

# Aklin

SEIT 1787

## **Our Menu for your event**

Spring in the Aklin – Menu valid from 14<sup>th</sup> March until 28<sup>th</sup> May 2011.

Dear Guest

Here you will find our selection of seasonal and homemade specialities. All dishes were very carefully created through Olivier Rossdeutsch 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 budget, we are more than happy to offer you a special menu.**

### **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.

For groups with 10 or more guests we kindly ask you to order your menu- and wine 4 days before the event.

Thank you for your understanding.

### **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.

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**Market Menu**

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Amuse Bouche – little chef's surprise

...

Scottish stripes of raw salmon, marinated with dill and oranges, mustard- dill sauce, raw asparagus salad

...

Soup of garden cress with bacon chips and cottage cheese

...

Filletlets of "Turbot" grilled, served with a sauce of Rosemary and honey, market vegetables and lentils, wild rice  
or

Fillet of lamb with a crust of lemon pepper, market vegetables, Rosemary potatoes and juice of wild garlic

...

Variation of 3 cheese with homemade fruit bread (optional)

...

Strawberry variation with marinated strawberries and parfait

Menu price Fr. 88.00

With cheese + Fr. 16.00

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**Spring Menu 1**

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Amuse Bouche – little chef's surprise

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Soup of garden cress with bacon chips and cottage cheese

...

Green leafy salad served with fresh sprouts  
Italian house dressing

...

Zurich style minced veal, served with a mushroom cream sauce, noodles, market vegetables

...

Variation of 3 cheese with homemade fruit bread (optional)

...

Variation of homemade sorbets and fresh fruits

Menu price Fr. 78.00

With cheese + Fr. 16.00

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**Aklin Menu**

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Amuse Bouche – little chef's surprise

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Lobster salad, lukewarm on a bed of vegetables, sauce of honey and shallots and a bouquet of salad

...

Asparagus cream soup with asparagus tips and almond sticks

...

Fillet of beef, tenderly grilled, served with Sauce Bordelaise, gratinated potatoes, market vegetables

...

Variation of 3 cheese with homemade fruit bread (optional)

...

Variation of homemade sorbets and fresh fruits

Menu price Fr. 98.00

With cheese + Fr. 16.00

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**Spring Menu 2**

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Amuse Bouche – little chef's surprise

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Lobster cream soup with Cognac

...

Mixed, raw vegetable salad served on a bouquet of green leaf salad; Italian dressing

...

Quail filled with goose liver paste, out of the oven, "Carnaroli" Risotto, spring carrots, Sauce of Port wine (no bones)

...

Variation of 3 cheese with homemade fruit bread (optional)

...

Strawberry variation with marinated strawberries and parfait

Menu price Fr. 84.00

With cheese + Fr. 16.00

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### Spring Menu 3

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Amuse Bouche – little chef's surprise

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Green leafy salad served with fresh sprouts  
Italian house dressing

...

Noodles with black Perigord truffles, market vegetables and  
truffle cream sauce

...

„Les deux Filets“ of veal and beef, surrounded by asparagus  
and rhubarbs cooked in a juice of vanilla and oranges,  
served with a sauce of ginger- honey, Camargue rice

...

Variation of 3 cheese with homemade fruit bread  
(optional)

...

Variation of homemade sorbets and fresh fruits

Menu price Fr. 100.00

With cheese + Fr. 16.00

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### Spring Menu 4

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Amuse Bouche – little chef's surprise

...

Mixed vegetable salad served on a bouquet of green leaf salad  
Italian house dressing

...

Soup of garden cress with bacon chips and cottage cheese

...

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

...

Variation of 3 cheese with homemade fruit bread  
(optional)

...

Strawberry variation with marinated strawberries and parfait

Menu price Fr. 86.00

With cheese + Fr. 16.00

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### Spring Menu 5

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Amuse Bouche – little chef's surprise

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Green leaf salad served with fresh sprouts  
Italian dressing

or

Lobster cream soup with Cognac

...

Chateaubriand served with Sauce Bearnaise and market  
vegetables, gratinated potatoes (1st. Service)

Risotto of asparagus and Sauce Bordelaise (2nd Service)

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Variation of 3 cheese with homemade fruit bread  
(optional)

...

