



SEIT 1787

Our Menu – Autumn 2023

Valid from 18th September 2023 – 5th November 2023

Zug's Tradition with gastronomic quality on highest level – since 1787

Dear Guest

We are very pleased to offer you 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.

For Menu's of 3 courses (Entrée, Main Course, Dessert) – you find the price in the A la carte Menu.

Our conditions are as follows:

By law, we close our restaurant at 12.00 p.m. For special events we can/must get a permission from the city of Zug.
Maximum until 02.00 a.m. The extension surcharge from 00.00h is CHF 100.00 per half-hour.

Please report number of person 24hours prior the event.
Reported number of person will be charged, since preparation is done and fresh items are ordered by our kitchen crew.
Thank you for your understanding.

If you do have any questions, we are more than happy to help you any time.
More informations and pictures of all the rooms you will find on our homepage www.restaurantaklin.ch

We are happy to welcome you soon.

Best regards from the Zuger Zytturn
Gregor Walker, owner & Maitre Restaurateur
Olivier Rossdeutsch, owner & Chef de Cuisine
Restaurant Aklin, Walker & Rossdeutsch AG since 1999

Soups

Pumpkin cream soup with a taste of vanilla, cranberry mousse, chestnut **vegan & lactose free / 17.50**

Lobster cream soup "Bisque de homard Aklin" with Cognac, lobster piece, pumpkin chutney with cinnamon, lemon chips
b/g/o / 22.50 *

All soups are Gluten free

Salad's & Entrées

Green leafy salad served with a sundried berries **b/p**
Italian / **m** or French / **g** dressing of your choice / **17.50**

Lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons **a/c/g / 19.50**
Italian / **m** or French / **g** house dressing of your choice

Raw stripes of Scottish salmon, marinated with oranges and dill, mustard- dill sauce, apple- horseradish Tatar
d/g/m / 29.50 *

Alsatian duck liver sautéed, ginger bread chips, ragout of apples with vanilla, sauce of Glühwein / **g / 39.50 ***

Snails (6pieces) du Mont d'Or Vallorbe Suisse, gratinated with herb butter **g/r / 20.50**

Beef Tatar, elegantly garnished with a taste of Cognac, served with Toast (80 gr.) **a/g/m / 29.50 ***

Lobster salad, lukewarm, Hummus of red beetroot, Sauce of mango & passion fruits **b/p / 38.50 ***

Entrée Variation Aklin – Beef Tatar, sautéed duck liver, sauce of Glühwein, raw stripes of marinated Scottish salmon, Maine lobster salad, lukewarm, Hummus of beetroot, Velouté of black truffles, mustard dill sauce, Toast **a/d/g/m / 46.50 ***

***You wish a main course portion + 20.00**

Vegetarian and Vegan delicacies

Noodles with black Umbria Truffles, truffle oil "Gocce di tartufo bianco" **g/o/a/c / ½ 31.50 / 39.50**

Vegan – Wheat noodles with black Umbria Truffles, truffle oil "Gocce di tartufo bianco", sauce of silk Tofu **f / ½ 31.50 / 39.50**

Vegan – Pumpkin vegetable Curry, smoked Tofu, fruit chutney, black sesamy, sauce of red lentils
f/o/n / ½ 27.50 / 35.50

Truffle Fries with Grana Padano cheese (Umbria Truffle, Truffle oil, Truffle salt) **150gr. 18.00 / 260gr. 26.00**
+ 7.00 as replacement for your original side dish

Autumn variation of red cabbage, Spätzli, apple & pear, chestnuts, cranberries, sauce of Cremini mushrooms
g/a/ ½ 30.50 / 38.50

Aklin meat Classic's

Zuger calf's liver with Rösti, market vegetables **g/o / ½ 34.50 / 42.50**

Quail Fribourgoise out of the oven, filled with goose liver, pumpkin Risotto,
Sauce of black truffles (no bones) **g/o / ½ 41.50 / 49.50**

