BAR



HERMITAGE

LAKE LUCERNE

A place to linger

To arrive, to breathe, and to let your gaze wander across the lake.

This is where conversations unfold – effortless, lively, genuine.
A place where time fades and you arrive fully in the moment.
At times calm, at times vibrant – always relaxed and inviting.

Our bar stands for honest enjoyment:
Curated cocktails, our own creations, and products that inspire us – crafted with quality and true craftsmanship.
Accompanied by a small selection of snacks – from simple to something a little more special.

And sometimes, it is the simple things that stay with you:
Vintage sardines from the North Atlantic, paired with a fine Champagne.

We're delighted you're here.

Your hosts

HERMITAGE BRANDS

Dschinn & Tonic	45 %	19
Negroni	29.1 %	19

Fancy giving a bottle of HERMITAGE Dschinn or Negroni as a gift or enjoying it yourself? We have plenty on stock!

EXPLORE OUR MENU

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Vodka / rum	18
Cognac / brandy / grappa	19
Beer	20
Coffee / tea	21
Soft drinks	21

BAR FOOD until 10 p.m.

	small | normal
Marinated olives	6.5
HERMITAGE plate *Ueli Hof sausage | with nuts | for self slicing*	28
HERMITAGE corn fries *Spicy mayonnaise | Belper cheese*	14
Cheese variety from factory Jumi *Fig mustard | panforte*	17
Autumn salad *Pumpkin seeds | croutons | grapes | fig mustard*	12 | 16
Drunken chicken *Chicken in tempura coat | coleslaw | spring onions* *Honey mustard sauce*	26
Grand Cru Burger *Swiss prime beef | Lucerne cheese I tomato chutney* *Pickled red onion | chives mayonnaise | fries*	39
HERMITAGE beef tartare *Mustard mayonnaise | mini cucumber | red onion | mustard seeds*	29 | 39
Crispy perch fillets *Beer batter | fries | tartar sauce*	42

VINTAGE SARDINES 135g

North Atlantic

La Perle des Dieux "Cossais" 2020	22
La Perle des Dieux "Cossais" 2018	29
La Perle Millésime 2016	35

DESSERT

Taste of Autumn 12
Plum | tonka bean | candied almonds

Coupe Nesselrode 2.0 14
Vanilla | chestnut | meringue | fig

Bee sting cake 17
Chocolate | raspberry | cardamon | honey

Cakes of the day 9

Ice cream Dolce Amore from Küssnacht am Rigi 4.5
Sorbet: *raspberry I lemon I mango*
Ice cream: *vanilla I chocolate I mocca | pistachio | Fior di latte*

	HERMITAGE RECOMMENDATION
	VEGETARIAN
	VEGAN
+	VEGETARIAN, OPTIONALLY VEGAN
Low-ABV	LOW ALCOHOL BY VOLUME

Vegan dishes: ask our SERVICE TEAM

We provide information about allergens.

SPARKLING WINE

Champagne

Billecart-Salmon «Le Réserve»		18	123
	37.5cl		63
	150cl		223
Billecart-Salmon «Le Rosé»			152
	37.5cl		80
	150cl		286
Billecart-Salmon			
Extra Brut «Le Blanc de Blancs»			161
Extra Brut «Cuvée Nicolas François Billecart» 2012			251
Extra Brut «Cuvée Elisabeth Salmon» 2012			292
Ruinart Blanc de Blancs Brut			193
Ruinart Rosé			203
Laurent-Perrier Héritage			134
Laurent-Perrier Ultra Brut			150
Laurent-Perrier Cuvée Rosé			163
Laurent-Perrier Grand Siècle N° 26			243
Louis Roederer Collection 245			145
Alexandre Bonnet Blanc de Noirs			140
Bollinger Brut “Special Cuvée”			164
Bollinger Rosé Brut			199
Fleury Blanc de Noirs Brut			127
Taittinger Prélude Grands Cru			135
Taittinger Comtes de Champagne 2012 Blanc de Blancs			218
Krug Grand Cuvée Edition 172			345
Dom Pérignon Vintage 2013			321
Apèro Deluxe		39	168

Billecart-Salmon Extra Brut «Le Rosé» 75 cl | La Perle des Dieux "Cossais" 2018

SWITZERLAND

Grisons

Hermann Brut 2022 AOC *Pinot Noir, Chardonnay* 82

Obrecht Brut Rosé AOC *Pinot Noir* 89

ITALY

Veneto

Prosecco DOC Brut Casa Canevel (Masi) *Glera* 11 68

Lombardei

Franciacorta “Golf 1927” Brut DOCG *Chardonnay, Pinot Noir* 85

Piemont

Moscato d’Asti Paolo Saracco DOP 2025 *Moscato* 59

37.5 cl 36

SPAIN

Penédes

Cava Gramona Corpinnat Brut “La Cuvee” 2017 DOCG 75

Macabeo, Xarel·lo

Non alcoholic sparkling wine

GERMANY

Kolonne NULL Cuvée Blanc No 1 10 65

Weissburgunder, Silvaner

WHITEWINE

SWITZERLAND

HERMITAGE cuvée white VDP 2025 *Müller-Thurgau, Pinot Blanc, Muskat* Brunner Weinmanufaktur, Eich Fresh I lime I pear I exotic touch I great balance	11	69
Fläscher Chardonnay AOC 2025 *Chardonnay* Winery Jann Marugg, Fläsch Intensive | ripe citrus | barrique | complex	13	89