Dessertplate „Aklin“

Menu price Fr. 110.00

With cheese + Fr. 16.00

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### Spring Menu 6

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Amuse Bouche – little chef's surprise

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Lobster cream soup with Cognac

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Fillets of Ocean perch (Loup de mer), sautéed in olive oil,  
asparagus and sauce of saffron

...

Fillet of beef, tenderly grilled, served with Sauce Bordelaise,  
gratinated potatoes, market vegetables

...

Variation of 3 cheese with homemade fruit bread  
(optional)

...

Strawberry variation with marinated strawberries and parfait

Menu price Fr. 113.00

With cheese + Fr. 16.80

### Lobster Menu

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

101.80

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## Spring Selection – Business Lunch/Dinner for max. 20 guest

Amuse Bouche – little chef's surprise

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Soup of garden cress with bacon chips and cottage cheese Fr. 19.00

Or

Scottish stripes of raw salmon, marinated with dill and oranges, mustard- dill sauce, raw asparagus salad Fr. 26.00

Or

Carpaccio of beef with Parmesan shavings, Rocket salad and vinaigrette of radish Fr. 29.00

...

Fillet of veal "Zytturm", served with Kirsch-cherries (alcohol), with Risotto of asparagus, market vegetables Fr. 60.00

Or

Fillets of "Turbot" grilled, served with a sauce of Rosemary and honey, market vegetables and lentils, wild rice Fr. 51.00

Or

Puff pastry biscuit filled with asparagus, market vegetables and a creamy herb sauce Fr. 36.00

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Strawberry variation with marinated strawberries and parfait Fr. 16.00

Or

Variation of 3 cheese with homemade fruit bread Fr. 16.00

### Our wine suggestion:

Vinattieri Bianco del Ticino, Vinattieri Ticinesi 2009 Fr. 69.00

Pesquera Crianza, Tempranillo, Ribera del Duero España 2007 Fr. 77.00

Your guest choose the plate on the table. This selection provides a professional and efficient service.

You can also switch the offer of dishes as you like. If you do have any question, Please contact us anytime. Thank you.

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## Menu Degustation

Amuse Bouche – little chef's surprise

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Terrine of goose liver served with asparagus salad, vinaigrette of Perigord truffles

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Carpaccio of beef with Parmesan shavings, Rocket salad and vinaigrette of radish

...

Giant shrimps and scallops grilled, confit of Port wine- onions, sauce of lime and wild asparagus tips

...

Fillets of "Turbot" grilled, served with a sauce of Rosemary and honey, market vegetables and lentils

...

„Les deux Filets“ of veal and beef, surrounded by asparagus and rhubarbs cooked in a juice of vanilla and oranges, served with a sauce of ginger- honey, Camargue rice

...

Variation of cheese

...

Variation of homemade sorbets and fresh fruits

Menuprice Fr. 137.00 (Order until 12.30h/bzw. 20.30h)

## Soups

Asparagus cream soup with asparagus tips and almond sticks	17.00
Soup of garden cress with bacon chips and cottage cheese	19.00
Lobster cream soup with Cognac	20.00
Sweetwater- Fish soup, served in a broth of saffron, with fresh seasonal vegetables and garlic rolls on the side	25.00

## Salad's & Entrées

Green leafy salad served with fresh sprouts; Italian – or French house dressing; of your choice	16.00
Mixed vegetable salad served on a bouquet of green leaf salad; Italian – or French house dressing; of your choice	18.00
Scottish stripes of raw salmon, marinated with dill and oranges, mustard- dill sauce, raw asparagus salad	26.00
Carpaccio of beef with Parmesan shavings, Rocket salad and vinaigrette of radish	29.00
Snails Alsatian style (6 pieces), gratinated with herb butter	20.00
Beef Tatar elegantly garnished with a taste of Cognac; served with Toast (80gr. fresh US Prime Beef)	32.00
Giant shrimps and scallops grilled, confit of Port wine- onions, sauce of lime and wild asparagus tips	36.00
Lobster salad, lukewarm on a bed of vegetables, sauce of honey and shallots and a bouquet of salad	35.00
Terrine of goose liver served with asparagus salad, vinaigrette of Perigord truffles	38.00
Duo of asparagus with sauce Hollandaise	23.00
Portion of Serrano ham	9.50

