



CAMPUS HOTEL
HERTENSTEIN

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CAMPUS HOTEL
HERTENSTEIN

Banquet Menu

OUR MENU RECOMMENDATIONS

HERTENSTEIN

90 / 80 WITHOUT SOUP

Hertenstein-salad

Crispy salad with fresh herbs, air dried ham and honey-lemon dressing

Iced vegetables cream soup

Italian style with parmesan cheese grissini and pesto oil

Entrecote a la Griglia

Trance of grilled entrecote with mediterranean vegetables, gnocchi, romaine and pepper-Amarone sauce

Tiramisu „modern“

Light mascarpone cream, biscuit, Weggis sour-cherries and coffee ice-cream

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VITZNAU

115 / 105 WITHOUT SHERBET

Scottish salmon rose

with cucumber chutney, garden cress, crispy capers and light blinis

Truffle ravioli

with fried mushrooms, wild chive and white truffle foam

Lemon sherbet

with verbena and crispy powder

Matured bone beef fillet

Fried one piece – with potato gratin, seasonal vegetables and light béarnaise sauce

Chocolate dessert

Luke warm chocolate cake with chocolate mousse, hazelnuts and marinated fruits



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VIENNA

95 / 84 WITHOUT SOUP

Veal – tafelspitz, prime boiled
with horse radish, mustard pearls and beetroot salad

Frittaten soup
Fine broth with pancake stripes and wild chive

Roast beef
with fried bread dumplings, glazed finger carrots and jus

Apple strudel „Hertenstein“
with bourbon-vanilla ice cream and almond sauce

RIBERACH BELESTA

120 / 100 WITHOUT RISOTTO
86 WITHOUT RISOTTO AND SOUP

Mediterranean salad
Grilled zucchini, rocket salad, mozzarella, pine nuts and basil

White tomato cream soup
with crispy biscuit and Piment d'èspelette

Amalfi-lemon ravioli
with mascarpone, herbs and parmesan cheese

Rare veal roasted
with ratatouille parisienne, La Ratte potatoes and Café de Paris Jus

Citrus fruit tarte
with light meringue, sherbet of berries and berries salad



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THE RIGI REGION

88 / 72 WITHOUT SOUP

Fried fillet of salmon from Sattel
with vegetable salad, herb vinaigrette and dill

White wine cream soup
with Sauvignon Blanc and slices of pike-perch fillet

Grand Cru countryside pork
with potato-leek gratin, seasonal vegetables from farmers in Weggis
and wild mushroom sauce

Interpretation of Swiss cream cake
crispy Mille-feuille with sour-cherry ice cream and mint



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STARTERS

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|---|------|
| <i>Hertenstein-salad</i> Crispy salad with fresh herbs, air dried ham and honey-lemon dressing | 20.- |
| <i>Scottish salmon rose</i> with cucumber chutney, garden cress, crispy capers and light blinis | 26.- |
| <i>Veal – tafelspitz, prime boiled</i> with horse radish, mustard pearls and beetroot salad | 28.- |
| <i>Mediterranean salad</i> Grilled zucchini, rocket salad, mozzarella, pine nuts and basil | 24.- |
| <i>Fried fillet of salmon fillet from Sattel</i> with vegetable salad, herb vinaigrette and dill | 28.- |

SEASONAL STARTERS

MARCH - MAY

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| <i>Oven-baked goat cream cheese</i> with rocket-radicchio salad and rhubarb-raspberry dressing | 18.- | <u>5</u> |
| <i>Spring salad Hertenstein</i> with radish, sugar snap peas and roasted nuts | 16.- | |

JUNE - AUGUST

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| <i>Trio melon salad</i> air dried raw ham, basil and parmesan grissini | 20.- |
| <i>Carpaccio of field beef</i> with rocket salad, flaked parmesan and truffle tapenade | 26.- |
| <i>Summer salad Hertenstein</i> with blossom, artichoke, grilled zucchini and pine nuts | 18.- |



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SEPTEMBER - NOVEMBER

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| <i>Rustical wild terrine</i> Quinces chutney, field salad and roasted brioche | 22.- |
| <i>Autumnal salad Hertenstein</i> with roasted pumpkin, belpert knolle cheese and sunflower seeds | 18.- |

DECEMBER - FEBRUARY

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| <i>Scottish salmon rose</i> with cucumber chutney, garden cress, crispy capers and light blinis | 24.- |
| Winter salad Hertenstein with lentils, baked egg and crispy bacon | 18.- |

SOUP

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| <i>White wine cream soup</i> with Sauvignon Blanc and slices of pike-perch fillet | 15.- |
| <i>White tomato cream soup</i> with crispy biscuit and Piment d'èspelette | 13.- |
| <i>Frittaten soup</i> Fine broth with pancake stripes and wild chive | 10.- |
| <i>Iced vegetables cream soup</i> Italian style with parmesan cheese grissini and pesto oil | 10.- |
| <i>Vichyssoise</i> Potato-leek soup with truffle and wild chive | 14.- |



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PASTA / RISOTTO / VEGETARIAN

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| Available as main course, surcharge | 8.- |
| <i>Pasta Involtini</i> Peas mash, ricotta, lemon-thyme foam | 24.- |
| <i>Potato-ricotta gnocchi</i> with smoked buffalo mozzarella and tomato foam | 22.- |
| <i>Amalfi-lemon ravioli</i> with mascarpone, herbs and parmesan cheese | 20.- |
| <i>Tagliolini with seafood</i> Tomato-white wine foam, almonds and basil | 28.- |
| <i>Veal ravioli</i> with melted tomato-sage butter | 28.- |
| <i>Truffle ravioli</i> with sautéed mushrooms, wild chive and white truffle foam | 32.- |



