

cuisine

Hermans

dinner menu

starters

- roasted pepper gazpacho** with burrata sorbet and basil oil
Fr. 15.50
- crispy leaf salads** served in a bowl garnished with vegetables and roasted seeds, served with house dressing
Fr. 15.00
- carpaccio of lucerne lake trout** with leche de tigre, fermented fennel and puffed buckwheat
Fr. 24.50
- our **beef-tatar** and the **ravioli** we also recommend as starters

main course

- lemon-ricotta ravioli** tossed in poppy seed butter, served with berries, rocket salad and burrata
Fr. 23.50 / Fr. 34.50
- udon noodles** with smoked almond-lemon espuma, two kinds of shiitake mushrooms and watermelon radish
Fr. 29.50

we offer a 5% discount on bills of Fr. 150.00 or more when one combined bill per table is paid in cash.

- hermans tatar** with egg yolk mayonnaise, pickled vegetables and crispy bao bread
Fr. 25.50 / Fr. 38.50
with french fries as a side: add Fr. 5.00
- duck involtini** filled with grilled apricots and cream cheese, served with coffee jus, smoked ticino polenta and roasted lettuce
Fr. 41.50
- pulled braised lamb shoulder** served on open raviolo with tomato-spinach tartare and quail fried egg finished with basil-sherry reduction
Fr. 44.50
- hermans wienerschnitzel** with lukewarm potato and cucumber salad, cranberries and horseradish
Fr. 46.50
- grilled salmon fillet** with purple potato mille-feuille, lemon-vanilla carrots and beurre blanc / lachs: zucht, norwegen
Fr. 42.50

dessert

- strawberry-mint tartare** with strawberry-buttermilk glacé and strawberry leather
Fr. 13.50
- molten chocolate cake** with liquid center, served with sour cream-tonka bean ice cream, glacé and fleur de sel caramell
Fr. 15.00 / approx. 15 min.

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