



# 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

**Venison pâté with wild mushrooms  
served with Waldorf salad  
and a Cumberland sauce**



**Creamy pumpkin soup with seeds**



**Porcini-filled ravioli with a creamy sauce  
and strips of air-dried smoked venison ham (Austria)**



**Roast fillet of saddle of venison  
with creamy sauce  
served with red cabbage, chestnut, Brussels sprouts,  
apple with lingonberry  
and home-made spaetzle**



**Homemade Egg liqueur parfait  
with warm cherries**

**Four course menu per person  
(without ravioli)**

**Fr. 86.50**

**Five course menu per person**

**Fr. 105.50**



# STARTERS

<b>Carpaccio of venison raw ham</b> (Austria) with Parmesan cheese, grapes and figs	<b>Fr. 22.00</b>
<b>Green salad with sautéed mushrooms</b>	<b>Fr. 19.50</b>
<b>Lamb's lettuce with balsamic vinegar dressing,</b> venison and chanterelle	<b>Fr. 21.00</b>
<b>Venison pâté with wild mushrooms</b> served with Waldorf salad and a Cumberland sauce	<b>Fr. 23.00</b>
<b>Porcini-filled ravioli with a creamy sauce</b> and strips of air-dried smoked venison ham (Austria)	<b>Fr. 19.00</b>

# SOUPS

<b>Creamy pumpkin soup with seeds</b>	<b>Fr. 11.00</b>
<b>Bouillon with strips of pancake and sherry</b>	<b>Fr. 9.00</b>
<b>Creamy tomato soup</b>	<b>Fr. 9.50</b>
<b>White wine soup</b>	<b>Fr. 12.00</b>

# SALADS

<b>Green salad</b>	<b>Fr. 8.00</b>
<b>Mixed salad</b>	<b>Fr. 10.50</b>
<b>Lamb's lettuce with hash egg</b>	<b>Fr. 13.00</b>



# 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. 38.00</b> 1 course <b>Fr. 49.00</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. 39.50</b> 1 course <b>Fr. 50.50</b> 2 courses
<b>Grilled beef Entrecôte with pepper 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. 26.00</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. 38.00</b> 1 courses <b>Fr. 49.00</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. 23.50**  
served with mixed salad

**Plate with different kinds of vegetable** **Fr. 25.00**  
and egg

**Hash brown latkes filled with herbal curd** **Fr. 23.50**  
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>Chestnut vermicelli</b>	<b>portion</b>	<b>Fr. 9.50</b>
	<b>small portion</b>	<b>Fr. 7.50</b>
<b>Coupe "Nesselrode"</b>		<b>Fr. 12.50</b>
(Chestnut vermicelli, meringue, vanilla ice cream and cream)		
	<b>small portion</b>	<b>Fr. 9.50</b>
<b>Sweet must (apple juice) crème with cream</b>		<b>Fr. 8.50</b>
<b>Egg liqueur parfait with warm cherries</b>		<b>Fr. 13.50</b>
	<b>small portion</b>	<b>Fr. 10.50</b>
<b>Apple fritters with cinnamon and sugar</b>		<b>Fr. 10.50</b>
<b>served with a vanilla sauce</b>		
	<b>small portion</b>	<b>Fr. 8.50</b>
<b>"Beautiful Helene"</b>		<b>Fr. 10.50</b>
<b>Vanilla ice cream with pear and a chocolate sauce</b>		
<b>Mocca ice cream (flambéed)</b>		<b>Fr. 10.00</b>
<b>For the small appetite:</b>		<b>Fr. 9.00</b>
<b>"Classic" tiramisu in a glass</b>		
<b>Traditional cake with kirsch from Zug</b>		<b>Fr. 8.50</b>
(Zuger Kirschtorte)		
<b>Warm chocolate cake</b>		<b>Fr. 9.50</b>
<b>with vanilla ice cream</b>		
(takes 20 minutes)		
<b>Cheese plate</b>		<b>Fr. 13.50</b>

Price include 7.7% VAT