

Aklin

SEIT 1787

Our Menu for your event

Summer in the Aklin – Menu valid from 30th May until 19th September 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.

Markt Menu

Amuse Bouche – little chef's surprise

...

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

...

Noodles with sun dried tomatoes, black olives and sauce of basil

...

Fillets of Ocean perch (Loup de mer), sautéed in olive oil, sauce of thyme and honey, Ratatouille, Wild rice oder

Fillet of lamb grilled with a herb crust, grilled vegetables, Rosemary potatoes and juice of Estragon

...

Variation of three cheese with fruit bread (optional)

...

Lukewarm summer berries with vanilla ice cream

Menu Fr. 89.00

cheese + Fr. 16.00

Aklin Menu

Amuse Bouche – little chef's surprise

...

Duo of veal Tatar and avocados, Carpaccio of tomatoes, emulsion of olive oil, oranges and vanilla

...

Giant shrimps & scallops grilled in olive oil, confit of onions, served with lime

...

Quail out of the oven, filled with goose liver paste, Risotto of sun dried tomatoes, sauce of Perigord truffles (no bones)

...

Variation of three cheese with fruit bread (optional)

...

Salad of mango and strawberries, ginger ice cream, caramelised puff pastry, black chocolate

Menu Fr. 103.00

cheese + Fr. 16.00

Summer Menu 1

Amuse Bouche – little chef's surprise

...

Artichoke cream soup, pepper- puff pastry sticks and chips of lime

...

Green leafy salad with vinaigrette of Aceto Balsamico and olive oil

...

Zurich style minced veal, served with a mushroom cream sauce, noodles and seasonal bouquet of vegetables

...

Variation of three cheese with fruit bread (optional)

...

Variation of homemade sherbets with fresh fruits

Menu Fr. 75.00

cheese + Fr. 16.00

Summer Menu 2

Amuse Bouche – little chef's surprise

...

Lobster cream soup with Cognac

...

Mixed, raw vegetable salad served on a bouquet of green leafy salad, vinaigrette of Aceto Balsamico and olive oil

...

Quail out of the oven, filled with goose liver paste, Risotto of sun dried tomatoes, sauce of Perigord truffles (no bones) oder

Fillets of Lake char (Rötel); sautéed in olive oil, "Grenobloise" style, with lemon, capers and vegetables, wild rice

...

Variation of three cheese with fruit bread (optional)

...

Summer berries with yoghurt and mint

Menu Fr. 80.00

cheese + Fr. 16.00

Summer Menu 3

Amuse Bouche – little chef's surprise

...

Green leafy salad with vinaigrette of Aceto Balsamico and olive oil

...

Noodles with sun dried tomatoes, black olives and sauce of basil

...

„Les Deux Filets“ of beef and veal, served with Ratatouille vegetables, mixed wild rice, juice of honey- and ginger

...

Variation of three cheese with fruit bread (optional)

...

Variation of homemade sherbets with fresh fruits

Menu Fr. 93.00

cheese + Fr. 16.00

Summer Menu 4

Amuse Bouche – little chef's surprise

...

Mixed, raw vegetable salad served on a bouquet of green leafy salad, vinaigrette of Aceto Balsamico and olive oil

...

Ratatouille cream soup with sun dried tomatoes and olives

...

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

...

Variation of three cheese with fruit bread (optional)

...

Variation of homemade sherbets with fresh fruits

Menu Fr. 86.00

cheese + Fr. 16.00

Summer Menu 5

Amuse Bouche – little chef's surprise

...

Green leafy salad with vinaigrette of Aceto Balsamico and olive oil

or

Lobster cream soup with Cognac

...

Chateaubriand served with Sauce Bearnaise and summer vegetables sautéed potatoes (1. Service)

Risotto with Perigord truffles, Sauce of Honey and Ginger

...

Variation of three cheese with fruit bread (optional)

...

Dessert Variation Aklin, with fresh sherbets, zuger kirsch cake, mousse, parfait, fresh fruits

Menu Fr. 110.00

cheese + Fr. 16.00

Summer Menu 6

Amuse Bouche – little chef's surprise

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Artichoke cream soup, pepper- puff pastry sticks and chips of lime

...

