

Soups

Asparagus cream soup with asparagus fritter	16.80
Nettle cream soup with fresh goat cheese and chips of bacon	17.80
Lobster cream soup with Cognac	19.80
Sweetwater- Fish soup Aklin style served in a broth of saffron, with fresh seasonal vegetables and garlic rolls on the side	24.80

Salad's & Entrées

Green leafy salad served with fresh sprouts; Italian – or French house dressing; of your choice	15.80
Mixed vegetable salad served on a bouquet of green leaf salad; Italian – or French house dressing; of your choice	17.80
Salmon stripes, marinated with dill and oranges, served with a mustard- dill sauce, salad of raw asparagus	25.80
Beef- Carpaccio with slices of Parmesan cheese, raw spring salad and vinaigrette of truffles	28.80
Snails Alsacian style (6 pieces), gratinated with herb butter	19.80
Beef Fillet Tatar, elegantly garnished with a taste of Cognac; served with Toast (80gr. fresh US Prime Beef)	31.80
Giant shrimps and scallops grilled, confit of Port wine- onions, sauce of lime and cress	35.80
Lobster salad, lukewarm on a bed of vegetables, sauce of walnut- honey and shallots with a little bouquet of salad	34.80
Variation of Hors d' oeuvres; marinated raw stripes of salmon, Carpaccio of beef, salad of lobster, garnished with a duet of apple- and asparagus salad	37.80

Vegetarian delicacies

Potato Gnocchi Aklin style, sautéed and served on a ragout of asparagus, with fresh Parmesan cheese	27.80	35.80
Fine noodles with black Perigord truffles, vegetables and truffle cream sauce	27.80	35.80
Risotto of white and green asparagus, with fresh Parmesan cheese	24.80	32.80
Duet of Cavailon – and green asparagus, served with Sauce Hollandaise or gratinated with Parmesan cheese “Milanaise”; boiled potatoes	27.80	35.80

Meat dishes

	Half Port.	Full Port.
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-cherries (alcohol), with Risotto of asparagus and vegetables	45.80	59.80
„The two Fillets“ 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	47.80	62.80
Quail filled with goose liver paste, out of the oven, Risotto of asparagus and Sauce of Port wine	38.80	50.80
Rack of lamb with a crust of herbs, filled with vegetables, Rosemary potatoes and juice of wild garlic	41.80	51.80
Beef Fillet stripes sautéed and served in a sauce of mustard, Basmati rice and vegetables	37.80	49.80
Beef Fillet Tatar, elegantly garnished with a taste of Cognac; served with Toast (80gr./160gr. fresh US prime beef)	31.80	51.80
Fillet of beef, tenderly grilled, Sauce of pepper- shallots- Red wine sauce, sautéed potatoes and vegetables	55.80	67.80
Chateaubriand served with Sauce Bearnaise and spring vegetables sautéed Rosemary potatoes (1st. Service) and Risotto of asparagus (2nd Service) / (from 2 people) 2 Service – price per person		75.80

Traditional meat dishes

Tripes sliced and served in a tomato sauce; boiled potatoes, vegetables and gratinated with Parmesan cheese	25.80	34.80
Calf's head served with potatoes, vegetables and herb vinaigrette on the side	25.80	34.80
Pot roast thinly sliced, on a horseradish sauce; surrounded by boiled potatoes and vegetables	27.80	36.80
Puff pastry filled with a ragout of sweetbreads and ragout of mushroom with vegetables	27.80	36.80
Calf's tongue, thinly sliced and served with a white sauce of capers, seasonal vegetables and boiled potatoes	25.80	34.80

Maine- Lobster

Maine Lobster (without shell), served with Sauce "Hollandaise" and herb butter, mixed wild rice vegetables * full portion – 2 service (2 times half a Lobster)	35.80	69.-*
„Surf & Turf“, half a Lobster (without shell), served with a tender US Beef Fillet, mixed wild rice, vegetables and mustard sauce on the side	59.80	73.80
“Lobster noodles”, served with a ragout of Maine lobster, lobster sauce and vegetables	36.80	46.80

Fish of the house Zucht Niederwil

Fillets of Lake char (Rötel); sautéed in olive oil, “Grenobloise” style, with lemon, capers and vegetables
or
poached “Zug Style”, on a white wine- herb sauce, seasonal vegetables

38.80 48.80

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

Sweet- and saltwater Fish specialities

Zuger Fillets of fera (Felchen) “Zug Style”, poached in white wine herb sauce and vegetables

35.80 46.80

Zuger Fillets of perch (Egli), sautéed “meunière”, served with almond butter and vegetables

36.80 47.80

Zuger 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 olive oil, sauce of saffron, asparagus Risotto

39.80 50.80

Fillets of “Turbot” grilled, served with a sauce of ginger and spring vegetables

39.80 50.80

Ocean fish- and shell fish variation, served with sautéed fillets of Ocean Perch, Turbot, scallops and giant shrimps, on a bed of vegetables and sauce of lobster

42.80 55.80

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

Fish Menu

Amuse Bouche Aklin

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Sweetwater- Fish soup Aklin style

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

...

Zuger Fillet of perch (Egli), sautéed in olive oil, served with lemon and almond butter, vegetables and boiled potatoes

...

Fillets of Lake char (Rötel), poached, served with a white wine- herb sauce and Basmati rice

...

Light variation of sherbets garnished with fresh fruits and fruit sauce

89.80

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Our fish is delivered daily:

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

Bianchi Comestibles: Loup de mer and Turbot (France), Lobster (USA, State of Maine)

Röding Fischzucht: Trout and Lake char

Market Menu

Amuse Bouche Aklin – little chef's surprise

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Mixed vegetable salad served on a bouquet of green leaf salad;
Italian – or French house dressing; of your choice

Asparagus cream soup with a asparagus fritter

...

Fillets of "Turbot" grilled, served with a sauce of ginger and spring vegetables, mixed wild rice
or

Rack of lamb with a crust of herbs, filled with vegetables, Rosemary potatoes and juice of wild garlic

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Strawberry variation with marinated strawberries and Parfait

86.80

Aklin- Menu

Amuse Bouche Aklin – little chef's surprise

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Giant shrimps and scallops grilled, confit of Port wine- onions, sauce of lime and cress

...

Nettle cream soup with fresh goat cheese and chips of bacon

...

Quail filled with goose liver paste, out of the oven, Risotto of asparagus and Sauce of Port wine

...

Light variation of sherbets garnished with fresh fruits and fruit sauce

91.80

Lobster Menu

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

101.80

Menu Degustation

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

136.80

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

France

Snails, Quail – La Carcailleuse

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

Australia

Lamb – Metzgerei Aklin

USA

Beef – Metzgerei Aklin

Lobster – Bianchi Comestibles

Scotland

Salmon – Bianchi Comestibles