

Our Menu for your event

valid from 13th September 2010 – 1st November 2010

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

Let your guest choose: 3 Entrées, 3 Main courses, 3 Desserts – We write the menu card for you, your guest decide here in the house which course they would like to order. (Maximum 20 guest).

Autumn Menu 1

Amuse Bouche – little chef's surprise

...

Riesling cream soup with almond sticks

...

Green leaf salad served with fresh sprouts

Italian – or French house dressing; of your choice

...

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. 79.80

With cheese + Fr. 15.80

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; Italian – or French house dressing; of your choice

...

Quail filled with Gooseliver on a Risotto of Perigord truffles, Sauce of Port wine

...

Variation of 3 cheese with homemade fruit bread (optional)

...

Sherbets plate with fresh fruits

Menu price Fr. 79.80

With cheese + Fr. 15.80

Autumn Menu 3

Amuse Bouche – little chef's surprise

...

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

...

Riesling cream soup with almond sticks

...

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

...

Variation of 3 cheese with homemade fruit bread (optional)

...

Sherbets plate with fresh fruits

Menu price Fr. 85.⁸⁰

With cheese 15.⁸⁰

Autumn Menu 4

Amuse Bouche – little chef's surprise

...

Lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons

...

Risotto with boletus mushroom and sliced Parmesan cheese

...

„Les Deux Filets“ of beef and veal, served with market vegetables, Camargue rice, juice of honey and ginger

...

Variation of 3 cheese with homemade fruit bread (optional)

...

Parfait of caramelised walnuts, sauce of Baileys and little oranges

Menu price Fr. 91.⁸⁰

With cheese 15.⁸⁰

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, butter and Parmesan cheese

...

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

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

...

Variation of 3 cheese with homemade fruit bread (optional)

...

Sherbets plate with fresh fruits

Menu price Fr. 97.⁸⁰

With cheese 15.⁸⁰

Autumn Menu Degustation

Amuse Bouche – little chef's surprise

...

Terrine of goose liver served with leafy salad and toasted bread, fig compote and marinated walnuts

...

Potato Gnocchi Aklin style, served with black Perigord truffles, butter and Parmesan cheese

...

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

...

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

...

Small variation of cheese

...

Sherbets plate with fresh fruits

Menu price Fr. 134.⁸⁰

Soups

Riesling cream soup with almond sticks	16.80
Lobster cream soup with Cognac	19.80
“Pot au Feu” of goose liver, served with barley and black Perigord truffles	25.80
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	24.80

Salad's & Entrées

Green leaf salad served with fresh sprouts Italian – or French house dressing; of your choice	15.80
Mixed, raw vegetable salad served on a bouquet of green leaf salad; Italian – or French house dressing; of your choice	17.80
Lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons	19.80
Raw stripes of Scottish salmon, marinated with oranges and dill, served with mustard- dill sauce and bouquet of salad	25.80
Carpaccio of deer with Parmesan cheese and vinaigrette of Perigord truffles	28.80
Terrine of goose liver served with leafy salad and toasted bread, fig compote and marinated walnuts	28.80
“Mille Feuille” with sautéed goose liver, red beetroots, caramelised pieces of apples on vanilla balsamic	34.80
Snails “Alsatian style (6pieces), gratinated with herb butter	19.80
Beef Tatar, elegantly garnished with a taste of Cognac, served with Toast (80 gr. freshest US Beef)	31.80
Lobster salad, served lukewarm with a Tatar of vegetables and bittersweet vinaigrette of oranges	31.80

Vegetarian delicacies

Variation of Spätzli, red cabbage, baby apple and pears, chestnuts and boletus mushroom cream sauce	28.80	36.80
Risotto with boletus mushroom and sliced Parmesan cheese	24.80	32.80
Fine noodles served with sliced, black Perigord truffles and vegetables	27.80	35.80
Potato Gnocchi Aklin style, served with black Perigord truffles, butter and Parmesan cheese	28.80	36.80

Meat dishes

	half portion	full portion
Sliced calf's liver with Rösti and seasonal bouquet of vegetables	35.80	43.80
Zurich style minced veal, served with a mushroom cream sauce, Rösti and seasonal bouquet of vegetables	36.80	46.80
Fillet of veal "Zytturm", served with Kirsch (alcohol) cherries and Risotto of herbs with market vegetables	43.80	59.80
„Les Deux Filets“ of beef and veal, served with market vegetables, Camargue rice, juice of honey and ginger	47.80	62.80
Quail filled with gooseliver on a Risotto of Perigord truffles, Sauce of Port wine	38.80	49.80
Fillet of lamb served with a herb crust, gratinated potatoes, vegetables and sauce of Estragon	41.80	51.80
Beef Fillet stripes sautéed and served in a sauce of mustard, Basmati rice and vegetables	38.80	49.80
Beef Tatar, elegantly garnished with a taste of Cognac, served with Toast (80/160gr. freshest US Beef)	31.80	51.80
“Tournedos Rossini” Fillet of US Beef grilled with a slice of goose liver, sauce of Perigord truffles, vegetables and gratinated potatoes	55.80	67.80
“Chateaubriand” served with Sauce Bearnaise and vegetables, gratinated potatoes (1 st service) and Camargue rice (2nd.service) / (from 2 person) 2 Service		75.80

