



SEIT 1787

Our Menu for your event
from 19th September 2001 – 31st October 2011

Dear Guest

Here you will find our selection of seasonal and homemade specialities. All dishes were very carefully created through Olivier Rossedeutsch and his kitchen team. We hope, you will find YOUR menu for your event.

If you do have any questions, please do not hesitate to contact us.

If you have a certain budget, we are more than happy to offer you a special menu.

You will find following menu's on the next pages:

- Aklin Menu
- Market Menu
- Lobster Menu
- Zuger Fish Menu

Autumn Menu 1

Amuse Bouche – little chef's surprise

...

Riesling cream soup with almond sticks

...

Green leaf salad served with fresh sprouts
Vinaigrette of olive oil and Aceto Balsamico

...

Escallops of venison, served with a Gin cream sauce,
garnished with a baby apple, filled pears, red cabbage,
chestnuts and Spätzli

...

Variation of 3 cheese with homemade fruit bread
(optional)

...

Vermicelli with Meringues and whipped cream

Menu price Fr. 80.00

With cheese + Fr. 16.00

Autumn Menu 2

Amuse Bouche – little chef's surprise

...

Lobster cream soup with cognac

...

Mixed, raw vegetable salad served on a bouquet of green leaf
salad; Vinaigrette of olive oil and Aceto Balsamico

...

Quail filled with gooseliver, Risotto of truffles, Sauce of Port
wine (no bones)

...

Variation of 3 cheese with homemade fruit bread
(optional)

...

Light variation of sherbets garnished
with fresh fruits and fruit sauce

Menu price Fr. 83.00

With cheese + Fr. 16.00

Autumn Menu 3

Amuse Bouche – little chef's surprise

...

Raw stripes of Scottish salmon, marinated with oranges and dill, served with mustard- dill sauce, bouquet of salad

...

Riesling cream soup with almond sticks

...

Fillet of Zuger veal "Zyttum", served with Kirsch (alcohol) cherries, Risotto of herbs, market vegetables

...

Variation of 3 cheese with homemade fruit bread (optional)

...

Light variation of sherbets garnished with fresh fruits and fruit sauce

Menu price Fr. 86.00

With cheese + Fr. 16.00

Autumn Menu 4

Amuse Bouche – little chef's surprise

...

Lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons – French house dressing

...

Risotto with boletus mushroom, sliced Parmesan cheese

...

„Les Deux Filets“ of beef (US beef) and Zuger veal, with market vegetables, Camargue rice, juice of honey-ginger

...

Variation of 3 cheese with homemade fruit bread (optional)

...

Parfait of caramelised walnuts, sauce of Baileys and little oranges

Menu price Fr. 92.00

With cheese + Fr. 16.00

Autumn Menu 5

Amuse Bouche – little chef's surprise

...

Lobster salad, served lukewarm with a Tatar of vegetables and bittersweet vinaigrette of oranges

...

Fine noodles served with sliced, black Perigord truffles, market vegetables

...

Fillets of Turbot, served on a bed of spinach and a sauce of saffron with pine nuts and wild rice
oder

„Toumedos Rossini“ Fillet of US Beef grilled with a slice of goose liver, sauce of truffles, vegetables and gratinated potatoes

...

Variation of 3 cheese with homemade fruit bread (optional)

...

Light variation of sherbets garnished with fresh fruits and fruit sauce

Menu price Fr. 98.00

With cheese + Fr. 16.00

Autumn Menu Degustation

Amuse Bouche – little chef's surprise

...

Terrine of goose liver served with leafy salad, fig compote, marinated walnuts, Toast

...

Potato Gnocchi Aklín style, served with truffles butter, sliced Parmesan cheese

...

Ocean fish- and shell fish variation, sautéed fillets of ocean perch, turbot, scallops, giant shrimps, lobster, market vegetables and sauce of Riesling wine

...

Two fillets of deer and venison, served with boletus mushroom sauce, baby apple, filled pears, red cabbage, chestnuts and Spätzli

...