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VEGAN MENU SELECTION

3 - COURSE 76

4 - COURSE 88

STARTERS

Indian mung beans salad
with Sobanoodles and sesame

Quinoa salad
with dried date tomatoes, taggia olives and garden parsley dressing

Iced vegetables cream soup
Italian style with parmesan cheese grissini and pesto oil

MAIN COURSE

Eggplant curry
with chickpea, coriander, lime rice

Boletus-champagne risotto
with sautéed mushrooms and wild chive

DESSERT

Felchlin chocolate truffle
with sour-cherry sherbet and mint

Flambéed stone fruit salad
with coconut ice-cream and hazelnut brittle



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SHERBET

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| Cucumber-passionfruit | 12.- |
| Lemon – verbena | 10.- |
| Lemon with Vodka | 14.- |
| Passionfruit with Passoa | 12.- |

FISH MAINS

Available as intermediate course, reduction 10.-

Sautéed pike perch fillet
with broccoli, creamy barley risotto and beurre-blanc 36.-

Loup de mer fillet
with salsa verde, mediterranean vegetables and small roasted potatoes 44.-

Alp salmon trout
with vermouth-dill nage, salt potatoes and crispy sugar peas 36.-



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MEAT MAINS

Choose your meat with sauce, one vegetable side and starch side

Additional sides CHF 8

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| Beef fillet one piece | 54.- |
| Roast beef one piece | 46.- |
| Saddle of veal one piece | 54.- |
| Veal fillet medallions | 68.- |
| Braised veal cheeks | 52.- |
| Pork fillet one piece | 46.- |
| Rack of lamb | 46.- |
| Corn-fed chicken breast | 36.- |

Sauce

Red wine – herb jus
Port wine jus
Green pepper jus
Mushroom-cream sauce
Sauce béarnaise
Salsa Verde
Sauce velouté
Dijon-mustard sauce with cream

Vegetables side

Seasonal vegetables
Ratatouille Provençal
Asian vegetables
Broccoli with almonds
Vichy carrots
Beans with bacon
Grilled vegetables

Starch side

Potato gratin
Potato-leek gratin
Mashed potatoes
Homemade Knoepfle
Herb risotto
Basmati rice
Arancini
Polenta

10

SUPPLEMENT

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|------------------------|------|
| Beef, veal and lamb | 18.- |
| Chicken, fish and pork | 12.- |
| Sides | 8.- |



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DESSERT

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| <i>Tiramisu „modern“</i> light mascarpone cream, biscuit, Weggis sour-cherries and coffee ice-cream | 14.- |
| <i>Citrus fruit tarte</i> with light meringue, berries sherbet and berries salad | 16.- |
| <i>Apple strudel „Hertenstein“</i> with bourbon-vanilla ice cream and almonds sauce | 14.- |
| <i>Interpretation of Swiss cream cake</i> crispy Mille-feuille with sour-cherry ice cream and mint | 15.- |
| <i>Chocolate dessert</i> Luke warm chocolate cake with chocolate mousse, hazelnuts and marinated fruits | 18.- |
| <i>Vanilla-cheesecake mousse</i> with lukewarm apricot and salted butter crumble | 15.- |
| <i>Cheese plate</i> with fruit bread and grapes | 18.- |

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SEASONAL DESSERT

MARCH - MAY

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| <i>Elder flower panna cotta</i> with marinated strawberries and rhubarb | 18.- |
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JUNE - AUGUST

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| <i>Variation of summer fruits with coconut</i> Flambéed stone fruit with coconut ice cream and nuts brittle | 18.- |
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SEPTEMBER - NOVEMBER

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| <i>Small vermicelli</i> with port wine figs and bourbon vanilla ice-cream | 16.- |
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DECEMBER – FEBRUARY

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| <i>Lukewarm Christmas cake</i> with plum compote and cinnamon ice cream | 16.- |
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All prices in CHF inclusive of VAT
Price changes may apply.



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DESSERTBUFFET

Starting at 20 or more persons

We recommend 3-4 components to offer your guests a nice variety

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| Selection of sherbets and ice-cream | 5.- |
| Tonka bean panna cotta with summer berries | 6.- |
| Bourbon vanilla mousse with mango-passionfruit salad | 5.50 |
| Small crumble cake with rhubarb, cherries and apples | 4.50 |
| Two-way chocolate mousse in a glass with sour cherries | 6.50 |
| Tiramisu with airy mascarpone cream | 5.50 |
| Curd mousse with green apple and mint | 5.- |
| Apple strudel „Hertenstein“ with vanilla sauce | 5.- |
| Lemon tarte with airy meringue | 5.50 |
| Elder flower panna cotta with strawberry salad | 6.50 |
| Crème brûlée with forest honey and raspberry | 6.50 |
| Cheese plate with fruit bread and grapes | 12.- |

MIDNIGHT SNACK

Per person

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|---|------|
| Curry sausage with homemade curry sauce | 12.- |
| Hot dog stand „self-service“ | 14.- |
| Goulash soup | 8.50 |
| Vienna sausage in batter | 8.- |
| Hertenstein plate Alp cheese, salsiz, raw ham, salami, farmer's bread and alp butter | 12.- |
| Antipasti plate Italian vegetables, sausage specialities, focaccia and olives | 16.- |
| Cheese plate with fruit bread and grapes | 12.- |
| Chili con Carne | 8.- |

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