GERMANY

VV Riesling 2024 *Riesling* Van Volxem, Mosel Mineral | aromas of passion fruit | ripe, juicy peach	8	54

ROSÉWINE

FRANCE

Pure Rosé AOP 2025 *Grenache, Syrah, Cinsault* Maison Mirabeau, Provence Pinky | elegant | slightly salty | refreshing	11	68

REDWINE

SWITZERLAND

HERMITAGE cuvée red VDP 2023	12	75
Pinot Noir, Merlot, Cabernet Sauvignon		
Brunner Weinmanufaktur, Eich		
Balanced cuvée I dark berries I fruity & long finish		

FRANCE

FRANK Phélan 2019	12	80
Cabernet Sauvignon, Merlot		
Château Phélan Segur		
Spicy-warm | tart– tangy | elegant | complex		

SPAIN

Tintafina Ribera del Duero DO 2020	10	63
Tempranillo		
Casa Rojo, Ribera del Duero		
Wild fruits | subtle hints of vanilla | spices | robust | intense		

Discover the full range of wines on our **wine menu.**

NON ALCOHOLIC

Amaretti Sour 0% — 16
Lyre`s Amaretti I orange I citrus | homemade sugar syrup

Negroni 0% — 16
Tanqueray Gin 0% I Jsotta Bitter 0% I Jsotta Vermouth 0%

Spiced Gold Paloma 0% — 16
Captain Morgan Spiced Rum 0% | passion fruit juice | lime
Salty grapefruit | pinch of sea salt

Stay Healthy — 14
Apple I basil I lime I ginger I cucumber

Virgin Chocolate Colada — 14
Pineapple I orange I chocolate I cocos I cream

Swiss Mountain Spritz — 14
Martini Vibrante Vermouth 0% I elderflower I citrus
Salty grapefruit

Cranberry-Rosemary Spritz — 14
Cranberry I apple I honey rosemary | lime I ginger

Refresh — 14
Sirocco green tea & moroccan mint I passion fruit
Elderflower | basil I citrus

Tati's Darling — 14
Passion fruit I apple | cranberry I citrus | vanilla | caramel

Mandarin Cinnamon Mule — 14
Mandarin | orange | lemon | cinnamon | ginger lemonade

Apero Spritz 0% | Limoncello Spritz 0% — 14
All Spritzer with Kolonne Null sparkling wine 0%

HERMITAGE spritzer with tonic & soda — 9
*Basil-lime **or** ginger-mint **or** berry-lemon*

SPARKLING WINE DRINKS

with Champagner

Lake Lucerne Spritz 24
Champagner I Gin Frakmont Lake Lucerne
St. Germain I grapefruit I rosemary bitters

St. Larusse Royal 22
Champagner I St. Germain | Larusee Absinth
Lime | peach bitters

Azzurino Low-ABV 22
Champagner I Eagle Rare Bourbon | honey-rosemary
Citrus | Angostura

with Prosecco

Pink Limoncello Spritz 16.5
Limoncello | Campari | Prosecco | grapefruit | rosemary bitters

Sarti Passion Spritz 16
Sarti liqueur | passion fruit liqueur | Prosecco | soda

Campari Milano 16
Campari I cranberry I Prosecco I soda

Eros Low-ABV 16
Hibiscus orange blossom liqueur I Prosecco I tonic

NEGRONIS

HERMITAGE Negroni Barrel Aged 19
HERMITAGE Dry Dschinn I Martini Rubino Vermouth I Grand Classico bitter

Plum Cinnamon Negroni 19
Sous-vide plum cinnamon infused gin | Campari
Martini Rubino | Kahlua

Cold Day's Negroni 18
Chestnut liqueur | Campari | Martini Rubino | Tabasco

Negroni 18
Tanqueray No 10 I Martini Rubino Vermouth I Campari

MULES

Passion Mule 19
Don Papa Rum | passion fruit liqueur | lime
Ginger beer I Angostura Bitters

Winter Mule 19
Sous-vide plum cinnamon infused gin | cranberries | honey rosemary
Lime | ginger beer

Chocolate Mule 18
Vodka | cocoa liqueur | lime
Ginger beer | chocolate bitters

Caribbean Mule 18
Tequila Cazadores I Malibu I pineapple
Lime I ginger beer | Angostura bitters

Missing the classics? Just ask our bar team.

