



Hotel Eremitage
Die Perle bei Basel
Arlesheim

Menu

Weekly specials

Starters

CHF

Nüsslissalat Mimosa mit Ei, Speck und Crôutons 12.50

Blumenkohlsuppe mit Rauchlachsstreifen und Rahmhäubchen 8.50

Lamb's lettuce „Mimosa“ with egg, bacon and croutons 12.50

Cauliflower soup mit witch smoked salmon and cream 8.50

Main Courses

Cordon bleu „Tonkatsu“ 35.50

With ham, sambal oelek, Raclette Chese and Pankobreading

Hommade Pasta

With Calamres, Vongole, olive oil, garlic and herbs

Veal Cutles Casimir (Fruit Curry) with Jasmine Rice 35.00

From the grill

Veal Ranch Steak from the local veal raised with the mother 39.00

Porc Chop Premium CH 30.50

Simmentaler Beef loin – Steak 39.00

With vegetables

Grillied Tuna steack with Chermoula Sauce 29.50

Choose the following to your dish: French fries, pasta, rice and additional home made herb butter

Sweets

Vermicelles Chestnut pure with whipped cream 11.50

Affogato Espresso with Vanilla ice and cream 9.50

+ mit Baileys und Rahm 11.50

Lukewarm Apple pie with vanilla Ice 9.50

Unsere Weinempfehlung

3T Sanzo 3 Tempranillos pro dl 6.50

12 Monate im Barrique Castilla y Leon Rodriguez Sanzo

Starters & Soups

Fresh green salad	8.--
Prawn cocktail	11.50
Smoked salmon from Norway with some lettuce	14.50
Beef soup with vegetables	7.--

Main courses

Omelette with ham and cheese	19.--
Vegetarian Omelette with cheese and tomatoes	19.—
Swiss "Sausage & Cheese" Salad	19.50
Asian Fried Rice with veal – after Marc's Shanghai travels choice	33.50
Asian Fried Rice Vegetarian (also *Vegan*- without egg if requested)	24.—

Homemade breaded Schnitzel (porc) with French fries	27.00
Beef Tartar classic – normal, spicy or extra spicy	28.--
→ up on demand with Cognac, Whiskey or Calvados	3.—
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.--
Deep fried perch fillet in a beer though with Tartar sauce	28.--

Our Highlights

Cordon Bleu and Fries	
Breaded pork meat wrapped around cheese and ham	29.50
Cordon Bleu of the week	
Please ask us about the weekly cordon bleu from our chef	35.50

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	8.50
Baked egg white with sugar with vanilla ice cream	
Ice coffee	9.00
Mocca ice cream in a cup with coffee and cream.	
Lava Cake – hot chocolate tart	11.50
Little hot chocolate tart with liquid chocolate inside and a scoop of vanilla ice cream. (15 minutes baking time)	
Tarte Tatin	9.50
Apple tart with vanille ice cream (15 minutes baking time)	
Warm apple strudel with vanilla ice cream	9.50
(10 minutes baking time)	
Coupe «Colonel»	11.50
Lime sorbet with a vodka dash	
Coupe «La belle Silvia»	11.50
Lime sorbet with Prosecco in its sparkling wine glass	
Coupe «hot love»	9.50
Vanilla ice cream with warm forest berries	
Affogato	9.50
Coffee ice cream with Espresso and Cream	
+ Baileys and cream	11.50
Ice creams and sorbets	3.90
Chocolate, Strawberry, Vanilla, Mango & Lime, Mocca	
Whipped cream additionally	1.50

Our Tartes Flambees (Flamed Tarts)

The classic Fresh cream, bacon and onions à la „Ermitage“	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.--
Vegetarian Tart Fresh cream, onions, mushrooms and vegetable squares	17.--
The fish tart Fresh cream, onions and smoked salmon from Norway	17.--
Vegan Tart with tomato sauce and vegetable squares	15.--

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	6.50
Swiss Rosé	6.50

Red wines

Primitivo Baroncelli IGT	5.50
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.