Sliced Zuger veal, served with mushroom cream sauce, Rösti, market vegetables **g/o / ½ 41.50 / 49.50**

Beef Tatar elegantly garnished with a taste of Cognac, served with Toast (80/160gr.) **a/c/o/g / ½ 29.50 / 49.50**

Beef Fillet cubes sautéed, served in a sauce of mustard, Basmati rice, market vegetables **g/m/o / ½ 48.50 / 56.50**
(not for groups)

"Tournedos Rossini"

Beef Fillet grilled with a slice of Alsatian duck liver, sauce of black Umbria truffles,
French Fries, market vegetables **g/o / ½ 61.50 / 69.50**

"Châteaubriand" **c/g/o**

served with Sauce Béarnaise, vegetables, French Fries (1st service) and Camaroli Risotto (2nd service)
(min. 2 person) 2 Service / **76.50**

Game

Escallops of venison, apple & pear, red cabbage, cranberries, chestnuts and Spätzli, Gin cream sauce **g/c / ½ 41.50 / 49.50**

Fillet of deer grilled, Camaroli Risotto, pepper sauce, cranberries, Brussels sprouts **g/c/a / ½ 50.50 / 58.50**

Venison saddle, apple & pear, red cabbage, cranberries, chestnuts and Spätzli,
Sauce of Gin & sauce of black pepper on the side (from 2 person) 2 Service – price per Person **/g/c/a/ 78.50**

We grill your Beef and Game meat the way you like it:

Rare = bleu / Medium rare – saignant / Medium – à point / Medium well = légèrement rosé / Well done – bien cuit

Meat dishes ½ Portion 150gr. Meat / Full Portion 200gr. Meat

Additional side order – portion - 8.50

Lake & Ocean Fish

Fillets of lake char; sautéed in cold pressed olive oil, purée of pumpkin, Sauce Noilly Prat *d/g/o*
or

“Zug Style”, poached in a white wine- herb sauce, market vegetables *d/g/o* / ½ **41.50 / 49.50**

Fillets of Dorade Royal, sautéed in cold pressed olive oil, sauce of saffron, spinach
d/g/o / ½ **41.50 / 49.50**

Side dish of your choice: Basmati rice, mixed wild rice, boiled potatoes

Aklin's Lobster Specialities (Lobster from the Bretagne)

Lobster noodles, ragout of lobster, lobster sauce *a/b/c/g/o* / ½ **61.50 / 68.50**

Lobster (without shell), Sauce Hollandaise, mixed wild rice, market vegetables *b/c/o/g* / ½ **61.50 / 69.50**

„Surf & Turf“, Lobster (without shell) served with a grilled US Beef Fillet,
mustard sauce, mixed wild rice, market vegetables *b/g/o/m* / ½ **63.50 / 75.50**

Lobster Menu – Amuse Bouche, Lobster cream soup „Bisque de homard Aklin“, lobster salad lukewarm,
tasty Surf&Turf, followed by a fruity variation of sherbets / **130.00**

Autumn 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 *a/c/g*

...

Pumpkin cream soup with a taste of vanilla, cranberry mousse, chestnut *vegan & lactose free*

...

Escallops of venison, apple & pear, red cabbage, cranberries, chestnuts and Spätzli, Gin cream sauce *g/c/a*

...

Walchwil mountain cheese, red wine mustard, ragout of grapes - (optional) *g/m*

...

Vermicelli with Meringue and whipped cream */g/c*

89.00 + 12.50 with cheese

Origin: Venison Switzerland/Austria

Menu's to be ordered until 12.30h / 20.30h

Aklin Menu

Amuse Bouche Aklin – little chef's surprise

...

Raw stripes of Scottish salmon, marinated with oranges and dill, mustard- dill sauce, apple-horseradish Tatar *d/g/m*

...

Noodles with Umbria Truffles, truffle oil "Gocce di tartufo bianco" *g/o/a*

...

