



Hotel Eremitage  
Die Perle bei Basel  
Arlesheim

Menu



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## Starters & Soups

Fresh green salad	8.--
Prawn cocktail	8.50
Smoked salmon from Norway with some lettuce	11.50
Tomato cream soup "Bloody Mary" with Vodka	8.50
Beef soup with vegetables	7.--

## Main courses

Omelette with ham and cheese		19.--
Vegetarian Omelette with cheese and tomatoes		19.--
Rösti (Swiss hash brown) with fried egg		19.50
Swiss "Sausage & Cheese" Salad		19.50
"Riz Casimir" Curry rice with fruits and chicken		25.--
*Vegan* Curry rice with vegetables and fruits		25.--
Homemade breaded Schnitzel (pork or veal) with French fries		25.-- / 35.--
Beef Tartar classic – normal, spicy or extra spicy		24.--
→ up on demand with Cognac, Whiskey or Calvados		3.--
Cordon Bleu and Fries		
Breaded pork meat wrapped around cheese and ham		28.--
Cordon Bleu of the week		
Please ask us about the weekly cordon bleu from our chef		35.50
Fish of the week		29.--
Deep fried perch fillet in a beer though with Tartar sauce		28.--
Beef Hamburger "do it yourself" with French fries		24.--
XL also possible, with double meat and cheese		+8.--
*Vegan*-Burger „do it yourself“ with French fries		24.--

## Specials:

Swiss Veal Steak with herb butter, potatoes and vegetables	42.--
Swiss porc steak with herb butter	28.--
Corn fed Chicken breast filled with cheese and tomato	26.--

Main courses are served with vegetables and either French fries, "Rösti", rice or pasta

## Pasta

Spaghetti Napoli (tomato sauce) all'arrabbiata (spicy tomato sauce)	21.--
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All our dishes are homemade and will be prepared fresh for you up on order. Declaration of origin: Our meat (beef, veal, pork and chicken) is exclusively from Switzerland. The Salmon is from Aquaculture in Norway and the Pikeperch from wild fishery in Ireland.

All our prices are Swiss Francs and include 7,7% VAT.

## Our sweets

### **Meringue Glacée** **7.50**

Baked egg white with sugar with vanilla ice cream.

### **Ice coffee** **7.50**

Mocca ice cream in a cup with coffee and cream.

### **Lava Cake – hot chocolate tart** **8.50**

Little hot chocolate tart with liquid chocolate inside and a scoop of vanilla ice cream.

(15 minutes baking time)

### **Coupe Belle Silvia** **7.50**

Lime Sorbet with Prosecco served in a wine glass

### **Ice creams and sorbets** **3.50**

Chocolate, Rum and Raisins,  
Strawberry, Vanilla, Mango & Lime, Mocca

Whipped cream additionally 1.50

### **Ice Cream – Frappé** **7.--**

Strawberry, Chocolate, Vanilla, Mocca



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### Our Tartes Flambees (Flamed Tarts)

The classic Fresh cream, bacon and onions à la „Eremitage“	15.--
La Gratinée Fresh cream, bacon and onions Grated with Swiss cheese	16.--
Hunter Tart Fresh cream, bacon and onions, mushrooms Grated with Swiss cheese	17.--
The “country side” Tart Fresh cream, bacon and onions With a herb sauce based on olive oil	17.--
Da Mario Tart Fresh cream, salami and Gorgonzola cheese	18.--
<b>Vegetarian Tart</b> Fresh cream, onions, mushrooms and vegetable squares	17.--
The fish tart Fresh cream, onions and smoked salmon from Norway	17.--
Pizza Tart „Prosciutto“ Tomato sauce, ham and cheese - like a Pizza	17.--
<b>*Vegan*</b> Tart with tomato sauce and vegetable squares	15.--



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## Drinks

### Softdrinks

Henniez sparkling water 50cl	5.20
Henniez still water 50cl	5.20
Henniez sparkling water 1l	9.50
Henniez still water 1l	9.50
Coca Cola (2dl/3dl/5dl)	3.90/4.20/4.90
Coca Cola Zero 33cl	4.50
Ice Tea (2dl/3dl/5dl)	3.80/4.10/4.80
Sprite (2dl/3dl/5dl)	3.80/4.10/4.80
Rivella Red 33cl	4.50
Rivella Blue 33cl	4.50
Tonic water 20cl	4.50
Red Bull	5.20

Apple "spritzer" 33cl	4.50
Children Syrup	-.--

### Beer:

Draft beer Lager 3dl	4.30
Quöllfrisch dark beer 0.33cl	4.90
Draft beer Lager 5dl	6.90
Feldschlösschen beer no alcohol	4.90
Wheat beer „Schneider Weisse“	6.90

### Wines by the glass 1dl:

#### Sparkling wine

Prosecco	9.--
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#### White wine & Rosé

Swiss white wine	4.90
Swiss Rosé	6.50

#### Red wines

Primitivo Baroncelli IGT	5.--
Local Pinot Noir	6.50

### Hot drinks

Coffee / Espresso / Ristretto	4.10
Espresso double	5.90
Cappuccino	5.50
Latte Macchiato	5.50
Tea	4.10
Milk coffee	4.50
Hot chocolate	4.90

### Aperitifs 4cl

Martini 4cl	8.50
Campari 4cl	8.50
Apérol Sprizz	11.50

### Spirits 2cl

Kirsch (Swiss Cherry Brandy)	8.--
Williamine	8.--
Hennessy V. S.	9.--
Remy Martin V. S. O. P.	11.50
Jack Daniel's	8.50
Jim Beam	8.50
Tullamore Dew	9.50
Macallan Amber	12.--
Grappa di Barolo	11.50

### Long drinks

Gin Tonic	11.—
Cuba Libre	11.--
Vodka Red Bull	11.—

Ask our staff for a peek in to other brandies.