



SEIT 1787

**Our Menu for your event**

31. October 2011 until end of March 2012

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.

November and December is high season in the Aklin.

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.

<p><b>Market Menu</b></p> <p>Amuse Bouche – little chef’s surprise</p> <p>...</p> <p>Lambs’ lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons, Italian house dressing</p> <p>...</p> <p>Riesling cream soup with almond sticks</p> <p>...</p> <p>Fillets of Fera “Felchen”, “Zug Style”, poached in white wine herb sauce and vegetables, mixed wild rice</p> <p>Or</p> <p>Fillet of Zuger veal “Zyttum”, served with Kirsch (alcohol) cherries, Risotto of herbs, market vegetables</p> <p>...</p> <p>Variation of 3 cheese with homemade fruit bread (optional)</p> <p>...</p> <p>Parfait of caramelised walnuts, sauce of Baileys, little oranges</p> <hr/> <p>Menu price Fr. 87.00</p> <p>With cheese + Fr. 16.00</p>	<p><b>Aklin Menu</b></p> <p>Amuse Bouche – little chef’s surprise</p> <p>...</p> <p>Lobster cream soup with cognac</p> <p>...</p> <p>Sautéed slices of goose liver in “Mille Feuille”, red beetroots, pears, vanilla Balsamic</p> <p>...</p> <p>Raw stripes of Scottish salmon, marinated with oranges and dill, served with mustard- dill sauce, bouquet of salad</p> <p>...</p> <p>„Les Deux Filets“ of beef <small>(US beef)</small> and Zuger veal, with market vegetables, Camargue rice, juice of honey-ginger</p> <p>...</p> <p>Variation of 3 cheese with homemade fruit bread (optional)</p> <p>...</p> <p>Variation of light sherbets with fresh fruits</p> <hr/> <p>Menu price Fr. 99.00</p> <p>With cheese + Fr. 16.00</p>
<p><b>Winter Menu 1</b></p> <p>Amuse Bouche – little chef’s surprise</p> <p>...</p> <p>Riesling cream soup with almond sticks</p> <p>...</p> <p>Mixed, raw vegetable salad served on a bouquet of green leaf salad; Italian house dressing</p> <p>...</p> <p>Zurich style minced veal, served with mushroom cream sauce, noodles, market vegetables</p> <p>...</p> <p>Variation of 3 cheese with homemade fruit bread (optional)</p> <p>...</p> <p>Parfait of caramelised walnuts, sauce of Baileys, little oranges</p> <hr/> <p>Menu price Fr. 80.00</p> <p>With cheese + Fr. 16.00</p>	<p><b>Winter Menu 2</b></p> <p>Amuse Bouche – little chef’s surprise</p> <p>...</p> <p>Lobster cream soup with Cognac</p> <p>...</p> <p>Raw stripes of Scottish salmon, marinated with oranges and dill, served with mustard- dill sauce, bouquet of salad</p> <p>...</p> <p>Quail filled with Gooseliver, Risotto of black truffles, Sauce of Port wine <small>(no bones)</small></p> <p>...</p> <p>Variation of 3 cheese with homemade fruit bread (optional)</p> <p>...</p> <p>Variation of light and dark chocolate mousse</p> <hr/> <p>Menu price Fr. 87.00</p> <p>With cheese + Fr. 16.00</p>

<p><b>Winter Menu 3</b></p> <p>Amuse Bouche – little chef’s surprise</p> <p>...</p> <p>Riesling cream soup with almond sticks</p> <p>...</p> <p>Lobster salad, served lukewarm with a Tatar of vegetables and bittersweet vinaigrette of oranges</p> <p>...</p> <p>„Les Deux Filets“ of beef <small>(US beef)</small> and Zuger veal, with market vegetables, Camargue rice, juice of honey-ginger</p> <p>...</p> <p>Variation of 3 cheese with homemade fruit bread (optional)</p> <p>...</p> <p>Panna Cotta with Mango sauce</p> <hr/> <p>Menu price Fr. 96.00 With cheese + Fr. 16.00</p>	<p><b>Winter Menu 4</b></p> <p>Amuse Bouche – little chef’s surprise</p> <p>...</p> <p>Lambs’ lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons, French house dressing</p> <p>...</p> <p>Giant shrimps &amp; scallops gilled in olive oil, confit of onions, sauce of lime</p> <p>...</p> <p>“Tournedos Rossini”</p> <p>Fillet of US Beef grilled with a slice of goose liver, sauce of black truffles, vegetables, gratinated potatoes</p> <p>...</p> <p>Variation of 3 cheese with homemade fruit bread (optional)</p> <p>...</p> <p>Variation of light sherbets with fresh fruits</p> <hr/> <p>Menu price Fr. 108.00 With cheese + Fr. 16.00</p>
<p><b>Winter Menu 5</b></p> <p>Amuse Bouche – little chef’s surprise</p> <p>...</p> <p>Green leaf salad served with fresh sprouts Italian house dressing</p> <p>Or</p> <p>Riesling cream soup with almond sticks</p> <p>...</p> <p>“Chateaubriand” <small>(US beef)</small> served with Sauce Bearnaise, vegetables, gratinated potatoes <small>(1<sup>st</sup> service) and Camargue rice (2<sup>nd</sup>.service)</small></p> <p>...</p> <p>Variation of 3 cheese with homemade fruit bread (optional)</p> <p>...</p> <p>Variation of light sherbets with fresh fruits</p> <hr/> <p>Menu price Fr. 105.00 With cheese + Fr. 16.00</p>	<p><b>Winter Menu 6</b></p> <p>Amuse Bouche – little chef’s surprise</p> <p>...</p> <p>Fillets of Ocean Perch “Loup de mer”, sautéed in cold pressed olive oil, sauce of lobster, market vegetables</p> <p>...</p> <p>Small Riesling cream soup with almond sticks, served in the cup</p> <p>...</p> <p>Fillet of Zuger veal “Zytturm”, served with Kirsch (alcohol) cherries, Risotto of herbs, market vegetables</p> <p>...</p> <p>Variation of 3 cheese with homemade fruit bread (optional)</p> <p>...</p> <p>Variation of light and dark chocolate mousse</p> <hr/> <p>Menu price Fr. 97.00 With cheese + Fr. 16.00</p>

