

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

	Page
Hermitage Brands	2
Bar food	4 -5
Sparkling wine	6 – 7
Non alcoholic sparkling wine	7
Wine	8 - 9
Non-alcoholic drinks	10
Cocktails	11 - 14
Aperitif / bitter	15
Sherry / portwine	15
Liqueur	15
Gin & tonic	16
Whisky / whiskey	17
Tequila / mezcal	18
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 <i>Ueli Hof sausage with nuts for self slicing</i>	28
HERMITAGE corn fries <i>Spicy mayonnaise Belper cheese</i>	14
Cheese variety from factory Jumi <i>Fig mustard panforte</i>	17
Autumn salad  <i>Pumpkin seeds croutons grapes fig mustard</i>	12 16
Lamb's lettuce  <i>Hazelnuts lemon</i>	15
+ Hermitage egg	4
+ bacon	5
Drunken chicken <i>Chicken in tempura coat coleslaw spring onions</i> <i>Honey mustard sauce</i>	26
 Grand Cru Burger <i>Swiss prime beef Lucerne cheese tomato chutney</i> <i>Pickled red onion chives mayonnaise fries</i>	39
HERMITAGE beef tartare <i>Mustard mayonnaise mini cucumber red onion mustard seeds</i>	29 39
Crispy perch fillets <i>Beer batter fries tartar sauce</i>	42

North Atlantic

La Perle des Dieux "Cossais" 2020	22
La Perle des Dieux "Joulin" 2019	26
La Perle des Dieux "Cossais" 2018	29
La Perle des Dieux "Lulu" 2015	35
La Perle des Dieux "Mademoiselle Perle" 2015	35

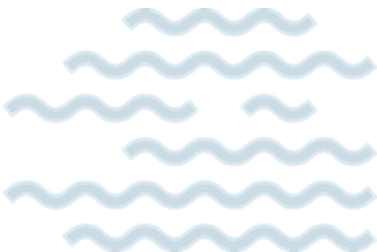
DESSERT

 Taste of Autumn	12
<i>Plum tonka bean candied almonds</i>	
Coupe Nesselrode 2.0	14
<i>Vanilla chestnut meringue fig</i>	
Bee sting cake	17
<i>Chocolate raspberry cardamon honey</i>	
Cakes of the day	9
Ice cream Dolce Amore from Küssnacht am Rigi	4.5
<i>Sorbet: raspberry lemon mango</i>	
<i>Ice cream: vanilla chocolate mocca pistachio Fior di latte</i>	

	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

FRANCE



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

Apéro Deluxe	39	168
--------------	----	-----

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

SWITZERLAND



Grisons

Hermann Brut 2022 AOC <i>Pinot Noir, Chardonnay</i>	82
Obrecht Brut Rosé AOC <i>Pinot Noir</i>	89

ITALY

Veneto

Prosecco DOC Brut Casa Canevel (Masi) <i>Glera</i>	11	68
--	----	----

Lombardei

Franciacorta “Golf 1927” Brut DOCG <i>Chardonnay, Pinot Noir</i>	85
--	----

Piemont

Moscato d’Asti Paolo Saracco DOP 2025 <i>Moscato</i>	59
37.5 cl	36

SPAIN

Penédes

Cava Gramona Corpinnat Brut “La Cuvee” 2017 DOCG	75
<i>Macabeo, Xarel·lo</i>	

Non alcoholic sparkling wine

GERMANY

Kolonne NULL Cuvée Blanc No 1	9.5	59
<i>Weissburgunder, Silvaner</i>		

WHITEWINE

SWITZERLAND



HERMITAGE cuvée white VDP 2025	11	69
Müller-Thurgau, Pinot Blanc, Muskat		
Brunner Weinmanufaktur, Eich		
Fresh lime pear exotic touch great balance		

FRANCE

Sancerre Blanc AOP 2025 Sauvignon Blanc	13	88
Domaine J. de Villebois		
Mineral gooseberry citrus note fresh		

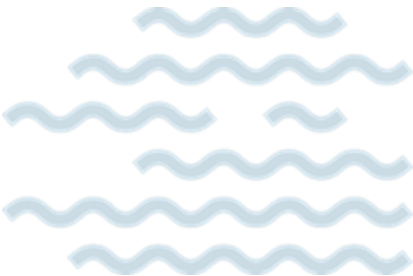
GERMANY

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

ROSÉWINE

FRANCE

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



REDWINE

SWITZERLAND



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

ITALY

Il Bacialé rosso DOC 2020	11	69
<i>Barbera, Cabernet Sauvignon, Merlot</i>		
Braida, Monteferrato		
Black cherry spica smooth tannins		