Fillets of Ocean perch (Loup de mer), sautéed in olive oil, sauce of thyme and honey, Ratatouille, wild rice

...

Beef Fillet tenderly grilled with a lemon- pepper crust, grilled vegetables, Risotto with Perigord truffles, sauce of Port wine

...

Variation of three cheese with fruit bread (optional)

...

Lukewarm summer berries with vanilla ice cream

Menu Fr. 113.00

cheese + Fr. 16.00

Lobster Menu

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

103.00

Summer Selection - Business Dinner für max. 20 Personen

Amuse Bouche – little chef's surprise

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Ratatouille cream soup with sun dried tomatoes and olives Fr. 15.00

or

Salad of tomatoes and rocket salad, "Rucola", slices of Parmesan cheese and Italian house dressing Fr. 19.00

or

Raw stripes of Scottish salmon, marinated with oranges and dill, mustard-dill sauce and a bouquet of leafy salad Fr. 24.00

...

Fillet of veal, "Zytturm", served with Kirsch-cherries (alcohol), Risotto of herbs and vegetables Fr. 59.00

or

Fillets of Lake char (Rötel); sautéed in olive oil, "Grenobloise" style, with lemon, capers and vegetables, wild rice Fr. 47.00

or

Summer vegetables grilled, lukewarm goat cheese, sauce of thyme and honey Fr. 31.00

...

Lukewarm summer berries with vanilla ice cream Fr. 19.00

or

Variation of three cheese with fruitbread Fr. 16.00

Summer wine

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.

*Menu- and prices may change.

Soups

Ratatouille cream soup with sun dried tomatoes and olives	15.00
Artichoke cream soup, pepper- puff pastry sticks and chips of lime	15.00
Lobster cream soup with Cognac	18.00
Sweetwater fish soup with Pernod, served in a broth of saffron, fresh seasonal vegetables and garlic bread on the side	23.00

Salad's & Entrées

Green leafy salad with fresh sprouts, Italian or French dressing of your choice	14.00
Mixed, raw vegetable salad served on a bouquet of green leafy salad, Italian or French dressing of your choice	16.00
Salad of tomatoes and rocket salad, "Rucola", slices of Parmesan cheese and Italian house dressing	19.00
Raw stripes of Scottish salmon, marinated with oranges and dill, mustard- dill sauce and a bouquet of leafy salad	24.00
Carpaccio of lamb (Fillet), served with a "Mille Feuille" of tomatoes, vinaigrette of "Perigord" truffles	28.00
Beef Fillet Tatar, elegantly garnished with a taste of Cognac - Toast (80 gr. freshest US Beef Fillet)	30.00
Duo of veal Tatar and avocados, Carpaccio of tomatoes, emulsion of olive oil, oranges and vanilla	34.00
Giant shrimps & scallops grilled in olive oil, confit of onions, served with lime	34.00
Lobster salad served lukewarm with a Tatar of mango and papaya, bittersweet vinaigrette of oranges	34.00

Vegetarian delicacies

Summer vegetables grilled, lukewarm goat cheese, sauce of thyme and honey	24.00	31.00
Zucchini flowers stuffed with summer vegetables, sauce of tomatoes	23.00	30.00
Gnocchi of potato with Perigord truffles, slices of Parmesan cheese, grilled summer vegetables	29.00	37.00
Noodles with sun dried tomatoes, black olives and sauce of basil	23.00	30.00

Meat dishes

	1/2 Portion	Full Portion
Sliced calf's liver with Rösti and seasonal bouquet of vegetables	34.00	42.00
Zurich style minced veal, served with a mushroom cream sauce, Rösti and seasonal bouquet of vegetables	37.00	47.00
Fillet of veal, "Zyttum", served with Kirsch-cherries (alcohol), Risotto of herbs and vegetables	44.00	58.00
„Les Deux Filets“ of beef and veal, served with Ratatouille vegetables, mixed wild rice, juice of honey- and ginger	46.00	61.00
Quail <small>out of the oven</small> , filled with goose liver paste, Risotto of sun dried tomatoes, sauce of Perigord truffles (no bones)	37.00	49.00
Fillet of lamb grilled with a herb crust, grilled vegetables, Rosemary potatoes and juice of Estragon	40.00	50.00
Beef fillets stripes sautéed, served with a mustard sauce, Basmati rice and vegetables	36.00	48.00
Beef Fillet Tatar, elegantly garnished with a taste of Cognac - Toast (80/160gr. freshest US Beef Fillet)	30.00	50.00
Beef Fillet tenderly grilled with a lemon- pepper crust, grilled vegetables, Risotto with Perigord truffles, sauce of Port wine	54.00	66.00
Chateaubriand served with Sauce Bearnaise and summer vegetables sautéed potatoes (1. Service) Risotto with Perigord truffles, Sauce of Honey and Ginger (2. Service) / (from 2 person) 2 Service – price per person.		74.00