"Tournedos Rossini"

Beef Fillet grilled with a slice of Alsatian duck liver, sauce of black Umbria truffles, French Fries, market vegetables *g/o*

...

Cheese optional – Bûche goat cheese, lukewarm compote of Zuger cherries, fruit bread *a/c/g*

...

Sorbet variation with fresh fruits *1/6*

126.00 + 14.50 with cheese

Menu Degustation – 7 delicious creations from Olivier Rossedeutsch and his Team,

Composed seasonal and creative for you – let yourself be surprised / 148.00

Menu's to be ordered until 12.30h / 20.30h

Product declaration.

Switzerland

Veal, pork - Butcher Aklin

Trout and Lake char – Spielhofer Fischzucht Niederwil

Snails – La Carcailleuse Fribourg

Vegetables – Hausheer Steinhausen, Bosshard Zug

Morels are dried

France

Duck liver, Dorade Royal, all ocean fish, Poularde – Bianchi Comestibles

USA

Beef – maybe produced with hormones

Lobster - Bianchi Comestibles

Italia Perugia

Black Truffles – Bianchi Comestibles

Scotland

Wild Salmon – Bianchi Comestibles

Allergen Information - Codex

a / gluten-grain

d / fish

g / milk/lactose

m / mustard

p / lupins

b / crustacean

e / nuts

h / peel fruits

n / sesame

r / molluscs

c / eggs

f / soja

i / celery

o / Sulfite

Should you suffer from any kind of food allergy, please let us know as you order. Please be informed, that by law, we assume no liability for any inconvenience. Thank you for your understanding.

Menu's to be ordered until 12.30h / 20.30h

Sweets

	Half Portion	Full Portion
Vermicelle mit Merinque und Vanilleglace g/c	12.50	16.50
Ice coffee „Aklin“ style (with Kirsch + Fr. 4.-) g/c	9.50	12.50
Kirsch Cake „Zug“ a/c/g		12.50
Crema Catalana burnt with brown sugar g/c		10.50
Variation of light and dark chocolate mousse g/c	10.50	14.50
Café gourmand, one coffee with small, homemade sweets		16.50
Panna Cotta with passion fruit sauce g/c		14.50
Light variation of sherbets garnished with fresh fruits and fruit sauce g/c	13.50	17.50
Dessert Variation „Aklin“, fruity sherbets, chocolate mousse, parfait, kirsch cake Zug, fresh fruits and fruits sauce a/c/g		25.50

Cheese /g

Switzerland

Walchwiler mountain cheese, half soft, cow milk
 Emmentaler, aged 12 month, raw cow milk
 Greyerzer, aged 12 month, raw cow milk
 Appenzeller, mild, raw cow milk
 Entlebucher Schafmutschli, raw sheep milk
 Jersey blue (blue cheese), mild, raw Jersey cow milk

France

Reblochon fermier, soft, mild, raw cow milk
 Brie, soft, mild, raw cow milk
 Roche Baron (blue cheese), soft, mild, pasteurised cow milk
 Bûche goat cheese, raw goat milk

Cheese Variation

Walchwiler mountain cheese, red wine mustard, Calvados grapes /g	13.50	17.50
Brie, with black Umbria truffle, chutney of apple and pumpkin a/g	15.50	19.50
Bûche goat cheese, lukewarm compote of Zuger cherries, fruit bread a/g	14.50	18.50
Variation France	14.50	18.50
Roche Baron, Reblochon, „Brie de Meaux“, caramelized apple & cinnamon /g		
Variation Suisse		
Emmentaler, Greyerzer, Appenzeller, Port wine pears, nuts /g	14.50	18.50
Variation goat, sheep, cow		
Bûche goat cheese, Entlebucher sheep cheese, Jersey Blue /g	14.50	18.50

We prepare your menu with fresh products – please order 7 working days ahead. Thank you.