Small variation of cheese

...

Light variation of sherbets garnished with fresh fruits and fruit sauce

Menu price Fr. 133.00

Soups

| | |
|---|-------|
| Riesling cream soup with almond sticks | 17.00 |
| Lobster cream soup with Cognac | 20.00 |
| “Pot au Feu” of goose liver, served with barley and black truffles | 26.00 |
| Sweetwater- Fish soup with a fine taste of Pernod, served in a broth of saffron, with fresh seasonal vegetables and garlic rolls on the side | 25.00 |

Salad's & Entrées

| | |
|---|-------|
| Green leaf salad served with fresh sprouts Italian – or French house dressing; of your choice | 16.00 |
| Mixed, raw vegetable salad served on a bouquet of green leaf salad; Italian – or French house dressing; of your choice | 18.00 |
| Lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons Italian – or French house dressing; of your choice | 20.00 |
| Raw stripes of Scottish salmon, marinated with oranges and dill, served with mustard- dill sauce, bouquet of salad | 26.00 |
| Terrine of goose liver served with leafy salad, fig compote, marinated walnuts, Toast | 29.00 |
| Sautéed slices of goose liver in “Mille Feuille”, red beetroots, pears, vanilla Balsamic | 36.00 |
| Snails (6pieces), gratinated with herb butter | 20.00 |
| Beef Tatar, elegantly garnished with a taste of Cognac, served with Toast (80 gr. freshest US Beef) | 32.00 |
| Duet of veal Tatar and avocados, cress, emulsion of olive oil, oranges and vanilla | 34.00 |
| Lobster salad, served lukewarm with a Tatar of vegetables and bittersweet vinaigrette of oranges | 35.00 |
| Giant shrimps & scallops gilled in olive oil, confit of onions, sauce of lime | 35.00 |

Vegetarian delicacies

| | | |
|---|-------|-------|
| Puff pastry biscuit, filled with market vegetables, mushroom cream sauce | 23.00 | 31.00 |
| Risotto with boletus mushroom, sliced Parmesan cheese | 25.00 | 33.00 |
| Fine noodles served with sliced, black truffles, market vegetables | 28.00 | 36.00 |
| Potato Gnocchi Aklín style, served with truffles butter, sliced Parmesan cheese | 29.00 | 37.00 |

Meat dishes

| | half portion | full portion |
|---|--------------|--------------|
| Sliced Zuger calf's liver with Rösti, market vegetables | 36.00 | 44.00 |
| Zurich style minced veal, served with mushroom cream sauce, Rösti, market vegetables | 38.00 | 49.00 |
| Fillet of Zuger veal "Zytturm", served with Kirsch (alcohol) cherries, Risotto of herbs, market vegetables | 44.00 | 60.00 |
| „Les Deux Filets“ of beef (US beef) and Zuger veal, with market vegetables, Camargue rice, juice of honey-ginger | 48.00 | 63.00 |
| Quail filled with gooseliver, Risotto of truffles, Sauce of Port wine (no bones) | 39.00 | 50.00 |
| Fillet of lamb served with a herb crust, gratinated potatoes, market vegetables, sauce of Estragon | 42.00 | 52.00 |
| Beef Fillet stripes (US beef) sautéed and served in a sauce of mustard, Basmati rice, market vegetables | 39.00 | 50.00 |
| Beef Tatar elegantly garnished with a taste of Cognac, served with Toast (80/160gr. freshest US Beef) | 32.00 | 52.00 |
| “Tournedos Rossini” Fillet of US Beef grilled with a slice of goose liver, sauce of truffles, vegetables, gratinated potatoes | 56.00 | 68.00 |
| “Chateaubriand” (US beef) served with Sauce Bearnaise, vegetables, gratinated potatoes (1 st service) and Camargue rice (2nd.service) / (from 2 person) 2 Service | | 76.00 |