Traditional Aklin dishes

Tripes sliced and served in a tomato sauce; boiled potatoes, vegetables and gratinated with Parmesan cheese	24.00	33.00
“Tête de veau” served with potatoes, vegetables and herb vinaigrette on the side	24.00	33.00
Pot roast thinly sliced, served with a bouquet of salad and sauce Vinaigrette	21.00	30.00
Puff pastry filled with a ragout of sweetbreads, mushroom and vegetables	26.00	35.00
Calf's tongue, thinly sliced and served with a white sauce of capers, seasonal vegetables and boiled potatoes	24.00	33.00

Maine- Lobster

“Lobster noodles”, served with a ragout of Maine lobster, lobster sauce and vegetables	30.00	37.00
Maine Lobster (without shell), served with Sauce “Hollandaise” and herb butter, mixed wild rice, vegetables	34.00	68.00
„Surf & Turf“, half a Lobster (without shell), served with a tender US Beef Fillet, mixed wild rice, Vegetables, mustard sauce, herb butter	58.00	72.00

Sweet- and saltwater Fish specialities

	1/2 Portion	Full Portion
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	37.00	47.00
Zuger Fillets of fera (Felchen) “Zug Style”, poached in white wine herb sauce and vegetables	34.00	45.00
Zuger Fillets of perch (Egli), sautéed “meunière”, served with almond butter and vegetables	35.00	46.00
Zuger Fillets of perch (Egli), fried in the beer batter, served with sauce Remoulade and vegetables	36.00	47.00
Fillets of Ocean perch (Loup de mer), sautéed in olive oil, sauce of thyme and honey, Ratatouille	38.00	49.00
Fillets of “Turbot” grilled, hearts of artichokes, pine nuts and sauce Bouillabaisse	41.00	52.00
Ocean fish- and shell fish variation, served with sautéed fillets of Ocean Perch, Turbot, scallops, lobster and giant shrimps, tomato confit with thyme and lobster sauce	43.00	56.00
Side dish of your choice: “Basmati” rice, Wild rice, “Camargue” rice or boiled potatoes		

Zuger fish menu

Amuse Bouche Aklin – little chef’s surprise

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Sweetwater fish soup with Pernod, served in a broth of saffron, fresh seasonal vegetables and garlic bread on the side

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Zuger Fillets of perch (Egli), sautéed in olive oil, lemon, Ratatouille and boiled potatoes

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

...

Light variation of sherbets garnished with fresh fruits and fruit sauce

89.00

...

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)

Niederwil Fischzucht: Trout and Lake char

Market Menu

Amuse Bouche – little chef's surprise

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

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Noodles with sun dried tomatoes, black olives and sauce of basil

...

Fillets of Ocean perch (Loup de mer), sautéed in olive oil, sauce of thyme and honey, Ratatouille, wild rice

or

Fillet of lamb grilled with a herb crust, grilled vegetables, Rosemary potatoes and juice of Estragon

...

Summer berries lukewarm with vanilla ice cream

89.00

Aklin Menu

Amuse Bouche – little chef's surprise

...

Duo of veal Tatar and avocados, Carpaccio of tomatoes, emulsion of olive oil, oranges and vanilla

...

Giant shrimps & scallops grilled in olive oil, confit of onions, served with lime

...

Quail out of the oven, filled with goose liver paste, Risotto of sun dried tomatoes, sauce of Perigord truffles (no bones)

...

Salad of mango, strawberries, ginger ice cream, caramelised puff pastry biscuit, black chocolate

103.00

Lobster Menu

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

103.00

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

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

