	17
	Chocolate parfait with Grand Marnier foam	17
	Chestnut mousse with cinnamon plums	15
	Poppyseed parfait in crispy coating with mandarin orange compote	15
	Lucerne gingerbread tiramisu with cherries	15

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Page 7 of 10

**HERMITAGE**

Das Haus am See mit etwas Mehr

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## **Winter dessert buffet creation** minimum 20 guests in our banquet room CHF

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Seasonal fruit  
Gingerbread tiramisu  
Chestnut parfait in crispy coating  
Quince mousse  
Banana diplomat with brittle  
Coffee panna cotta with balsamico cherries  
Chocolate mousse with rum  
Rice pudding with ginger-apple compote  
Apple strudel with vanilla sauce  
Sabayon with cranberries  
Bilberry tartlets  
Crème caramel  
Selection of ice creams

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

## **Dessert buffet with cheese**

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Cheese selection with dried fruit, nuts and bread

Dessert buffet with cheese, extra charge per person 5

## **Sweet conclusion**

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**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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Page 8 of 10

**HERMITAGE**

Das Haus am See mit etwas Mehr



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<b>Midnight-Snack</b>		CHF
<b>Classics from the buffet...</b>	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
<b>Do it yourself...</b>	Hot Dogs with roasted onions, pickles, different sauces	10
<b>Flying Snacks</b>	Curry sausage à la Hermitage with French fries	12
	Pulled Pork in Pita bread with coleslaw and BBQ Sauce	12

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Page 9 of 10

  
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**Flying dinner**      minimum of 30 people      CHF

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**Starters**      Smoked saddle of lamb  
with lamb's lettuce salad and hazelnut oil vinaigrette

Cream of scorzonera soup  
with chicken satay

Pumpkin risotto mit chorizo

**Main course**      Scallop  
with fried noodles

Pan-fried zander fillet  
with pea and mint purée

Fillet of veal and black tiger shrimp  
with celeriac mashed potatoes

**Dessert**      White coffee panna cotta  
with balsamico cherries

Chestnut mousse with cinnamon plums

Chocolate parfait  
with Grand Marnier foam

per person

98

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Page 10 of 10

  
**HERMITAGE**

Das Haus am See mit etwas Mehr