

Winter Celebrations



HERMITAGE

LAKE LUCERNE



Are you planning a celebration with colleagues, employees, friends, or family?

Whether in our restaurant, on the heated terrace with its living-room atmosphere, or in our event spaces, we'll provide the perfect venue with stunning views of the lake and mountains. Let us treat you to culinary highlights for unforgettable moments.

Your HERMITAGE Team

Fondue Night

FONDUE CHINOISE MENU

Starter

Pickled butternut squash | Belper Knolle | hazelnuts | celery

Main Course

All-You-Can-Eat Fondue Chinoise

Veal | beef | chicken | lamb

Or

Plant cut | smoked tofu | halloumi cheese | mushrooms

Sides

Rice | french fries | pickled vegetables

Roasted vegetables | homemade sauces

Dessert

Chocolate espuma | meringue | port wine plums



Fondue Night

(10 to 40 people)

An aperitif on the terrace, followed by fondue in the glass-enclosed winter garden:
“Sweater chic” becomes evening wear, because depending on the weather, you’ll enjoy your aperitif outdoors.

FONDUE CLASSIC

CHF 94 p.p. Fondue Chinoise

DINNER

3 course Fondue Chinoise
all-you-can-eat

FONDUE DELUXE

CHF 129 p.p. Fondue Chinoise

APERITIF *on the terrace*

White mulled wine, apple punch,
white wine, water
Cream of pumpkin soup with mustard
Crispy Sbrinz cheese ball
Brioche with smoked trout
Beet crispbread

DINNER

3 course Fondue Chinoise
all-you-can-eat

FONDUE PRESTIGE

CHF 169 p.p. Fondue Chinoise

APERITIF *on the terrace*

White mulled wine, apple punch,
white wine, water
Cream of pumpkin soup with mustard
Crispy Sbrinz cheese ball
Brioche with smoked trout
Beet crispbread

DINNER

3 course Fondue Chinoise
all-you-can-eat

BEVERAGES

Wines to accompany fondue for 4
hours (see the last page for wine
selections), water, coffee

Customized menu cards



Special

A shot after a decent meal:
2cl Heuschnaps CHF 9 p.p.



Festmenü für Feierlaune

Appetizer

Lamb's lettuce | bacon | HERMITAGE egg | mustard dressing
Or
Cream of pumpkin soup with mustard | pickled pumpkin | seeds
Or
Pickled beets | feta | hazelnuts | celery

Main Course

Alpstein chicken breast | celery | kale | potatoes with lemon thyme
Or
Braised veal cheeks | potato gratin | cauliflower with panko
Or
Beef tenderloin | pretzel dumplings | stir-fried broccoli | celery
Braising sauce

Vegetarian Main Course

Vegetable dumplings | dashi | green onions | mustard greens

Dessert

Chocolate espuma | meringue | port wine plums
Or
Yogurt mousse | chestnut purée | blackcurrant | wild berries

Please select a 3-course menu for all guests at least 14 days before the event.

Vegetarian options are always available - just let us know in advance.

Celebration Menu

(16 to 100 people)

WINTER CLASSIC

CHF 84 p.p.

DINNER

3 course menu

WINTER DELUXE

CHF 114 p.p.

APERITIF

Prosecco, white wine, non alcoholic
sparkling wine, water
Cream of pumpkin soup with mustard
Crispy Sbrinz cheese ball
Brioche with smoked trout
Beet crispbread

DINNER

3 course menu

WINTER PRESTIGE

CHF 154 p.P.

APERITIF

Prosecco, white wine, non alcoholic
sparkling wine, water
Cream of pumpkin soup with mustard
Crispy Sbrinz cheese ball
Brioche with smoked trout
Beet crispbread

DINNER

3 course menu

BEVERAGES

Wines to accompany menu for 4
hours (see the last page for wine
selections), water, coffee

Customized menu cards



Special

A shot after a decent meal:
2cl Heuschnaps CHF 9 p.p.

Presents

Bottle of HERMITAGE Cuvée White CHF 25
Bottle of HERMITAGE Cuvée Red CHF 30

Wine Desires

WHITE WINE

HERMITAGE Cuvée White VDP 2025 *Müller-Thurgau*,
Pinot Blanc, *Muskat*
Weinmanufaktur Brunner | Eich – Switzerland

VV Riesling 2024 *Riesling*
Van Volxem | Mosel – Germany

Mâcon-Villages AOC
Vuillemez Père & Fils | Burgund – France

RED WINE

HERMITAGE Cuvée Red VDP 2024 *Pinot Noir*, *Merlot*,
Cabernet Sauvignon
Weinmanufaktur Brunner | Eich – Switzerland

Tintafina Ribera del Duero 2020 *Tempranillo*
Casa Rojo | Ribera del Duero – Spain

FRANK Phelan AOC 2018 *Cabernet Sauvignon*, *Merlot*
Château Phélan Ségur | Bordeaux – France





HERMITAGE

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