

BAR



HERMITAGE
LAKE LUCERNE

EXPLORE OUR MENU

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SPARKLING WINE

FRANCE



Champagne

Taittinger Brut Réserve AOC JS 92	109
Taittinger Brut Réserve AOC 37.5 cl	59
Taittinger Brut Réserve Magnum AOC 150 cl	219
Taittinger Brut Réserve Jéroboam AOC 300 cl	399
Taittinger Prestige Rosé AOC RP 91 	129
Taittinger Prélude Grands Crus AOC RP 93	109
Taittinger Brut Millésime AOC 2015 RP 92	129
Taittinger Comtes de Champagne Grand Cru 2011 JS 98 <i>Blanc de Blanc</i>	239
Fleury Champagne Blanc de Noirs Brut AOC  B	99
Charles Heidsieck Brut Réserve AOC JS 94 	115
Louis Roederer Collection 242 AOC	119
Louis Roederer Brut Vintage 2015 AOC	159
Bollinger Brut "Special Cuvée" AOC	115
Bollinger Rosé Brut AOC	159
Billecart-Salmon Brut Rose AOC	165
Ruinart Blanc de Blanc Brut AOC FA 93	179
Laurent Perrier Grand Siecle AOC JS 99 RP 96	269
Krug Grand Cuvée AOC	299
Dom Pérignon Cuvée Vintage 2013 AOC	349

SWITZERLAND



Grisons

Obrecht Brut Rosé AOC *Pinot Noir*

89

ITALY



Veneto

Prosecco DOC Brut Casa Canevel – (Masi) JS 90 *Glera*

62

Trentino

Ferrari Maximum DOC Spumante Brut *Chardonnay* B 79

Ferrari Maximum DOC Spumante Brut B 150 cl 159

Lombardei

Franciacorta “Golf 1927” Brut DOCG *Chardonnay, Pinot Noir* B 85

Piemont

Moscato d’Asti Paolo Saracco DOP 2021 *Moscato* 59

Moscato d’Asti Paolo Saracco DOP 2022 37.5 cl 36

SPAIN



Penédes

Cava Gramona Corpinnat Brut “La Cuvee” 2017 DOCG B 75
Macabeo, Xarel·lo



GERMANY



Berlin

Kolonne NULL Cuvée Blanc No 1 AFW 59
Pinot blanc, Silvaner

HERMITAGE BRANDS

 HERMITAGE Dschinn & Tonic	45%	19
 HERMITAGE Negroni	29.1%	19

Fancy giving a bottle of HERMITAGE Dschinn or Negroni as a gift or enjoying it yourself? We have plenty in stock!

SPARKLING WINE BY GLAS

FRANCE



Champagne

Taittinger Brut Réserve AOC <i>Chardonnay, Pinot Meunier Pinot Noir</i>	17	109
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ITALY



Veneto

Prosecco DOC Brut Casa Canevel (Masi) <i>Glera</i>	10	62
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GERMANY



Berlin

Kolonne NULL Cuvée Blanc No 1 AFW  <i>Pinot blanc, Silvaner</i>	9	59
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WHITEWINE BY THE GLAS

SWITZERLAND



 HERMITAGE Cuvée Weiss VDP 2022 

10.5 69

Müller-Thurgau, Blanc de Noir, Pinot Blanc, Muscatel

Weinmanufaktur Brunner, Hitzkirch

~ fresh ~ lime ~ exotic fruits ~ tangy ~

FRANCE



Mâcon-Villages AOC 2023 Chardonnay  B

11 72

Vuillemez Père & Fils, Burgundy

~ juicy ~ noble fresh ~ white fruits ~ minerality ~

ITALY



Casal di Serra DOC 2023 Verdicchio JS 91 

9 60

Umani Ronchi, Osimo Scalo

~ light yellow ~ citrus/bergamot ~ pears ~ fun to drink ~



OUR RECOMMENDATION

Found for you:

Recommendation / Limited / Price enjoyment!