Traditional meat dishes

| | | |
|---|-------|-------|
| Tripes with vegetables, tomato sauce with cumin; boiled potatoes, gratinated with Parmesan cheese | 26.00 | 35.00 |
| “Tête de veau” with potatoes, vegetables and herb vinaigrette on the side | 26.00 | 35.00 |
| Pot roast thinly sliced, served with a sauce of horseradish, vegetables and boiled potatoes | 28.00 | 37.00 |
| Puff pastry biscuit filled with sweetbread, ragout of mushroom and vegetables | 28.00 | 37.00 |
| Calf's tongue, thinly sliced, served with a white sauce of capers, market vegetables, boiled potatoes | 26.00 | 35.00 |

Maine Lobster

| | | |
|---|-------|-------|
| Lobster noodles, served with a Ragout of Lobster, Lobster sauce | 37.00 | 46.00 |
| Maine Lobster (without shell), Sauce Hollandaise, herb butter, mixed wild rice, market vegetables | 36.00 | 70.00 |
| „Surf & Turf“, Lobster (without shell) served with a grilled US Beef Fillet, mustard sauce, herb butter, mixed wild rice, market vegetables | 60.00 | 74.00 |

Fish

| | half portion | full portion |
|---|--------------|--------------|
| Zuger lake char "Rötel"; sautéed in cold pressed olive oil, seasonal vegetables or "Zug Style", poached in a white wine- herb sauce, seasonal vegetables | 39.00 | 49.00 |
| Fillets of Fera "Felchen", "Zug Style", poached in white wine herb sauce and vegetables | 36.00 | 47.00 |
| Fillets of Perch "Egli", sautéed in cold pressed olive oil, served with almond butter, market vegetables | 37.00 | 48.00 |
| Fillets of perch "Egli", fried in the beer batter, served with Sauce Remoulade, market vegetables | 38.00 | 49.00 |
| Fillets of Ocean Perch "Loup", sautéed in cold pressed olive oil, sauce of lobster, market vegetables | 40.00 | 51.00 |
| Fillets of Turbot, sautéed in cold pressed olive oil, spinach, sauce of saffron, pine nuts | 43.00 | 54.00 |
| Ocean fish- and shell fish variation, sautéed fillets of ocean perch, turbot, scallops, giant shrimps, lobster, marked vegetables and sauce of Riesling wine | 46.00 | 58.00 |

Side dish of your choice; Basmati rice, Camargue rice, wild rice or boiled potatoes

Market Menu

Amuse Bouche Aklin – little chef's surprise

...

Lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons – Italian house dressing

...

Riesling cream soup with almond sticks

...

Fillets of Fera "Felchen", "Zug Style", poached in white wine herb sauce and vegetables, wild rice

Or

Fillet of Zuger veal "Zytturm", served with Kirsch (alcohol) cherries, Risotto of herbs, market vegetables

...

Parfait of caramelised walnuts, sauce of Baileys Irish cream and little, marinated oranges 87.00

Lobster Menu

Amuse Bouche followed by a delicious Lobster soup, Lobster salad, Surf & Turf and a refreshing sherbet 99.00

Zug Fish Menu

Amuse Bouche Aklin – little chef's surprise

...

Sweetwater- Fish soup Aklin style

served in a broth of saffron, with fresh seasonal vegetables and garlic rolls on the side

...

Fillets of Perch "Egli", sautéed in cold pressed olive oil, served with almond butter, market vegetables, boiled potatoes

...

Zuger lake char "Rötel" poached "Zug Style", white wine- herb sauce, market vegetables, wild rice

...

Light variation of sherbets garnished with fresh fruits and fruit sauce

88.00

Aklin Menu

Amuse Bouche Aklin – little chef's surprise

...

Sautéed slices of goose liver in "Mille Feuille", red beetroots, pears, vanilla Balsamic

...

Raw stripes of Scottish salmon, marinated with oranges and dill, served with mustard- dill sauce, bouquet of salad

...

„Les Deux Filets“ of beef (US beef) and Zuger veal, with market vegetables, Camargue rice, juice of honey-ginger

...

