

More aperitif in the bottle

Sparkling pleasure

Bellavista Alma Cuvée Brut is awarded for the first time with the highest score of «3 glasses» from Gambero Rosso. Bellavista is each year amongst the top 3 sparkling icons in Italy that are in no way inferior to champagne.

The Bellavista winery is one of the most important and best wineries in Franciacorta.

The view of the lake and the plain between Verona and Milan justify its name: Bellavista.



Bellavista Alma 10 cl: 12.5 | 75 cl: 79 Gran Cuvée Brut

Chardonnay, Pinot Noir, Pinot Bianco
Franciacorta

The Bellavista Cuvée Brut is the result of the marriage of more than 30 selected base wines from over 100 vineyards in ten different Franciacorta communes.

The name «Franciacorta» may – analogous to Champagne – only be used for sparkling wines produced according to the classical method of bottle fermentation. The comparison with top champagne is by no means presumptuous.

Since August 2018, Hermitage Hotel is official member of the association United Against Waste. We strongly oppose food waste and together contribute to the sustainable use of our nature. We take responsibility and act.



More than just a starter



Spinach salad ²⁴

from vegetable farmer Zurmühle in Weggis
with elderberry vinaigrette
strawberries and toasted Macadamia nuts

Due to the lake water, Lake Lucerne also has several climate zones. Some areas stay relatively warm even in winter, as revealed by the palm trees growing in Weggis. The Zurmühle market garden in Hertenstein is right next door – and only a stone's throw from Lucerne. From the field straight to your plate.

Burrata ²⁴

with lukewarm cherry tomatoes from Weggis
and basil dip



vegan alternative available

Vitello Tonnato ²⁵

made with veal from Nidwalden
with tuna sauce and tuna sashimi

Surf & Turf ²⁷

made of beef carpaccio
and cold smoked salmon trout tatar from Sattel, canton of Schwyz

Hermitage Tatar 80 g: 27 | 150 g: 39

from Valais beef

To our chef's own recipe with a smoky aroma.

Gazpacho 14

with balsamic vinegar from Angelo Delea

It is well-known that balsamic vinegar comes from Modena. However, this pleasant-tasting vinegar is not only produced in the Italian city but is also produced in the Swiss canton Ticino. Angelo Delea uses Americano grapes for the grape must and reduces its volume to 70% in the wooden barrels. The reduced grape must is then put in barrels to mature. Each year, a small amount of vinegar is taken from the smallest barrel and bottled for sale. The remaining must is put into another barrel, where it continues to mature.



Carrot ginger soup 14

with lemongrass
and Dim Sum vegetables



Vegan preparation

More emphasis on tradition

Grand Cru Burger ⁴²

200 g Swiss Gourmet Beef, young lettuce, tomato, bacon and burrata, fried egg, barbecue sauce with coleslaw salad and Hermitage Fries

Cordon bleu ⁴⁸

made with veal from Nidwalden
Alpine cheese from Seelisberg, countrystyle ham, vegetables, Hermitage fries

There are several theories as to the origin of the recipe but no certainty. It is also unclear just how the designation “cordon bleu” originated. However, one thing is certain – the expression “cordon bleu” in French is a metaphor for highclass cooking and refers to the wide, skyblue ribbon, bearing the golden cross of the elitist order of the Holy Spirit from the 16th century.

Calf's liver ³⁹

from Nidwalden
chopped, served with butter roesti potatoes

Crispy pikeperch nuggets ^{35 | 46}

with tartare sauce
locally grown chive potatoes

An extremely popular, classic dish from our kitchen.

Whole trout ³⁹

from Alois Hofer's lake fishery in Meggen
panfried or poached in stock
served with vegetables and chive potatoes

More from the water

Salmon tranche from the Grisons 36 | 45

from the alpine salmon farming in Lostallo, Misox
with young lettuce and chickpea mash

The Swiss Alpine Fish AG breeds salmon in Lostallo, Misox, This fish farm can easily count itself as one of the cleanest and most sustainable farms worldwide. It raises salmon according to the highest quality standards and focuses consistently on sustainability at all levels. It's time to eat better – it's time to enjoy fresh Swiss fish.