PRE DINNER

Absinthe Manhattan 19
Buffalo Trace Bourbon | Martini Rubino | Larusee Absinth
Maraschino liqueur | fresh citrus

Infused Bloody Mary 18
Sous-vide vegetables infused vodka I tomato | citrus | spices

Alpen Martini 18
Gin Frakmont Lake Lucerne | vodka | herbal tea infused Lillet

SOURS

with or without egg white

Maracuja-Ginger Sour Low-ABV 19
Passion fruit | ginger | St. Germain | citrus

Gin Basil Sour 18
Gin Mare Capri I basil I citrus
Homemade sugar syrup I orange bitters

Run Chocolate Sour 18
Rum Don Papa | cocoa liqueur | citrus | chocolate bitter

Connor's Mezcal Sour 18
Mezcal | honey rosemary | pineapple | lime | Angostura bitters

Plum Compote Sour 18
Sous-vide plum cinnamon infused gin | citrus | homemade sugar sysrup

All classic Sours 17
Whisky I Amaretto I Pisco I Mezcal I Aperol I Vodka

MODERN ART

Big Melon 19
Watermelon | vodka | peach | cranberry | citrus

Patron's Jalapeno Paloma 21
Tequila Patron Reposado | St. Germain I Grapefruit
Lime | Salty Grapefruit I Jalapeno

Sweet Coco Berry 18
Bacardi Anejo Cuatro | Malibu | strawberry
Passion fruit | orange | cocos

Piz Palü 18
Herbal tea infused Lillet | cinnamon | elderflower | citrus | ginger beer

AFTER DINNER

Limonino 19
Grappa Nonino Chardonnay | Limoncello | Amaretto
Vanilla | citrus

Chocolate Espresso Martini 18
Vodka 42Below | cocoa liqueur | Kahlua
Freshly brewed espresso

Last Word by HERMITAGE 18
Sous-vide plum cinnamon infused gin | Chartreuse Verte
Maraschino liqueur | lime

HOT CORNER

Karli's Punch for Cold Days 14
Gin | cranberry | apple | honey rosemary | ginger | citrus

Mexican Hot Chocolate 16
Tequila Patron Reposado | cocoa liqueur | milk | cinnamon
Dark chocolate | vanilla | pinch of sea salt

HERMITAGE Mulled Wine 12
Yogi Chai infused white wine | chestnut liqueur | orange | citrus

APERITIF / BITTER

		4cl
Amaro Nonino	35 %	11
Fernet Branca	39 %	10
Braulio	21 %	10
Grand Classico Bitter	28 %	9.5
Pernod	40 %	9.5
Campari Bitter	25 %	9
Cynar	16.5 %	9
Martini Ambrato white	18 %	9
Martini Rubino red	18 %	9
Ramazotti	30 %	9
Averna	29 %	9
Appenzeller	29 %	9

SHERRY / PORTWINE

		4cl
Graham`s 20 years Tawny Port	20 %	16
Graham`s Six Grappes Ruby Port	20 %	12
Sherry Tio Pepe	15 %	9
Graham`s Blend No. 5 White Port	19 %	9

LIQUEUR

		4cl
Limoncello	29 %	6.5
(K)Alter (K)Affee	28 %	12
Grand Marnier	40 %	12
Baileys	17 %	11
Amaretto	28 %	11
Sambuca	40 %	11
Malibu	24 %	11

GIN & TONIC

Gin 4cl & tonic included
Tonic: Swiss Mountain Spring | Fever Tree

SWITZERLAND

Frakmont Lucerne *Hearbs I berry I rosemary I ginger*	40 %	22
Deux Freres *Citrus I lavendel I rose*	42 %	21
HERMITAGE Dry Dschinn *Floral flavours from 15 regional organic botanicals*	45 %	19

ENGLAND

Brockmans *Cassis I blackberry I ginger*	40 %	21
Tanqueray No. 10 *Juniper | coriander | grapefruit | lime | chamomille*	47.3 %	18
Bombay Sapphire *Lavendel I citrus I pepper notes*	40 %	16

SCOTLAND

Hendrick's *Rose I cucumber I camomile I citrus*	43.4 %	17

GERMANY

Berliner Brandstifter *Elderberry I woodruff I mallow blossom*	43.3 %	21
Monkey 47 *Cranberry I citrus I spruce*	47 %	21

SPAIN

Gin Mare Capri *Bergamot I citrus I olive I basil*	42.7 %	20

WHISKY / WHISKEY

4cl

IRELAND

Bushmills 16 years	46 %	27
Redbreast 12 years	40 %	17

USA

RARE & LIMITED von “Pappy Van Winkle”