AFW NON-ALCOHOLIC WINES



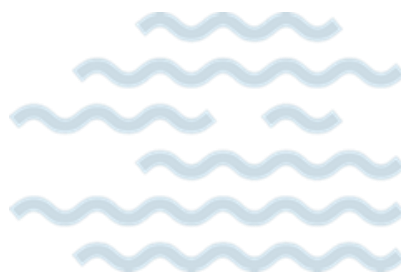
CROWD FAVOURITE



VEGAN WINES




ORGANIC WINES



ROSÉWINE BY THE GLAS

FRANCE



Pure Rosé AOP 2023 *Grenache, Syrah, Cinsault* 
Maison Mirabeau, Provence
~ fragrant citrus fruits ~ elegant ~ refreshing ~

10.5 68

REDWINE BY THE GLAS

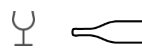
SWITZERLAND



 HERMITAGE Cuvée Rot VDP 2022 
Cabernet Sauvignon, Pinot Noir, Merlot
Brunner Weinmanufaktur, Hitzkirch
~ deep cuvée ~ complex ~ dark berries ~ long finish

11.5 75

ITALIEN



Bansella Nizza DOCG 2021 *Barbera*  B  
Prunotto, Alba
~ cherry red ~ juicy Barbera ~ silky tannins ~

10 65

France



Châteauneuf-du-Pape Cuvée Prestige AOC 2021
Grenache, Syrah, Mourvèdre RP 93
Roger Sabon
~ enormously complex ~ cassis/truffle/spices
~ dense, full-bodied finish ~

14.5 95



NON ALCOHOLIC

Amaretti Sour 0%	16
<i>Lyre's Amaretti orange juice fresh lemon juice sugar syrup</i>	
Negroni 0%	16
<i>Tanqueray Gin 0% Jsotta Bitter 0% Jsotta Vermouth 0%</i>	
GinTonic 0%	15
<i>Tanqueray Gin 0% Swiss Mountain Spring tonic mediterranean garnish</i>	
Stay Healthy	14
<i>Apple juice basil fresh lime juice ginger lemonade cucumber mint</i>	
Apricot Vanilla Colada	14
<i>Pineapple juice orange juice apricot puree coconut syrup vanilla syrup cream</i>	
Swiss Mountain Spritz	14
<i>Jsotta Vermouth non-alcoholic elderberry syrup fresh lemon juice Salty grapefruit lemonade</i>	
Cranberry-Rosemary Spritz	14
<i>Cranberry juice apple juice fresh lime juice ginger lemonade</i>	
Refresh	14
<i>Sirocco green tea and moroccan mint passion fruit juice elderberry syrup Basil fresh lemon juice</i>	
Lyre's Amaretti Mojito	14
<i>Lyre's amaretti liqueur 0% ginger ale lime white cane sugar mint</i>	
Red Kiss	14
<i>Lyre's Italian Spritz Liqueur 0% Sirocco fruit and moroccan mint tea apple juice vanilla syrup fresh lemon juice</i>	
Apero Spritz 0% Hugo 0% Giselle 0% Jsotta Bitter Spritz 0%	14
<i>All Spritzer with Kolonne Null sparkling wine 0%</i>	
HERMITAGE spritzer with tonic & soda	9
<i>Basil-lime or ginger-mint</i>	

SPARKLING WINE DRINKS

with Champagner

Lake Lucerne Spritz	24
<i>Champagne Gin Frakmont Lake Lucerne St. Germain, elderflower liqueur Grapefruit juice Rosemary Bitters</i>	
The Golden Hour	24
<i>Rosé Champagne peach liqueur quince ginger liqueur Fresh lemon juice Berries</i>	
 Hermitage Bellini	23
<i>Champagne peach-maraschino puree homemade peach foam</i>	
Old Cuban	22
<i>Champagne Don Papa rum fresh lime juice Sugar syrup mint Angostura Bitters</i>	

with Prosecco

Pink Limoncello Spritz	16.5
<i>Regional Limoncello Campari with homemade fig infusion Prosecco Grapefruit Rosemary bitters</i>	
Campari Milano	14.5
<i>Campari cranberry juice Prosecco soda orange mint</i>	
Eros	14.5
<i>Hibiscus orange blossom liqueur Prosecco tonic basil</i>	
Belle Giselle	14.5
<i>Quince ginger liqueur Prosecco soda cucumber mint</i>	