Roasted perch fillets 37 | 46

breded in Lötschberg-Wasser in Raron, canton of Valais
with spinach leaves and ticinostyle risotto

Poké Bowl 36 | 45

with fried giant prawns and sweet potatoes
crunchy vegetables from Weggis and avocado sesame dressing

Poke Bowl – pronounced Poh-keh – is a traditional dish in Hawaii. In Hawaiian, the verb „poke“ means „sliced or cut into pieces“ and applies to all the ingredients in the bowl. Originally, Poke was the messy version of the strictly traditional Japanese sashimi.

More meat on the bone

Top-quality Swiss beef, veal, lamb and pork has a protected name: the renowned products in the “**Swiss Gourmet Grand Cru**” range are characterised by their superb quality and are a symbol of the Swiss dining experience. “**Swiss Gourmet Grand Cru**” products from Mérat in Martigny use only top-quality, well-matured and professionally prepared Swiss meat from the Valais.

Entrecôte 250 g: 65

a succulent steak from the fore rib
with its classic strip of fat

Rib Eye 300 g: 69

cut from the centre portion of the rib
well-flavoured, strongly marbled

T-Bone Steak 500 g: 85 | 800 g (2 persons): 135

with fillet and bone, cut from the flat roast beef
its incomparable taste is obtained by grilling on the bone

Spareribs 500 g: 44

well-marinated ribs

Kalbskotelett 450 g: 68

finest flavour on the bone

From Her Majesty Queen Elizabeth II's purveyor to the court Donald Russell, “**Scotland's Finest Butcher**”, we obtain our dry-ripened beef fillet. The free-range husbandry gives the meat a fine-grained texture, a unique, full taste as well as the inimitable juiciness.

Beef filet medaillon 200 g: 69

Dry Aged Speciality by Donald Russel, Ireland

...all our steaks are served with oven-roasted vegetables.

More is included

Select your two favourite side dishes...

- ... Fried sweet potatoes
- ... Hermitage Fries
- ... Ticinostyle risotto

- ... Spinach leaves
- ... Green salad with apples and nuts
- ... Coleslaw salad

All our steaks are served with 4 sauces made inhouse

- ... Béarnaise sauce
- ... Barbecue sauce
- ... Melon-ginger chutney
- ... Herb butter

We believe preparation is important.

Your steak will be cooked at 800° C in an oven specially imported from the US. This high heat allows the sugar content of the meat to caramelize, resulting in a unique and flavourful crust. The meat is ultra melt-in-the-mouth tender. Enjoy your meat prepared just like they do in the best American steakhouses.

Levels of doneness	Strongly seared...
Rare (bleu):	Raw inside
Medium rare (saignant):	Bloody inside
Medium (à point):	Pink inside
Well done (bien cuit):	Cooked through

We ensure that the products used in our dishes are all of the finest quality. We will be pleased to provide information on nutritional values and allergens.

Veal: Switzerland	Pikeperck: Switzerland, Eastern Europe Caught in the wild
Beef: Switzerland	Trout: Switzerland fish-farmed Caught in the wild
Pork: Switzerland	Salmon trout: Switzerland, Belp Caught in the wild
Lamb: Switzerland	Salmon: Switzerland fish farmed
	Perch: Switzerland fish farmed
	Giant shrimps: Vietnam fish-farmed Caught in the wild fish farmed

The fish and shellfish we use are sourced exclusively from sustainable fisheries. We support the MSC and Friend of the Sea labels. Our fish suppliers are members of the WWF SEAFOOD GROUP.

All prices are in Swiss francs (CHF) and include 7.7% value-added tax.

More pleasure without meat

Artichoke ricotta ravioli 22 | 30

with brown butter, walnuts and balsamic vinegar



Summer vegetables 27

with blue truffle potatoes and red onions
and spicy, vegan ricotta from Thun

Ticino Risotto 26 | 34

served with spring vegetables
and pecorino cheese from Entlebuch

Thanks to a six month maturation, the Pecorino Lucerna results in a totally unique cheese made of raw sheep's hay milk. At the 7th Swiss Cheese Awards in 2010 it was awarded third place for best sheep's milk cheese.



Chickpea mash 28

with green beans and cherry tomatoes from Weggis



Vegan preparation