Family Reserve 20 years, Bourbon	45.2 %	89
Family Reserve 15 years, Bourbon	53.5 %	69
Old Rip 10 years, Bourbon	53.6 %	49
E. H. Taylor small Batch, Bourbon	50 %	39
Eagle Rare 10 years Kentucky, Bourbon	45 %	16
Buffalo Trace Kentucky, Bourbon	40 %	14

JAPAN

Hibiki Harmony Suntory	43 %	29
Nikka from the Barrel	41.4 %	19

SCOTLAND

Ailsa Bay Sweet Smoke, Lowland	48.9 %	22
Macallan 12 years Triple Cask, Speyside	40 %	22
Balvenie Caribbean Cask, Speyside	43 %	22
Bowmore 15 years, Islay	43 %	19
Oban 14 years, Highlands	46 %	19
Glenfiddich Projekt XX, Speyside	47 %	18
Johnnie Walker Black, Glasgow	40 %	16

TEQUILA / MEZCAL

		4cl
Azul Tequila	40 %	48
Kah Reposado Tequila	40 %	18
Le Tribute Mezcal	45 %	17
Patron Reposado	40 %	12

VODKA

		4cl
Grey Goose Premium	40 %	18
Haku Japanese	40 %	16
Absolut	40 %	12
42Below	40 %	12

RUM

		4cl
Zacapa XO Solera Gran Reserva Especial Guatemala	40 %	29
Plantation XO Barbados	40 %	22
Don Papa Baroko Philippines	40 %	18
Bacardi Gran Reserva 8 anos Cuba	40 %	13

COGNAC / BRANDY

		2cl
Cognac Hennessy XO	40 %	26
Brandy Jaime I Reserva de la Familia	38 %	19
Cognac Hine Rare VSOP	40 %	16
Brandy Carlos I Imperial XO	40 %	16

GRAPPA

		2cl
Grappa di Barolo, Tre Soli Tre, Berta	45 %	21
Grappa di Brunnello, Banfi	45 %	15
Grappa di Moscato, Poli	40 %	13
Edelbrand Solaris, organic winery Sitenrain	40 %	12

FRUIT SPIRITS

«Clear line» – URS HECHT

		2cl
Elderberry brandy	42 %	26
Quince brandy	42 %	24
Apricot brandy	42 %	24

«Barrique line» – URS HECHT

Old Plum barrique	40 %	13
Bernese Apple barrique	40 %	13
Old Williams Pear barrique	40 %	13
Cherry Teresa barrique	40 %	13

DRAFT BEER

		30/50 cl
Erdinger Urweisse wheat beer	4.9%	7 / 9.5
Eichhof Luzern Braugold	5.2%	6.5 / 9

BEER BOTTLES

	33 cl
Valaisanne Brune	5.5% 7.5
Roasted malt | caramel | full bodied	
Birra Moretti «Bissiges Pony»	5.2 % 7.5
Eichhof Luzern alcohol free	0.0 % 6
Straw yellow I fruity I delicately I spicy	
Erdinger «alcohol-free»	0.5 % 6.5
Straw yellow I malty I spicy	

COFFEE & TEA

Double espresso	7
Cappuccino / latte macchiato	7
Cafe latte	7
Ovomaltine / Caotina chocolate	6
Coffee / espresso	5.5
Irish coffee	12
Coretto grappa	9
Swiss organic tea	7.5

Loose tea served in a pot
Camomile Orange Blossoms, Ginger Lemon Dreams, Moroccan Mint, Piz Palü, Verbena, Rose Hip, Red Kiss, Gentle Blue, Ceylon Sunrise, Japanese Sencha

SOFT DRINKS

HERMITAGE Water still | sparkling	50cl / 100cl	6 / 9
Diis Tea – IceTea – hibiscus mint	30cl	7.5
Coca Cola | Zero	33cl	6.5
Elmer Citro citrus	33cl	6.5
Sinalco orange	33cl	6.5
Ramseier apple spritzer	33cl	6.5
Rivella red | blue	33cl	6.5
J. Gasco aperitivo bitter	20cl	6.5
Michel – orange | tomato	20cl	6.5
Swiss Mountain Spring	20cl	6.5
Classic tonic water / zero tonic / salty grapefruit		
Bitter citrus / ginger ale / ginger beer		
El Tony mate tea | zero	33cl	7
Komeo	33cl	8
*Hibiscus rose **or** ginger citrus*		
Red Bull	25cl	8.5

We avoid unnecessary transport of branded water and rely on freshly filtered tap water with or without gas. A fixed proportion of every sold water goes to «WASSER FÜR WASSER» (WfW).
WfW uses 100% of these contributions for water, hygiene and vocational training projects in Mozambique and Zambia. More at wfw.ch