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
Lamb's lettuce | bacon | Hermitage egg | lemon

Main Course
Wide selection of classic and creative
meat and vegetarian specialities

Sides
Rice | french fries | sauteéd bimi broccoli
Pickled vegetables | homemade sauces

Dessert
Taste of autumn | plum | tonka bean | candied almonds

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 delicious meal:
2cl Heuschnaps CHF 9 p.p.

A menu made for celebrating

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 delicious 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
LAKE LUCERNE

Seeburgstrasse 72, 6006 Lucerne
Main number: +41 41 375 81 81
Event team: +41 41 375 81 65
event@hermitage.ch