



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
Lemon sour cream mousse
with marinated strawberries**

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

Fr. 80.00

Five course menu per person

Fr. 113.00



STARTERS

Slices of melon with dry-cured ham	Fr. 18.50
“Summer salad” with tempura chicken drumsticks (fried in batter) and a cocktail sauce	Fr. 20.50
Tomato salad with mozzarella and basil	Fr. 14.50
Avocado tartare with smoked salmon (Scotland)	Fr. 22.50

SOUPS

Gazpacho served with garlic croutons	Fr. 12.00
White wine soup	Fr. 12.00
Bouillon with fried batter pearls with or without sherry	Fr. 9.00

SALADS

Green salad	Fr. 8.50
Mixed salad	Fr. 11.50
Nüsslisalat with hash egg	Fr. 14.00



MAIN COURSES

Veal “Züri – Art” Thin strips of veal sautéed in creamy wine and mushroom sauce served with hash browns	Switzerland	Fr. 39.00 1 course Fr. 50.00 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. 40.50 1 course Fr. 51.50 2 courses
Grilled beef Entrecôte with BBQ sauce served with French fries and vegetable	Switzerland/Australia	Fr. 42.00 1 course Fr. 53.00 2 courses
Beef filet with home-made herb butter served with French fries and vegetable	Switzerland/Australia	Fr. 52.00 1 course Fr. 63.00 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. 27.00 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. 38.00** 1 course
with creamy herb sauce, served with rice **Fr. 47.00** 2 courses

Grilled giant prawns Vietnam **Fr. 41.00**
from the grill on saffron spaghetti

VEGETARIAN DISHES

Spring rolls with sweet Chilli sauce **Fr. 25.00**
served with mixed salad

Plate with different kinds of vegetable **Fr. 26.00**
and egg

Hash brown latkes filled with herbal curd **Fr. 25.00**
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)

Strawberries	plain	Fr. 8.00
	with whipped cream	Fr. 9.00
	with liquid cream	Fr. 9.00
Coupe Romanoff		Fr. 12.50
Mini Coupe Romanoff		Fr. 9.50
Parfait "Piña Colada"		Fr. 13.50
Coconut parfait with pineapple salad		
Lemon sour cream mousse with marinated strawberries		Fr. 12.50
Vanilla panna cotta with fresh berries		Fr. 11.50
Traditional cake with kirsch from Zug (Zuger Kirschtorte)		Fr. 8.50
Mocca ice cream (flambéed)		Fr. 10.00
Warm chocolate cake with vanilla ice cream (takes 20 minutes)		Fr. 10.00
For the small appetite: "Classic" tiramisu in a glass		Fr. 9.00
Cheese plate		Fr. 13.50

Price include 7.7% VAT