



Hotel Ermitage
Die Perle bei Basel
Arlesheim

Menu

Starters & Soups

Salad from the buffet (small plate)	8.--
Salad from the buffet (big plate)	16.--
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.--
Vegan Pasta with homemade tomato sauce and vegetables	24.--
Homemade breaded Schnitzel (pork or veal) with French fries	25.-- / 35.--
Beef Tartar classic – normal, spicy or extra spicy	24.--
Cordon Bleu and Fries	
Breaded pork meat wrapped around cheese and ham	28.--
Cordon Gigolo and Fries	
Cordon Bleu with Gorgonzola cheese and Parma ham	33.--
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.--
Chicken breast filled with cheese and tomato	26.--

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

Pasta

Spaghetti with tomato sauce	21.--
Spaghetti all'arrabbiata (spicy tomato sauce)	21.--
Bolognese (100% beef meat from our in town local butcher)	29.--

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.

Catalan Cream - 9.50

Speciality from Catalonia, Spain: Egg and milk cream with a crust of burnt sugar.

7.50 - Meringue Glacée

Baked egg white with sugar with vanilla ice cream.

7.50 Ice coffee

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)

3.50 - ice creams and sorbets

Chocolate, Rum and Raisins,
Strawberry, Vanilla, Mango & Lime, Mocca
Whipped cream additionally 1.50

Ice Cream – Frappé – 7.—

Strawberry, Chocolate, Vanilla, Mocca

13.-- - Sweet flamed tart

With apple, cinnamon, sweet fresh cream, chocolate and vanilla ice cream

Lover's delight - 8.50 per person

Surprise desert plate for two

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.--
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.--
Vegetarian Tart Fresh cream, onions, mushrooms and carrot	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.--
Vegan Tart with tomato sauce and vegetables	15.--
<u>Additional small plate salad from the buffet with any tart:</u>	+ 4.50

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	5.70
Feldschlösschen without 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.