## Vegetarian delicacies

Potato Gnocchi Aklin style, sautéed and served on a ragout of asparagus, with Parmesan shavings	29.00	37.00
Noodles with black Perigord truffles, market vegetables and truffle cream sauce	28.00	36.00
“Camaroli” Risotto with asparagus with Parmesan shavings	25.00	33.00
Duet of asparagus with boiled potatoes and Sauce Hollandaise	25.00	34.00
Puff pastry biscuit filled with asparagus, market vegetables and a creamy herb sauce	28.00	36.00

## Meat dishes

	Half Port.	Full Port.
Calf's liver with Rösti and market vegetables	36.00	44.00
Zurich style minced veal, served with a mushroom cream sauce, Rösti and market vegetables	37.00	47.00
Fillet of veal "Zytturm", served with Kirsch-cherries (alcohol), with Risotto of asparagus, market vegetables	44.00	60.00
„Les deux Filets“ of veal and beef, surrounded by asparagus and rhubarbs cooked in a juice of vanilla and oranges, served with a sauce of ginger- honey, Camargue rice	48.00	63.00
Quail filled with goose liver paste, out of the oven, "Carnaroli" Risotto, spring carrots, Sauce of Port wine (no bones)	39.00	50.00
Fillet of lamb with a crust of lemon pepper, market vegetables, Rosemary potatoes and juice of wild garlic	42.00	52.00
Beef Fillet stripes sautéed and served in a sauce of mustard, Basmati rice and market vegetables	38.00	50.00
Beef Tatar, elegantly garnished with a taste of Cognac; served with Toast (160gr. US Beef Fillet)	32.00	52.00
Fillet of beef, tenderly grilled, served with Sauce Bordelaise, gratinated potatoes, market vegetables	56.00	68.00
Chateaubriand served with Sauce Bearnaise and market vegetables, gratinated potatoes (1st. Service) Risotto of asparagus and Sauce Bordelaise (2nd Service) 1 (from 2 people) 2 Service – price per person		76.00

## Traditional meat dishes

Tripes sliced, tomato sauce; boiled potatoes, maket vegetables and gratinated with Parmesan cheese	26.00	35.00
Calf's head served with potatoes, market vegetables and herb vinaigrette on the side	26.00	35.00
Pot roast thinly sliced, horseradish sauce, boiled potatoes and market vegetables	28.00	37.00
Ragout of sweetbreads in puff pastry biscuit, mushroom and market vegetables	28.00	37.00
Calf's tongue, thinly sliced and served with a white sauce of capers, market vegetables and boiled potatoes	26.00	35.00

## Fish specialities - sweet- and saltwater

Fillets of Lake char (Rötel); sautéed in olive oil, "Grenobloise" style, with lemon, capers and market vegetables or poached "Zug Style", on a white wine- herb sauce, market vegetables	39.00	49.00
Zuger Fillets of fera (Felchen) "Zug Style", poached in white wine herb sauce and market vegetables	36.00	47.00
Zuger Fillets of perch (Egli), sautéed and served with almond butter and market vegetables	37.00	48.00
Zuger Fillets of perch (Egli), fried in the beer batter, served with sauce Remoulade and market vegetables	38.00	49.00
Fillets of Ocean perch (Loup de mer), sautéed in olive oil, asparagus and sauce of saffron	40.00	51.00
Fillets of "Turbot" grilled, served with a sauce of Rosemary and honey, market vegetables and lentils	40.00	51.00
Ocean fish- and shell fish variation, served with sautéed fillets of Ocean Perch, Turbot, scallops and giant shrimps, market vegetables and sauce of lobster	43.00	56.00
<b>Side dish of your choice; "Basmati" rice, Wild rice, Camargue rice or boiled potatoes</b>		

## Fish Menu

Amuse Bouche Aklin		
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Sweetwater- Fish soup Aklin style served in a broth of saffron, maket vegetables and garlic rolls on the side		
...		
Zuger Fillets of perch (Egli), sautéed and served with almond butter, market vegetables, boiled potatoes		
...		
Zuger Fillets of fera (Felchen) "Zug Style", poached in white wine herb sauce, market vegetables, "Basmati" rice		
...		
Light variation of sherbets garnished with fresh fruits and fruit sauce		89.00

## Maine- Lobster (usa)

Maine Lobster (without shell), served with Sauce "Hollandaise" and herb butter, mixed wild rice, vegetables	36.00	70.00
„Surf & Turf“, half a Lobster (without shell), served with a tender US Beef Fillet, mixed wild rice, Market vegetables and mustard sauce on the side	60.00	74.00
"Lobster noodles", served with a ragout of Maine lobster, lobster sauce and market vegetables	31.00	40.00

## Market Menu

Amuse Bouche Aklin – little chef's surprise

...

