

WINTER OFFERS 2023/24

For companies, friends and family



HERMITAGE

LAKE LUCERNE

CULINARY OFFERS

from 20 people

Light

CHF 109 per person

Dinner

3 course menu of your choice
Wines with the menu for 4 hours*
HERMITAGE water & coffee
Winter table decoration
Individualised menu cards

Magic

CHF 139 per person

Aperitif

Prosecco, white wine*, sparkling wine without alcohol
HERMITAGE water
Appetizers from the HERMITAGE kitchen

Sweet potato frittata | herb sour cream
Roast beef | chicory | orange
Smoked salmon tartare | dill cream | salmon caviar

Dinner

3 course menu of your choice
Wines with the menu for 4 hours*
HERMITAGE water & coffee
Winter table decoration
Individualised menu cards

Stunning

CHF 199 pro Person

Aperitif

Champagne, white wine*, sparkling wine without alcohol, beer
HERMITAGE water
Appetizers from the HERMITAGE kitchen

Mushroom essence | fried mushrooms
Mini muffin | bacon | onion
Sweet potato frittata
Potato blini | quail egg | salmon caviar
Beef tartare crostini | chilli | black sesame seeds

Dinner

4 course menu of your choice
Wines with the menu for 4 hours*
HERMITAGE water & coffee
Winter table decoration
Individualised menu cards

*You will find your wine pre-selection on the last page.

ALL PRICES INCL. 7.7% VAT. IN CHF

MENU CREATIONS

Our chef, Andreas Knöchel, has created menu suggestions especially for your "Light", "Magic" or "Stunning" package. You are welcome to choose your favourite menu.

3 course menu for *Light and Magic*

Menu 1

Lamb's lettuce | bacon crumble | croutons | house dressing



Pork fillet medallions | tagliatelle | winter vegetables | thyme jus



HERMITAGE chocolate mousse | Grand Marnier sauce | apple ragout

Menu 2

Hokaido pumpkin soup | caramelised pumpkin | pumpkin core oil
parmesan croutons



Saddle of beef | rosemary potatoes | winter vegetables | red wine jus



Warm apple crumble | yoghurt ice cream

Menu 3

Winter salad | beetroot | apple | nuts | house dressing



Braised veal | celery mashed potatoes | winter vegetables



Chestnut tiramisu

Vegetarian alternative

Eggplant-zucchini Cordon Bleu | mountain cheese | tomato risotto

4 course menu for *Stunning*

Menu 4

Lamb's lettuce | bacon crumble | croutons | house dressing



Vanilla celery soup | braised apple | herbal oil



Entrecote cooked in one piece | potato gratin | winter vegetables

Port wine sauce



Chestnut tiramisu

Menu 5

Beef carpaccio | rocket | parmesan | pine nuts | balsamic vinegar



Hokaido pumpkin soup | caramelised pumpkin | pumpkin core oil

parmesan croutons



Low-cooked veal loin | tagliatelle | mushroom ragout



HERMITAGE chocolate mousse | Grand Marnier sauce | apple ragout

Vegetarian alternative

Eggplant-zucchini Cordon Bleu | mountain cheese | truffle risotto



FONDUE CHINOISE in Living Room

On our lakeside terrace

from 10 to 70 people

When the cold knocks and cosiness beckons - enter our glassed Living Room on the lakeside terrace! Enjoy a fondue chinoise with delicious side dishes, where not only different types of meat and vegetarian options are available, but also the cosiness is à discretion.

The popular

CHF 89

Winter salad | beetroot | apple | nuts | house dressing



Fondue Chinoise à discrétion

Veal | beef | venison | chicken

or

Planted chicken | smoked tofu | halloumi cheese | mushroom

Side dishes: rice | french fries | pickled vegetables | oven vegetables | various sauces



White chocolate brownie | pistachio | mandarin sorbet

Fondue with apero

CHF 119

Aperitif

Prosecco, white wine*, sparkling wine without alcohol, HERMITAGE water

Appetizers from the HERMITAGE kitchen

Smoked salmon tartare | dill cream | salmon caviar
Sweet potato frittata | herb sour cream
Vanilla celery soup

Dinner

Winter salad | beetroot | apple | nuts | house dressing



Fondue Chinoise à discrétion

Veal | beef | venison | chicken

or

Planted chicken | smoked tofu | halloumi cheese | mushroom

Side dishes: rice | french fries | pickled vegetables | oven vegetables | various sauces



White chocolate brownie | pistachio | mandarin sorbet

Fondue "all inclusive"

CHF 156

Aperitif

Prosecco, white wine*, sparkling wine without alcohol, HERMITAGE water

Appetizers from the HERMITAGE kitchen

Smoked salmon tartare | dill cream | salmon caviar
Sweet potato frittata | herb sour cream
Vanilla celery soup

Dinner

Winter salad | beetroot | apple | nuts | house dressing



Fondue Chinoise à discrétion

Veal | beef | venison | chicken

or

Planted chicken | smoked tofu | halloumi cheese | mushroom

Side dishes: rice | french fries | pickled vegetables | oven vegetables | various sauces



White chocolate brownie | pistachios | mandarin sorbet

Wines with the menu for 4 hours*

HERMITAGE water & coffee

Individualised menu cards

*You will find your wine pre-selection on the last page.



WINE PRE-SELECTION

You are welcome to choose one white and one red wine for your event.

WHITE WINE

Jeninser Riesling-Sylvaner AOC *Müller-Thurgau*

Jürg Obrecht Weine, Jenins - Switzerland

~ sparkling ~ modern ~ floral ~ nutmeg notes ~

Shaya DO *Verdejo*

Bodegas Shaya, Rueda - Spain

~ shining ~ crisp fruit ~ lovely freshness ~

Sauvignon Turrano DOC *Sauvignon Blanc*

Bosco del Merlo - Italy

~ aromatic ~ melon/peach ~ juicy ~ fresh ~

RED WINE

Les Traverses Minervois AOP *Syrah, Grenache, Mourvèdre*

Domaine de Courbissac, Languedoc-Roussillon – France

~ bright red ~ balanced ~ fruit freshness ~ drinking flow ~

Bansella Nizza DOCG *Barbera*

Prunotto, Piemont Alba - Italy

~ cherry red ~ juicy Barbera ~ silky tannins ~ fun ~

Juan Gil 12 meses *Monastrell*

Bodegas Juan Gill, Jumilla - Spain

~ spicy ~ dark fruit ~ cherry ~ full-bodied ~ soft ~



We are happy to support you with our experience and ideas for planning your celebration.



We are happy to provide information about allergens and intolerances.

Beste regards

Your HERMITAGE Event-Team