SPAIN

Tintafina Ribera del Duero DO 2020	10	63
<i>Tempranillo</i>		
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% <i>Lyre's Amaretti orange citrus homemade sugar syrup</i>	16
Negroni 0% <i>Tanqueray Gin 0% Isotta Bitter 0% Isotta Vermouth 0%</i>	16
Berry-Lemon Paloma 0% <i>Berry-Lemon strawberry homemade sugar syrup</i> <i>Salty grapefruit</i>	14
Stay Healthy <i>Apple basil lime ginger cucumber</i>	14
Strawberry Colada <i>Pineapple orange strawberry cocos cream</i>	14
Swiss Mountain Spritz <i>Martini Vibrante Vermouth 0% elderflower citrus</i> <i>Salty grapefruit</i>	14
Cranberry-Rosemary Spritz <i>Cranberry apple homemade honey rosemary syrup</i> <i>Lime ginger</i>	14
Refresh <i>Sirocco green tea & moroccan mint passion fruit</i> <i>Elderflower basil citrus</i>	14
Tati's Darling <i>Passion fruit apple cranberry citrus vanilla caramel</i>	14
Apero Spritz 0% Limoncello Spritz 0% <i>All Spritzer with Kolonne Null sparkling wine 0%</i>	14
HERMITAGE spritzer with tonic & soda <i>Basil-lime or ginger-mint or berry-lemon</i>	9

SPARKLING WINE DRINKS

with Champagner

Lake Lucerne Spritz	24
<i>Champagner Gin Frakmont Lake Lucerne</i>	
<i>St. Germain grapefruit rosemary bitters</i>	
St. Larusse Royal	22
<i>Champagner St. Germain Larusee Absinth</i>	
<i>Lime peach bitters</i>	
Azzurino Low-ABV	22
<i>Champagner Azzurino Aperitivo passion fruit liqueur</i>	
<i>Citrus peach bitters</i>	

with Prosecco

Pink Limoncello Spritz	16.5
<i>Limoncello Campari Prosecco grapefruit rosemary bitters</i>	
Sarti Passion Spritz	16
<i>Sarti liqueur passion fruit liqueur Prosecco soda</i>	
Campari Milano	15
<i>Campari cranberry Prosecco soda</i>	
Eros Low-ABV	15
<i>Hibiscus orange blossom liqueur Prosecco tonic</i>	
Summer of Giselle	15
<i>Grapefruit-Bergamote liqueur Prosecco elderflower ginger beer</i>	



NEGRONIS

HERMITAGE Negroni Barrel Aged	19
<i>HERMITAGE Dry Dschinn Martini Rubino Vermouth Grand Classico bitter</i>	
Strawberry-Lemongras Negroni	19
<i>Sous-vide strawberry lemongrass-infused gin Campari Martini Rubino (K)Alter (K)Affee</i>	
Watermelon Negroni	17
<i>Watermelon liqueur Campari Martini Rubino</i>	

MULES

Don Papa's Mule	19
<i>Don Papa Rum passion fruit liqueur lime Ginger beer Angostura Bitters</i>	
Summer Mule	19
<i>Gin Mare Capri strawberry lime ginger beer</i>	
Coffee Chocolate Mule	18
<i>Espresso-chocolate infused Vodka lime Ginger beer chocolate bitters</i>	
Caribbean Mule	18
<i>Tequila Cazadores Malibu pineapple Lime ginger beer Angostura bitters</i>	

PALOMA'S

 Patron's Jalapeno Paloma	21
<i>Tequila Patron Reposado St. Germain grapefruit Lime salty grapefruit jalapeno</i>	
Ocean Paloma	19
<i>Azzurino Aperitivo lime Salty grapefruit rosemary bitters pinch of sea salt</i>	
Giuli's Paloma	18
<i>Campari Aperol Amaro Nonino lime Salty grapefruit pinch of sea salt</i>	