NEGRONIS

HERMITAGE Negroni Barrel Aged	19
<i>HERMITAGE Dry Dschinn Isotta Rosso Vermouth Grand Classico Bitter</i>	
Figroni	19
<i>Gin with homemade cinnamon-tonka bean infusion Martini Rubino Campari with homemade fig infusion</i>	
Cold Day's Negroni	19
<i>Chestnut liqueur Campari Martini Rubino Tabasco</i>	
Negroni Sbagliato	16
<i>Martini Rubino Campari Prosecco</i>	

MULES

Winter Mule	18
<i>Seventh Sense gin cranberry fresh lime juice Honey-rosemary syrup ginger beer</i>	
Marroni Mule	17
<i>Chestnut liqueur fresh lime juice Angostura bitters ginger beer</i>	
Caribbean Mule	17
<i>Tequila Cazadores Malibu pineapple juice Fresh lime juice ginger beer Angostura Bitters</i>	
Honey Havana Mule	17
<i>Havana Club Rum honey-rosemary syrup fresh lime juice Ginger beer Angostura bitters</i>	



PRE DINNER

Martini Freres 18
Deux Freres Gin | Xellent Organic Vodka | Lillet Blanc | sugar syrup

Infused Bloody Mary 18
*Vodka with homemade vegetable infusion | tomato juice | fresh lemon juice
Spices*

«The Little Winter Wheat» 12
Chestnut liqueur | cherry lemonade | wheat beer

SOURS

with or without egg white

 Mandarin-Ginger Sour 18
*Ricello mandarin ginger liqueur | St. Germain elderberry liqueur
Fresh lemon juice*


Gin Basil Sour 18
Gin Mare Capri | basil | fresh lemon juice | suger syrup | Orange Bitters

Rum Chocolate Sour 18
Don Papa Rum | cocoa liqueur | fresh lemon juice | Chocolate bitters


Watermelon Sour 18
*Watermelon liqueur | St. Germain elderberry liqueur |
Fresh lemon juice | Angostura Bitters*

All classic Sours 17
Whiskey | Amaretto | Pisco | Mezcal | Aperol | Vodka

MODERN ART

 Monkey on the Mule	21
<i>Monkey 47 Gin fresh lime juice sugar syrup Angostura Bitters ginger beer mint</i>	
Polerina	20
<i>Gin Mare Capri watermelon liqueur fresh lemon juice Pink pepper Angostura bitters peppered cherry lemonade</i>	
Don Paloma	19
<i>Don Papa Rum Grapefruit juice Fresh lime juice Homemade simple syrup salty grapefruit lemonade</i>	
Naked & Famous	18
<i>Mezcal Le Tribute Aperol Chartreuse Jaune fresh lime juice</i>	
Skinny Bitch	18
<i>Chopin Potato Vodka soda fresh lemon juice Angostura Bitters</i>	

AFTER DINNER

Exotic Mai Tai	20
<i>La Progresiva Rum Ron Perla Rum Grand Marnier Fresh lime juice apricot purée almond syrup Rosemary Bitters</i>	
 Cold Drip Espresso Martini	18
<i>Vodka with espresso chocolate infusion Kahlúa freshly brewed espresso</i>	
Rum Old Fashioned	18
<i>Don Papa rum sugar syrup Angostura Bitters Orange Bitters</i>	
Coco Marnier	18
<i>Tequila Malibu Grand Marnier Cassis fresh lime juice</i>	
Candy Man	17
<i>Woodford Bourbon whisky peach liqueur almond syrup Fresh lemon juice ginger ale</i>	

Missing the classics? Just ask our bar team.

