

Christmas party...



Menu Creationen

Especially for your Christmas package, «Anticipation» or «Xmas» our chef, Andreas Stübi has created some menu suggestions for you. Please choose a set menu for your staff.

We will be pleased to put together a separate menu for vegetarians and diners with food intolerances.

Three-course menu

Menu 1

Marinated black tiger shrimp
with beetroot couscous salad

฿ ฿

Roast veal with dried porcini mushrooms
Market vegetables and rosemary roast potatoes

฿ ฿

Lucerne gingerbread tiramisù
with Grisons röteli (cherry liqueur)

Menu 2

Cream cheese terrine with quince chutney
and lamb's lettuce from Weggis

฿ ฿

Double entrecôte with béarnaise sauce
Grilled vegetables and wasabi mashed potatoes

฿ ฿

White chocolate cake with pistachios and mandarin
orange sauce

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Christmas party...



Fondue chinoise menu

Fondue chinoise is served exclusively in our banqueting rooms

Winter salad bouquet with balsamic dressing

Raw ham from Grand Cru pork

Grapes and nuts

☎ ☎

Fondue Chinoise à discrétion

veal, beef and pork, tofu and yasoya

with various side-dishes

French fries and short-grainrice

☎ ☎

Lucerne gingerbread mousse

with "Bündner Röteli" cherry liqueur

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