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

Sliced venison, garnished, served with a boletus mushroom sauce	36.80	46.80
Escallops of venison, garnished, served with a Gin cream sauce	38.80	49.80
Two fillets of deer and venison, garnished, served with a boletus mushroom sauce	49.80	64.80
Fillet of deer, garnished, served with a pepper sauce	47.80	62.80
Venison saddle, garnished, boletus mushroom & gin cream sauce on the side (from 2 person) 2 Service – price per Person		72.80

Traditional meat dishes

Tripes with vegetables, tomato sauce with cumin; boiled potatoes, gratinated with Parmesan cheese	25.80	34.80
“Tête de veau” with potatoes, vegetables and herb vinaigrette on the side	25.80	34.80
Pot roast thinly sliced, served with a sauce of horseradish, vegetables and boiled potatoes	27.80	36.80
Puff pastry biscuit filled with sweetbread, ragout of mushroom and vegetables	27.80	36.80
Calf's tongue, sliced and served with a white sauce of capers, seasonal vegetables and boiled potatoes	25.80	34.80

Fish

	1/2 Port.	full Port.
Zuger lake char "Rötel"; sautéed in cold pressed olive oil, seasonal vegetables or "Zug Style", poached in a white wine- herb sauce, seasonal vegetables	38.80	48.80
Fillets of Fera "Felchen", "Zug Style", poached in white wine herb sauce and vegetables	35.80	46.80
Fillets of Perch "Egli", sautéed meunière, served with almondbutter and vegetables	36.80	47.80
Fillets of perch "Egli", fried in the beer batter, served with Sauce Remoulade and vegetables	37.80	48.80
Fillets of Ocean Perch "Loup de mer", sautéed in the olive oil, sauce of lobster and vegetables	39.80	50.80
Fillets of Turbot, served on a bed of spinach and a sauce of saffron with pine nuts	39.80	50.80
Ocean fish- and shell fish variation, served with sautéed fillets of ocean perch, turbot, scallops and giant shrimps and lobster, marked vegetables and sauce of Riesling wine	42.80	55.80

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

Maine Lobster

Lobster noodles, served with a sauce of Cognac- and Perigord truffles	30.80	39.80
Maine Lobster (without shell), served with Sauce Hollandaise and herb butter, mixed wild rice and vegetables * whole Portion – 2 Service (2 times half a Lobster)	35.80	69.-*
„Surf & Turf“, half a Lobster (without shell) served with a grilled US Beef Fillet, wild rice, vegetables, mustard sauce	59.80	73.80

Market Menu

Amuse Bouche Aklin – little chef's surprise		
...		
Lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons		
...		
Riesling cream soup with almond sticks		
...		
Fillets of Ocean Perch (Loup de mer), sautéed in the olive oil, sauce of lobster and vegetables		
Or		
Escallops of venison, served with a Gin cream sauce, garnished with a baby apple, filled pears, red cabbage, chestnuts and Spätzli		
...		
Parfait of caramelised walnuts, sauce of Baileys Irish cream and little, marinated oranges		81.80

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 meunière, served with almond butter and vegetables and boiled potatoes

...

Zuger lake char "Rötel" poached "Zug Style", in a white wine- herb sauce, vegetables and Basmati rice

...

Light variation of sherbets garnished with fresh fruits and fruit sauce

89.80

Aklin Menu

Amuse Bouche Aklin – little chef's surprise

...

"Mille Feuille" with sautéed goose liver, red beetroots, caramelised pieces of apples on vanilla balsamic

...

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

...

„Les Deux Filets“ of beef and veal, served with market vegetables, Camargue rice, juice of honey and ginger

...

Light variation of sherbets garnished with fresh fruits and fruit sauce

101.80

Lobster Menu

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

101.80

Menu Degustation

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

134.80

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

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

DESSERTS

	Halbe Portion	Ganze Portion
<i>Vermicelli with Meringues and whipped cream</i>	9.80	14.80
<i>Parfait of caramelised walnuts, sauce of Baileys and little oranges</i>	10.80	15.80
<i>Ice coffee „Aklin“ style</i>	8.80	12.80
<i>Kirsch Cake „Zug“</i>		12.80
<i>Crema Catalana burnt with brown sugar</i>		13.80
<i>Variation of light and dark chocolate mousse</i>	9.80	14.80
<i>Panna Cotta with mango sauce</i>		14.80
<i>Sherbets plate with fresh fruits</i>	11.80	16.80
<i>Sabayon of Gewürztraminer wine with vanilla ice cream</i>	13.80	18.80
<i>Dessertplate „Aklin“</i>		22.80

KÄSE – CHEESE

3 Sorts with homemade fruit bread, nuts and fruits	15.80
4 Sorts with homemade fruit bread, nuts and fruits	18.80
5 Sorts with homemade fruit bread, nuts and fruits	22.80
6 Sorts with homemade fruit bread, nuts and fruits	26.80

Enjoy your reading and thank you for you valued interest.

Our conditions are as follows:

By law, we have to close our restaurant at 12.00 p.m. For special events we can/must get a extension permit from the state of Zug.

Maximum until 02.00 a.m. The extension surcharge from 12.00pm is CHF 100.00 per started half-hour.

24 hours before the event; reported number of person will be charged.

Thank you for your understanding.

Minimum number of people for our locations:

Zunftstube exclusively for you alone 45 +.

Aklin room exclusively for you alone 18 +.

Erkerstübli exclusively for you alone 8 +.

You can book our rooms exclusively. Ask for our conditions.