



# HORSEMEAT SPECIALITIES

Our horsemeat is imported from Canada and Australia

**Grilled filet steak with  
BBQ sauce**

**Grilled filet  
"Maître d'hôtel"  
with home-made  
herb butter**

**Filet steak "Madagascar"  
with pepper sauce**

**Filet steak with creamy  
mustard sauce**

**Filet goulash "Stroganoff" with  
creamy paprika sauce**

**Filet steak with creamy  
mushroom sauce**

**Vegetable of the day**

**3 different kinds of vegetable Fr. 8.00**

**4 to 5 different kinds of vegetable Fr. 11.00**

**Served in one course with side dish of your choice Fr. 39.00**

**Served in two course with side dish of your choice Fr. 51.00**

Price include 7.7% VAT



# GOURMET-MENU

**Small tartare of beef steak  
served with toast and butter**



**“Gazpacho” (cold soup)  
served with garlic croutons**



**Fillet of pike from the Lake of Zug (without bones)  
“meunière”  
served with boiled potatoes**



**Cordon bleu of veal “Italia”  
filled with Grisons raw ham and Gorgonzola  
served with French fries and vegetables**



**Home-made strawberry tart  
with meringue crumble and lemon sorbet**

**Four-course menu per person  
(without Fillet of pike)**

**Fr. 72.50**

**Five course menu per person**

**Fr. 92.50**

Price include 7.7% VAT



# STARTERS

Slices of melon with dry-cured ham	Fr. 17.50
“Summer salad” with tempura chicken drumsticks (fried in batter) and a cocktail sauce	Fr. 18.50
Tomato salad with mozzarella and basil	Fr. 13.50
Avocado tartare with smoked salmon (Scotland)	Fr. 20.50
Giant prawns on a mango and tomato salsa served with corn chips	Fr. 26.00

## SOUPS

Gazpacho served with garlic croutons	Fr. 11.00
White wine soup	Fr. 11.00
Savoury corn soup	Fr. 9.50

## SALADS

Green salad	Fr. 8.00
Mixed salad	Fr. 10.50
Nüsslisalat with hash egg	Fr. 13.00



# MAIN COURSES

<b>Veal “Züri – Art”</b> Thin strips of veal sautéed in creamy wine and mushroom sauce served with hash browns	Switzerland	<b>Fr. 37.00</b> 1 course <b>Fr. 46.00</b> 2 courses
<b>“Veal Cordonbleu”</b> Veal cutlet filled with boiled ham and cheese served with French fries and vegetable	Switzerland	<b>Fr. 39.50</b> 1 course
<b>“Beef Stroganoff”</b> Beef filet goulash with creamy paprika sauce served with rice	Switzerland/Australia	<b>Fr. 38.50</b> 1 course <b>Fr. 48.50</b> 2 courses
<b>Grilled beef Entrecôte with BBQ sauce served with French fries and vegetable</b>	Switzerland/Australia	<b>Fr. 39.00</b> 1 course <b>Fr. 50.00</b> 2 courses
<b>Beef filet with home-made herb butter served with French fries and vegetable</b>	Switzerland/Australia	<b>Fr. 49.00</b> 1 course <b>Fr. 60.00</b> 2 courses
<b>Chicken breast with creamy mushroom sauce served with noodles and vegetable</b>	Switzerland	<b>Fr. 28.00</b> 1 course
<b>“Rössli Penne”</b> (Pasta with dice of horse filet and creamy Cognac sauce)	Canada/Australia	<b>Fr. 25.00</b> 1 course
<b>Lamb Entrecôte “Provençale”</b> served with croquettes and vegetable	Australia	<b>Fr. 39.00</b> 1 course <b>Fr. 50.00</b> 2 courses
<b>Escalope “Vienna” served with French fries and vegetable</b>	Switzerland	<b>Fr. 37.00</b> 1 courses <b>Fr. 48.00</b> 2 courses

Price include 7.7% VAT



# FISH

## SPECIALITIES

**Baked Eglifilets with “Sauce Tartar”** Switzerland/Estonia **Fr. 39.00** 1 course  
served with salted potatoes **Fr. 48.00** 2 courses

**Zanderfilets “Zugerart”** Switzerland/Estonia **Fr. 37.00** 1 course  
with creamy herb sauce, served with rice **Fr. 46.00** 2 courses

**Grilled giant prawns** Vietnam **Fr. 39.00**  
from the grill on saffron spaghetti

## VEGETARIAN DISHES

**Spring rolls with sweet Chilli sauce** **Fr. 22.50**  
served with mixed salad

**Plate with different kinds of vegetable** **Fr. 24.50**  
and egg

**Hash brown latkes filled with herbal curd** **Fr. 22.50**  
served with various salads

If you would like to know the ingredients in our dishes that could cause food allergies or intolerances, please don't hesitate to ask our staff.

Price include 7.7% VAT



# DESSERTS

(All our desserts are homemade)

<b>Strawberries</b>	<b>plain</b>	<b>Fr. 8.00</b>
	<b>with whipped cream</b>	<b>Fr. 9.00</b>
	<b>with liquid cream</b>	<b>Fr. 9.00</b>
<b>Coupe Romanoff</b>		<b>Fr. 12.50</b>
<b>Mini Coupe Romanoff</b>		<b>Fr. 9.50</b>
<b>Strawberry tart</b>		<b>Fr. 11.50</b>
<b>with meringue crumble and lemon sorbet</b>		
<b>Mint parfait with oat crumble</b>		<b>Fr. 13.50</b>
<b>and fresh strawberries</b>		
<b>Traditional cake with kirsch from Zug</b>		<b>Fr. 8.50</b>
<b>(Zuger Kirschtorte)</b>		
<b>Mocca ice cream (flambéed)</b>		<b>Fr. 10.00</b>
<b>Warm chocolate cake</b>		<b>Fr. 9.50</b>
<b>with vanilla ice cream</b>		
<b>(takes 20 minutes)</b>		
<b>For the small appetite:</b>		<b>Fr. 8.50</b>
<b>Seasonal tiramisu with sponge finger</b>		
<b>served in a glass</b>		
<b>Cheese plate</b>		<b>Fr. 13.50</b>

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