<p>Autumn Menu 1</p> <p>Amuse Bouche – little chef's surprise</p> <p>...</p> <p>Lobster cream soup "Bisque de homard Aklin" with Cognac, lobster piece, pumpkin chutney with cinnamon, lemon chips</p> <p>...</p> <p>Small lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons</p> <p>...</p> <p>Quail Fribourgoise out of the oven, filled with goose liver, Pumpkin Risotto, Sauce of black truffles (no bones)</p> <p>Or</p> <p>Vegetarian - Noodles with Umbria Truffles, truffle oil "Gocce di tartufo bianco"</p> <p>...</p> <p>Cheese optional</p> <p>Bûche goat cheese, lukewarm compote of Zuger cherries, puff pastry</p> <p>...</p> <p>Crema Catalana burnt with brown sugar</p>	<p>Autumn Menu 2</p> <p>Amuse Bouche – little chef's surprise</p> <p>...</p> <p>Pumpkin cream soup with a taste of vanilla, cranberry mousse, chestnut vegan & lactosefree</p> <p>...</p> <p>Small autumn salad with Italian house dressing</p> <p>...</p> <p>Sliced Zuger veal, served with mushroom cream sauce, noodles, market vegetables</p> <p>Or</p> <p>Vegan – Vegan – Pumpkin vegetable Curry, smoked Tofu, fruit chutney, black sesame, sauce of red lentils</p> <p>...</p> <p>Cheese optional</p> <p>Variation Suisse</p> <p>Emmentaler, Greyerzer, Appenzeller, Port wine pears, nuts</p> <p>...</p> <p>Variation of light and dark chocolate mousse</p>
<p>Menuprice Fr. 86 / Vegetarian Main Fr. 70</p> <p>Cheese Fr. 14.⁵⁰</p>	<p>Menuprice Fr. 86 / Vegetarian Main Fr. 66</p> <p>Cheese Fr. 14.⁵⁰</p>
<p>Autumn Menu 3</p> <p>Amuse Bouche – little chef's surprise</p> <p>...</p> <p>Raw stripes of Scottish salmon, marinated with oranges and dill, mustard- dill sauce, apple- horseradish Tatar</p> <p>...</p> <p>Small autumn salad with Italian house dressing</p> <p>...</p> <p>Escallops of venison, apple & pear, red cabbage, cranberries, chestnuts and Spätzli, Gin cream sauce</p> <p>Or</p> <p>Vegetarian - Autumn variation of red cabbage, Spätzli, apple & pear, chestnuts, cranberries, sauce of Cremini mushrooms</p> <p>...</p> <p>Cheese optional – Walchwiler mountain cheese, red wine mustard, Calvados grapes</p> <p>...</p> <p>Sorbet variation with fresh fruits and fruit sauce</p>	<p>Autumn Menu 4</p> <p>Amuse Bouche – little chef's surprise</p> <p>...</p> <p>Lobster cream soup "Bisque de homard Aklin" with Cognac, lobster piece, pumpkin chutney with cinnamon, lemon chips</p> <p>...</p> <p>Small autumn salad with Italian house dressing</p> <p>...</p> <p>Fillet of deer grilled, Camaroli Risotto, pepper sauce, cranberries, Brussels sprouts</p> <p>Or</p> <p>Vegetarian - Autumn variation of red cabbage, Spätzli, apple & pear, chestnuts, cranberries, sauce of Cremini mushrooms</p> <p>...</p> <p>Variation France</p> <p>Roche Baron, Reblochon, Brie, caramelized apple & cinnamon</p> <p>...</p> <p>Variation of light and dark chocolate mousse</p>
<p>Menuprice Fr. 86 / Vegetarian Main Fr. 71</p> <p>Cheese Fr. 13.⁵⁰</p>	<p>Menuprice Fr. 90 / Vegetarian Main Fr. 65</p> <p>Cheese Fr. 14.⁵⁰</p>

Notes: