

NEW YEAR'S EVE



HERMITAGE

LAKE LUCERNE

NEW YEAR'S EVE FONDUE CHINOISE

1 glass of Franciacorta (at the table)



Champagne cream soup

Langustino | apple



All-you-can-eat Fondue Chinoise

Veal | beef | chicken | rice | french fries | oven vegetables

Pickled vegetables | homemade sauces

or

All-you-can-eat vegetarian Fondue Chinoise

Planted based chicken | smoked tofu | halloumi cheese | mushrooms | rice

French fries | oven vegetables | pickled vegetables | homemade sauces



Gingerbread parfait

Caramelized almonds | blood orange | condensed milk

One glass of Franciacorta, 3-course menu

Private table CHF 187 per person / shared table CHF 147 per person

DJ at the bar: 5pm to 9pm and 10pm to 2am

Veal, beef and chicken from Switzerland.

We provide you with information about the allergens.

NEW YEAR'S EVE MENU

Champagne aperitif (at the bar)

Bollinger Brut "Special Cuvée" AOC Champagne served à discrétion
Culinary delicacies



Champagne cream soup

Langustino | apple



Agnolotti with porcini mushrooms

Celery | lamb's lettuce | hazelnuts



Beef tenderloin & beef shoulder

Cauliflower | stachys | truffle



Torta de Santiago

Tonka bean | mandarine | mascarpone

Champagne aperitif with appetizers, 4-course menu – CHF 237 per person

DJ at the Bar: 5pm to 9pm and 10pm to 2am

We provide you with information about the allergens.

ALLE PREISE INKL. 8.1% MWST. IN CHF

NEW YEAR'S EVE MENU - VEGGIE

Champagne aperitif (at the bar)

Bollinger Brut "Special Cuvée" AOC Champagne served à discrétion
Culinary delicacies



Champagne cream soup

Chives | apple



Agnolotti with porcini mushrooms

Celery | lamb's lettuce | hazelnuts



Fresh goat cheese croquette

Cauliflower | crosnes | port wine jus | truffle



Torta de Santiago

Tonka bean | mandarine | mascarpone

Champagne aperitif with appetizers, 4-course menu – CHF 207 per person

DJ at the Bar: 5pm to 9pm and 10pm to 2am

We provide you with information about the allergens.

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