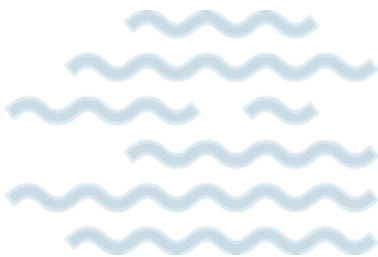
PRE DINNER

Absinthe Manhattan	19
<i>Buffalo Trace Bourbon Martini Rubino Larusee Absinth Maraschino liqueur fresh citrus</i>	
Infused Bloody Mary	18
<i>Sous-vide vegetables infused vodka tomato citrus spices</i>	
Alpen Martini	18
<i>Gin Frakmont Lake Lucerne vodka herbal tea infused Lillet</i>	

SOURS

with or without egg white

TT Maracuja-Ginger Sour Low-ABV	19
<i>Passion fruit ginger St. Germain citrus</i>	
Gin Basil Sour	18
<i>Gin Mare Capri basil citrus Homemade sugar syrup orange bitters</i>	
Watermelon Sour Low-ABV	18
<i>Watermelon St. Gertmain citrus peach bitters</i>	
Connor’s Mezcal Sour	18
<i>Mezcal honey rosemary pineapple lime Angostura bitters</i>	
Limoncello-Strawberry Sour Low-ABV	18
<i>Limoncello strawberry homemade sugar syrup citrus</i>	
All classic Sours	17
<i>Whisky Amaretto Pisco Mezcal Aperol Vodka</i>	



MODERN ART

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

 Bourbon Strawberry Iced Tea 19
Eagle Rare Bourbon | strawberry | citrus | ice tea hibiscus mint

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

Piz Palü Low-ABV 17
Herbal tea infused Lillet | elderflower | citrus | tonic

AFTER DINNER

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

 Cold Drip Espresso Martini 18
*Vodka espresso chocolate infusion | (K)alter (K)affee
Freshly brewed espresso*

Last Word by HERMITAGE 18
*Sous-vide strawberry and lemongrass-infused gin | Chartreuse Verte
Maraschino liqueur | lime*

Missing the classics? Just ask our bar team.

APERITIF / BITTER

4cl

Amaro Nonino	35 %	11
Fernet Branca	39 %	10
Braulio	21 %	10
Grand Classico Bitter	28 %	9.5
Pernod	40 %	9.5
Jsotta Bianco	17 %	9
Jsotta Rosso	17 %	9
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
Jsotta Bianco Senza	0 %	7

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: Fever Tree / 1724 / Le Tribute / Swiss Mountain Spring

SWITZERLAND

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

ENGLAND

Brockmans	40 %	21
<i>Cassis blackberry ginger</i>		
Plymouth Gin	41.2 %	18
<i>Orange peel citrus angelica root</i>		
Bombay Sapphire	40 %	16
<i>Lavendel citrus pepper notes</i>		

SCOTLAND

Hendrick's	43.4 %	17
<i>Rose cucumber camomile citrus</i>		

GERMANY

Berliner Brandstifter	43.3 %	21
<i>Elderberry woodruff mallow blossom</i>		
Monkey 47	47 %	21
<i>Cranberry citrus spruce</i>		

SPAIN

Gin Mare Capri	42.7 %	20
<i>Bergamot citrus olive basil</i>		

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

Cenote Cristalino Anejo Tequila	40 %	28
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

2cl

«Clear line» – URS HECHT

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

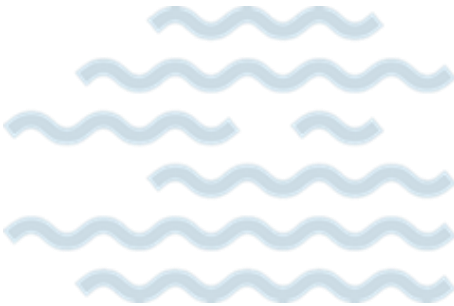
30/50 cl

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

BEER BOTTLES

33 cl

Lucerne beer «Tropical IPA» <i>Straw-yellow / fruity / delicately spiced</i>	4.2%	7.5
Birra Moretti «Bissiges Pony»	5.2%	7.5
Eichhof Luzern alcohol free <i>Straw yellow / fruity / delicately / spicy</i>	0.0%	6
Erdinger «alcohol-free» <i>Straw yellow / malty / spicy</i>	0.5%	6.5



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

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
<i>Classic tonic water / zero tonic / salty grapefruit</i>		
<i>Bitter citrus / ginger ale / ginger beer</i>		
El Tony mate tea zero	33cl	7
Komeo	33cl	8
<i>Hibiscus rose or ginger citrus</i>		
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