



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

**Home-smoked "Gold salmon" (GBR)
with a garnish of salad,
served with horseradish mousse,
toast and butter**



White wine soup



**"Truffle ravioli" on olive oil
with cherry tomatoes
and a rose of raw ham**



**Medallions of beef fillet
„Garlic butter“
served with French fries and ratatouille**



**Home-made parfait of Basler Lackerli
on a mulled wine sauce and with tangerine wedges**

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

Fr. 80.00

Five course menu per person

Fr. 97.50

Price include 7.7% VAT



STARTERS

Shrimp (Chile) cocktail with toast and butter	Fr. 18.50
Endive salad with fried strips of bacon and deep-fried mushrooms	Fr. 19.50
"Winter salad" Leaf salad with bread garlic chips, nuts and apple pieces with a fig vinaigrette	Fr. 19.00
Smoked "Gold salmon" (GBR) garnished with green salad, served with horseradish mousse, toast and butter	Fr. 21.50
"Truffle ravioli" on olive oil with cherry tomatoes and a rose of raw ham	Fr. 19.00
Main course	Fr. 28.00

SOUPS

White wine soup	Fr. 12.00
Thai curry soup	Fr. 11.00
Creamy tomato soup	Fr. 9.50
Bouillon "Flädli" with or without sherry	Fr. 9.00

SALADS

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

Price include 7.7% VAT



MAIN COURSES

Veal “Züri – Art” Thin strips of veal sautéed in creamy wine and mushroom sauce served with hash browns	Switzerland	Fr. 37.00 1 course Fr. 46.00 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. 38.50 1 course Fr. 48.50 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. 25.00 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. 37.00 1 courses Fr. 48.00 2 courses



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)

Crème brûlée **Fr. 8.50**

**Lemon tart with meringue crumble
and grape sorbet** **Fr. 10.50**

**Parfait of Basler Lächerli
on a mulled wine sauce and
with tangerine wedges** **Fr. 13.50**

½ portion **Fr. 10.50**

Mocca ice cream (flambéed) **Fr. 10.00**

**For the small appetite:
Gingerbread pears tiramisu** **Fr. 8.50**

**Traditional cake with kirsch from Zug
(Zuger Kirschtorte)** **Fr. 8.50**

**Warm chocolate cake
with vanilla ice cream
(takes 20 minutes)** **Fr. 9.50**

Cheese plate **Fr. 13.50**

Price include 7.7% VAT