



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 a cinnamon apple
"Le Patron" served with Waldorf salad
and a Cumberland sauce**

SSS

Creamy pumpkin soup with seeds

SSS

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

SSS

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

SSS

**Homemade honey parfait
with lukewarm plums marinated in red wine**

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

Fr. 81.50

Five course menu per person

Fr. 99.00

Price include 7.7% VAT



STARTERS

Air-dried smoked venison ham (Austria) with figs and apple salad	Fr. 20.50
Green salad with sautéed mushrooms	Fr. 18.50
Lamb's lettuce with balsamic vinegar dressing, venison and chanterelle	Fr. 20.00
Venison pâté with a cinnamon apple "Le Patron" served with Waldorf salad and a Cumberland sauce	Fr. 21.50
Porcini-filled ravioli with a creamy sauce and strips of air-dried smoked venison ham (Austria)	Fr. 17.50

SOUPS

Creamy pumpkin soup with seeds	Fr. 9.50
Bouillon with strips of pancake and sherry	Fr. 9.00
Creamy tomato soup	Fr. 9.50
Creamy mushroom soup with whipped cream	Fr. 10.00

SALADS

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



MAIN COURSES

Veal “Züri – Art” Thin strips of veal sautéed in creamy wine and mushroom sauce served with hash browns	Switzerland	Fr. 38.00 1 course Fr. 49.00 2 courses
“Veal Cordonbleu” Veal cutlet filled with boiled ham and cheese served with French fries and vegetable	Switzerland	Fr. 39.50 1 course
“Beef Stroganoff” Beef filet goulash with creamy paprika sauce served with rice	Switzerland/Australia	Fr. 39.50 1 course Fr. 50.50 2 courses
Grilled beef Entrecôte with BBQ sauce served with French fries and vegetable	Switzerland/Australia	Fr. 39.00 1 course Fr. 50.00 2 courses
Beef filet with home-made herb butter served with French fries and vegetable	Switzerland/Australia	Fr. 49.00 1 course Fr. 60.00 2 courses
Chicken breast with creamy mushroom sauce served with noodles and vegetable	Switzerland	Fr. 28.00 1 course
“Rössli Penne” (Pasta with dice of horse filet and creamy Cognac sauce)	Canada/Australia	Fr. 26.00 1 course
Lamb Entrecôte “Provençale” served with croquettes and vegetable	Australia	Fr. 39.00 1 course Fr. 50.00 2 courses
Escalope “Vienna” served with French fries and vegetable	Switzerland	Fr. 38.00 1 courses Fr. 49.00 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))

Chestnut vermicelli	portion	Fr. 9.50
	small portion	Fr. 7.50
Coupe "Nesselrode"		Fr. 12.50
(Chestnut vermicelli, meringue, vanilla ice cream and cream)		
	small portion	Fr. 9.50
Caramel flan with cream		Fr. 8.50
Honey parfait with lukewarm plums marinated in red wine		Fr. 13.50
	small portion	Fr. 10.50
Apple fritters with cinnamon and sugar served with a vanilla sauce		Fr. 10.50
	small portion	Fr. 8.50
Mocca ice cream (flambéed)		Fr. 10.00
For the small appetite:		Fr. 9.00
Seasonal tiramisu with sponge finger served in a glass		
Traditional cake with kirsch from Zug		Fr. 8.50
(Zuger Kirschtorte)		
Warm chocolate cake with vanilla ice cream		Fr. 9.50
(takes 20 minutes)		
Cheese plate		Fr. 13.50

Price include 7.7% VAT