APERITIF / BITTER

4 cl

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

4 cl

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

4 cl

Limoncello Ricello Goldau	32 %	12.5
Mandarin Ingwer Ricello Goldau	24 %	12.5
Grand Marnier	40 %	12
Baileys	17 %	11
Amaretto	28 %	11
Sambuca	40 %	11
Kahlúa	20 %	11
Malibu	24 %	11

GIN & TONIC

SWITZERLAND

Jinpero Superior Dry 46% <i>Notes of licorice rosemary liquorice</i>		23
Clouds Gin 10th Edition 41% <i>Rhubarb mandarin citrus</i>		23
Frakmont Lucerne <i>Herbs berry rosemary ginger</i>	40 %	22
Deux Freres <i>Lemon lavender rose</i>	42 %	21
Seventh Sense <i>Cardamom ginger tonka beans</i>	38.5 %	21
Glühwürmchen Gin <i>Incense blood orange woody spicy</i>	40 %	21
 HERMITAGE Dry Dschinn <i>Floral flavours from 15 regional organic botanicals</i>	45 %	19

ENGLAND

Brockmans 40 % 21
Cassis / blackberry / ginger

Plymouth Gin 41.2 % 18
Orange peel / lemon / angelica root

Bombay Sapphire 40 % 16
Lavender / citrus / pepper notes

Tanqueray Alcohol Free 0 % 14
Coriander / angelica root / liquorice

SCOTLAND

The Botanist Bruichladdich 46 % 18
Lemon balm / thyme / elderflower / citrus

Hendrick's 43.4 % 17
Rose / cucumber / camomile / citrus

GERMANY

Berliner Brandstifter 43.3 % 21
Elderflower / woodruff / mallow blossom

Monkey 47 47 % 21
Cranberry / citrus / spruce

HOLLAND

Nolets Silver 47.6 % 23
Rose flavours / raspberry / pepper / peach

ITALY

Marconi 42 Mediterraneo by Poli 42 % 21
Rosemary / basil / thyme / mint

FRANCE

Mirabeau 43 % 21
Citrus / lavender / rose petals / thyme

Yu Gin 43 % 19
Yuzu / szechuan pepper / coriander

BELGIEN

Amuerte Coca Leaf White 43% 25
Spicy / lemon / cardamom

SPAIN

Le Tribute 43 % 21
Grapefruit / lemongrass / kumquats

Gin Mare Capri 42.7 % 20
Bergamot / lemon / olive / basil

Nordes Atlantic Galician Gin 40 % 19
Hibiscus / lavender / citrus / floral

Gin 4cl & tonic included

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



WHISKY/WHISKEY

4 cl

IRELAND

Tyrconnel 16 years	46 %	31
Bushmills 16 years	46 %	27
Redbreast 12 years	40 %	17

USA

E.H. Taylor small Batch Bourbon	50 %	39
Sazerac Straight Rye	45 %	21
Bulleit 10 years Frontier, Bourbon	45 %	16
Jack Daniel`s Gentleman Jack	40 %	16
Markers Mark Kentucky, Bourbon	45 %	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 Little Bay, Highlands	46 %	19
Glenfiddich Projekt XX, Speyside	47 %	18
Johnnie Walker Black, Glasgow	40 %	16

TEQUILA/MEZCAL

4 cl

 Cenote Cristalino Añejo Tequila	40 %	28
Kah Reposado Tequila	40 %	18
Le Tribute Mezcal	45 %	17
Cazadores Blanco Tequila	40 %	11

VODKA

4 cl

Grey Goose Premium	40 %	18
Haku Japanese	40 %	16
Xellent Swiss Organic	40 %	12
Absolut	40 %	12

RUM

4 cl

Velier Foursquare Principia Barbados	62 %	52
Zacapa XO Solera Gran Reserva Especial Guatemala	40 %	29
Plantation XO Barbados	40 %	22
La Progresiva de Vigia Cuba	41 %	18
Havana Club Añejo 7 Años Cuba	40 %	13



COGNAC/BRANDY

2 cl

Cognac Lheraud XO Eugenie 30 years	43 %	34
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