Light variation of sherbets garnished with fresh fruits and fruit sauce

99.00

Menu Degustation

Olivier Rossdeutsch and his team of chefs will surprise you with the best out of their kitchen – 6 delicious courses

133.00

Dear guest

to serve you with the best quality is our biggest goal.

Austria and New Zealand - Game

Switzerland

Veal, Poultry, all meat is from the Metzgerei Aklin

Vegetables – Hausheer Steinhausen, Bossard Zug

France

Snails, Quail – La Carcailleuse

Gooseliver, Sole, Loup de mer, all other seafood – Bianchi Comestibles

Australia – Lamb Metzgerei Aklin

Italia Perugia – Black Truffles – Bianchi Comestibles

USA

Beef – Metzgerei Aklin Beef could contain hormones and/or antibiotics.

Lobster – Bianchi Comestibles

Scotland

Salmon – Bianchi Comestibles

Our fish is delivered daily

Fischerei Zimmermann Walchwil or Bianchi Comestibles: Egli und Felchen (lake of Zug)

Spielhofer Fischzucht in Cham: Salmon trout and Lake char

Game Specialities

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|--|-------|
| “Pot au Feu” of deer and venison, barley, black truffles, Gin | 26.00 |
| Carpaccio of deer, sliced Parmesan cheese, vinaigrette of black truffles | 30.00 |

Vegetarian

| | | |
|---|-------|-------|
| Autumn variation of red cabbage, Spätzli, filled Baby apple & pear, chestnuts, sauce of boletus mushrooms | 29.00 | 37.00 |
|---|-------|-------|

Game all dishes garnished with a baby apple, filled pears, red cabbage, chestnuts and Spätzli

| | | |
|---|-------|-------|
| Sliced venison, garnished, served with boletus mushroom sauce | 37.00 | 47.00 |
| Escallops of venison, garnished, served with Gin cream sauce | 40.00 | 50.00 |
| Two fillets of deer and venison, garnished, served with boletus mushroom sauce | 50.00 | 65.00 |
| Fillet of deer, crust of hazelnuts and figs, garnished, served with pepper sauce | 48.00 | 63.00 |
| Venison saddle, garnished, boletus mushroom & gin cream sauce on the side <i>(from 2 person) 2 Service – price per Person</i> | | 73.00 |

Dessert

| | | |
|---|-------|-------|
| Vermicelli with Merinque and whipped cream <i>(with vanilla ice cream + Fr. 4.00)</i> | 10.00 | 14.00 |
|---|-------|-------|

Autumn Menu

Amuse Bouche Aklin – little chef's surprise

...

Lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons
Vinaigrette of cold pressed olive oil and Aceto Balsamico

“Pot au Feu” of deer and venison, barley, black truffles, Gin

...

Fillet of deer, crust of hazelnuts and figs, garnished, served with pepper sauce
garnished with a baby apple, filled pears, red cabbage, chestnuts and Spätzli

...

| | |
|---|-------|
| Light variation of sherbets garnished with fresh fruits and fruit sauce | 91.00 |
|---|-------|

Autumn Wines (red)

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|---|--------|
| Pesquera Crianza, Ribera del Duero, España 2007 – Tempranillo 91/100 Parker | 77.00 |
| Orca, Côtes du Ventoux, France 2008 – Grenache Noir, Syrah | 68.00 |
| Il Falcone Riserva, Marche, Italia 2005 – Uva di Troia, Montepulciano 93/100 Parker | 69.00 |
| Lenéo Ticino Riserva, Suisse 2007 – Merlot, Gold Medal Grand Prix du vin Suisse | 87.00 |
| Ferrer Bobet, Priorato, España 2006 – Cariñena, Garnacia, 92/100 Parker – Bodega of the year 2010 | 89.00 |
| Clos Apalta, Colchagua Valley, Chile 2006 – Carmenère, Merlot, Cabernet Sauvignon 94/100 Parker | 126.00 |