<b>Zuger Zytturm Menu</b>	<b>Menu Degustation</b>
<p>Amuse Bouche – little chef’s surprise</p> <p>...</p> <p>Green leaf salad served with fresh sprouts Italian house dressing</p> <p>...</p> <p>Fillets of Fera “Felchen”, “Zug Style”, poached in white wine herb sauce and vegetables</p> <p>...</p> <p>Fillet of Zuger veal “Zytturm”, served with Kirsch (alcohol) cherries, Risotto of herbs, market vegetables</p> <p>...</p> <p>Variation of 3 cheese with homemade fruit bread (optional)</p> <p>...</p> <p>Zuger Kirsch cake “Piccolet” Or Ice coffee Aklin (no alcohol)</p>	<p>Amuse Bouche – little chef’s surprise</p> <p>...</p> <p>Duet of veal Tatar and avocados, cress, emulsion of olive oil, oranges and vanilla</p> <p>...</p> <p>Giant shrimps &amp; scallops gilled in olive oil, confit of onions, sauce of lime</p> <p>...</p> <p>Fillets of Turbot, sautéed in cold pressed olive oil, spinach, sauce of saffron, pine nuts</p> <p>...</p> <p>“Tournedos Rossini” Fillet of US Beef grilled with a slice of goose liver, sauce of black truffles, vegetables, gratinated potatoes</p> <p>...</p> <p>Variation of cheese</p> <p>...</p> <p>Variation of light sherbets with fresh fruits</p>
<p>Menu price Fr. 95.00 With cheese + Fr. 16.00</p>	<p>Menu price Fr. 133.00 Order until 12.30h/20.30h</p>

## 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 Perigord 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 Perigord truffles, market vegetables	28.00	36.00
Potato Gnocchi Aklín style, served with Perigord 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 black 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 black truffles, vegetables, gratinated potatoes	56.00	68.00
“Chateaubriand” (US beef) served with Sauce Bearnaise, vegetables, gratinated potatoes (1 <sup>st</sup> 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 de mer", 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

...

Lamb's 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

### 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

## Dessert

	Halbe Portion	Ganze Portion
<b>Parfait von caramelierten Baumüssen</b> , Sauce Baileys, eingelegte Zwergorangen <b>Parfait of caramelised walnuts</b> , sauce of Baileys, little oranges	12.00	16.00
<b>Eiskaffee „Aklin“</b> (mit Zuger Kirsch + Fr. 4.--) <b>Ice coffee „Aklin“</b> style (with Kirsch + Fr. 4.--)	9.00	13.00
Zuger <b>Kirschtorte</b> <b>Kirsch Cake</b> „Zug“		12.00
<b>Crema Catalana</b> mit Rohrzucker fein carameliert <b>Crema Catalana</b> burnt with brown sugar		14.00
Variation von heller und dunkler <b>Schokoladenmousse</b> Variation of light and dark <b>chocolate mousse</b>	10.00	14.00
<b>Panna Cotta</b> mit Mangosauce <b>Panna Cotta</b> with mango sauce		14.00
Leichte <b>Sorbetvariation</b> Aklin; mit frischen Früchten und Fruchtsaucen <b>Variation</b> of light <b>sherbets</b> with fresh fruits	13.00	17.00
<b>Bimengratin</b> mit Pistazien Glace (mit Zuger Williams + Fr. 4.--) <b>Pears „au gratin“</b> with Pistachio ice cream (with Williams + Fr. 4.--)	15.00	19.00
Gewürztraminer <b>Sabayon</b> mit Vanille Glace <b>Sabayon</b> of Gewürztraminer wine with vanilla ice cream	14.00	18.00
<b>Dessertvariation „Aklin“</b> , mit Schokoladenmousse, leichten Früchtesorbets, Baumnussparfait, Kirschtörtchen, frischen Früchten und Fruchtsaucen <b>Dessert Variation „Aklin“</b> , with chocolate mousse, light sherbets, parfait of walnuts, kirsch cake, fresh fruits, sauce of fruits		23.00
<b>KÄSE – CHEESE</b>		
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

Prices and dishes may change.