2 cl

Grappa di Barolo, Tre Soli Tre, Berta	45 %	21
Grappa di Brunnello, Banfi	45 %	15
Grappa di Moscato, Poli	40 %	13
Edelbrand Solaris, Sitenrain	40 %	12

FRUIT SPIRITS

2 cl

«Clear line» – URS HECHT

Raspberry brandy	42 %	28
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

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

BIER BOTTLES

33 cl

Eichhof Luzern «Nackte Welle» <i>light yellow ~ floral ~ mild</i>	4.8% 6.5
Eichhof Luzern «Bissiges Pony» <i>golden ~ hoppy ~ tangy ~ citrus</i>	5.2% 6.5
Eichhof Luzern «alcohol-free» <i>straw yellow ~ fruity ~ delicately ~ spicy</i>	0.0% 6

WHEAT BEER BOTTLE

50 cl

Erdinger «alcohol-free» <i>straw yellow ~ malty ~ spicy</i>	0.5% 9
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COFFEE & TEA

Coffee / espresso	5.5
Double espresso	7
Cappuccino / Latte macchiato	7
Cafe latte	7
Coretto grappa	9
Irish coffee	12
Ovomaltine / Caotina chocolate	6
Swiss organic tea	7.5
<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
Coca Cola / Zero	33cl	6.5
Elmer Citro lemon	33cl	6.5
Sinalco orange	33cl	6.5
Ramseier apple spritzer	33cl	6.5
Diis Tea – Ice Tea – hibiscus mint	30cl	6.5
J. Gasco aperetivo bitter	20cl	6.5
Michel juice – orange / tomato	20cl	6.5
Swiss Mountain Spring	20cl	6.5
<i>Classic tonic water / zero tonic / salty grapefruit</i>		
<i>Bitter lemon / ginger ale / ginger beer / peppered cherry</i>		
El Tony mate tea	33cl	7
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

BAR FOOD until 10 pm

Grand Cru Burger	39
<i>Swiss prime beef / king oyster mushroom / tomato / salad Lucerne cream cheese / truffle mayonnaise / country fries</i>	
HERMITAGE beef tartare	28 / 38
<i>Crème fraîche / Dijon mustard / Fleur de Sel / egg yolk</i>	
HERMITAGE tapas	35
<i>Drunken chicken / HERMITAGE beef tartare / olives / Manchego Grilled vegetables / Black Tiger shrimp skewer</i>	
Crispy Swiss perch	36
<i>Sauce tartare / country fries</i>	
Drunken chicken	26
<i>Chicken in tempura coat / vodka-chili marinade / roasted pine nuts Honey-mustard sauce</i>	
Naughty chicken sandwich	22
<i>Chicken breast / rocket salad / house dressing / parmesan shavings</i>	
Alsace tarte flambee	21
<i>Sour cream / bacon, onion</i>	
Tarte flambee with vegetables 	21
<i>Tomato / onion / zucchini / champignons / pepper</i>	
Cheese variety from factory Jumi	17
<i>Honey / nuts / fruit bread</i>	
HERMITAGE parmesan fries	16
<i>Truffle aioli</i>	
Autumn salad 	16
<i>Leaf salad / figs / grapes / walnuts / homemade dressing</i>	
Marinated olives 	6.5
ALL PRICES INCL. 8.1% VAT. IN CHF	22

DESSERT

Toblerone chocolate mousse <i>Apple ragout / chocolate crumbs</i>	18
Apple cinnamon tart <i>Chocolate ice cream / white chocolate nut crumble</i>	15
Swiss ice coffee <i>With «cherry liqueur»</i>	12
Schwarzwälder cherry cake	9
Homemade cakes of the day	9
Ice cream Dolce Amore from Küssnacht am Rigi <i>Sorbet: raspberry / lemon / mango</i> <i>Ice cream: vanilla / chocolate / pistachio / mocca / yoghurt</i>	4.5



VEGETARIAN



VEGAN

Vegan dishes: ask our SERVICE TEAM

We provide information about allergens.

Beef and chicken from Switzerland

Perch from Switzerland, shrimp from Vietnam

