



# 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**



# WINTER-MENU

**Endive salad with fried strips of bacon  
and deep-fried mushrooms**

\$\$\$

**White wine soup**

\$\$\$

**"Truffle ravioli" on olive oil with  
tomato cubes**

\$\$\$

**Beef fillet  
with a morel sauce  
served with tagliatelle  
and vegetables**

\$\$\$

**Homemade amaretto honey parfait  
with orange salad**

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

**Fr. 80.50**

**Five course menu per person**

**Fr. 99.50**

Price include 7.7% VAT



# STARTERS

<b>Shrimp (Chile) cocktail with toast and butter</b>	<b>Fr. 18.50</b>
<b>Endive salad with fried strips of bacon and deep-fried mushrooms</b>	<b>Fr. 19.50</b>
<b>Beetroot carpaccio with lukewarm goat cheese</b>	<b>Fr. 19.00</b>
<b>Lamb's lettuce with smoked duck breast and vinaigrette</b>	<b>Fr. 22.50</b>
<b>Smoked "Gold salmon" (GB) garnished with green salad, served with horseradish mousse, toast and butter</b>	<b>Fr. 21.50</b>
<b>"Truffle ravioli" on olive oil with tomato cubes</b>	<b>Fr. 19.00</b>

## SOUPS

<b>White wine soup</b>	<b>Fr. 12.00</b>
<b>Grandmother's mustard soup</b>	<b>Fr. 10.50</b>
<b>Creamy tomato soup</b>	<b>Fr. 9.50</b>
<b>Bouillon "Flädli" with or without sherry</b>	<b>Fr. 9.00</b>

## SALADS

<b>Green salad</b>	<b>Fr. 8.00</b>
<b>Mixed salad</b>	<b>Fr. 10.50</b>
<b>Nüsslisalat with hash egg</b>	<b>Fr. 13.00</b>

Price include 7.7% VAT



# 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 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. 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)

**Crème brûlée** Fr. 8.50

**Gingerbread panna cotta  
with lukewarm figs** Fr. 10.50

**Amaretto honey parfait  
with orange salad** Fr. 13.50

**½ portion** Fr. 10.50

**Toblerone mousse garnished with fruit** Fr. 12.50

**½ portion** Fr. 9.50

**Mocha parfait flambé** Fr. 10.00

**For the small appetite:  
“Classic” tiramisu in a glass** Fr. 9.00

**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