

Christmas party...



Menu Creationen

Especially for your Christmas package, «Anticipation», «Xmas» or «Gift-giving» 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

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

Four-course menu

Menu 3

Pan-fried fillet of zander
with warm pumpkin salad and rocket

฿ ฿

Sweet potato soup with green Thai curry

฿ ฿

Duet of pan-fried fillet of veal
and braised veal cheeks
with root vegetables and Ticino polenta

฿ ฿

White coffee mousse
with rosemary brownies and fig sauce

Menu 4

Smoked salmon crêpe
with grapes and winter salad

฿ ฿

Apple-celeriac soup with bacon croûtons

฿ ฿

Double entrecôte with béarnaise sauce
Grilled vegetables and wasabi mashed potatoes

฿ ฿

Chocolate-cinnamon mousse with pear compote

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**HERMITAGE**

Das Haus am See mit etwas Mehr