Scottish stripes of raw salmon, marinated with dill and oranges, mustard- dill sauce, raw asparagus salad

...

Soup of garden cress with bacon chips and cottage cheese

...

Fillets of "Turbot" grilled, served with a sauce of Rosemary and honey, market vegetables and lentils, mixed wild rice  
or

Fillet of lamb with a crust of lemon pepper, market vegetables, Rosemary potatoes and juice of wild garlic

...

Strawberry variation with marinated strawberries and Parfait

88.00

## Aklin- Menu

Amuse Bouche Aklin – little chef's surprise

...

Lobster salad, lukewarm on a bed of vegetables, sauce of honey and shallots and a bouquet of salad

...

Asparagus cream soup with asparagus top's and almond sticks

...

Fillet of beef, tenderly grilled, served with Sauce Bordelaise, gratinated potatoes, market vegetables

...

Light variation of sherbets garnished with fresh fruits and fruit sauce

98.00

## Lobster Menu

Amuse Bouche followed by a delicious Lobster soup, Lobster salad, Surf & Turf and a refreshing variation of sherbets

103.00

## Menu Degustation

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

137.00

Dear guest

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

### Switzerland

Veal, Poultry, all meat is from the Metzgerei Aklin

Vegetables – Hausheer Steinhausen, Bossard Zug

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

Bianchi Comestibles other Swiss lakes

Niederwil Fischzucht: Trout and Lake char

### France

Snails, Quail – La Carcailleuse

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

### Australia

Lamb – Metzgerei Aklin

### USA

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

Lobster – Bianchi Comestibles

### Scotland

Salmon – Bianchi Comestibles

## DESSERTS

	½ Portion	Ganze Portion
Erdbeervariation mit marinierten Erdbeeren und Parfait <i>Marinated strawberries and strawberry parfait</i>	13.00	17.00
Eiskaffee „Aklin“ (auf Wunsch mit Zugerkirsch + Fr. 4.00) <i>Ice coffee „Aklin“ style (if you wish with Zuger Kirsch + Fr. 4.00)</i>	9.00	13.00
Zuger Kirschtorte (Albert Meier Zug) <i>Kirsch Cake „Zug“</i>		13.00
Crema Catalana mit Rohrzucker fein carameliert <i>Crema Catalana burnt with brown sugar</i>		14.00
Variation von heller und dunkler Schokoladenmousse <i>Variation of light and dark chocolate mousse</i>	11.00	15.00
Panna Cotta mit Erdbeersauce <i>Panna Cotta with strawberry sauce</i>		15.00
Sorbetvariation mit frischen Früchten <i>Sherbert plate with fresh fruits</i>	13.00	17.00
Rhabarber- Erdbeergratin mit Vanilleglace <i>Rhubarb- and strawberry gratinated with vanilla ice cream</i>	15.00	19.00
Orangensabayon mit Grand Marnier, Vanilleglace und Schokolade <i>Sabayon of oranges, Grand Marnier, vanilla ice cream and chocolate</i>	15.00	20.00
Dessertvariation „Aklin“, mit Schokoladenmousse, leichten Früchtesorbets, Baumnußparfait, Kirschtörtchen, frischen Früchten und Fruchtsaucen <i>Dessertplate „Aklin“, with chocolate mousse, sherbets, parfait of walnuts, Zuger kirsch cake, fresh fruits and fruit sauces</i>		23.00

## KÄSE – CHEESE

3 Sorten mit hausgemachtem Früchtebrot, Nüsse, Früchte	16.00
4 Sorten mit hausgemachtem Früchtebrot, Nüsse, Früchte	20.00
5 Sorten mit hausgemachtem Früchtebrot, Nüsse, Früchte	24.00
6 Sorten mit hausgemachtem Früchtebrot, Nüsse, Früchte	28.00