



SEIT 1787

Our Menu for your event & selection of Aklin dishes - autumn 2020

Valid from 20rd September 2020 – 8th November 2020

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 Restaurant ensures you of a pleasant fine “dining experience” while guaranteeing the required distances between the dining tables.

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

Riesling cream soup "Aklin", Profiterole with Riesling-vegetables-curd *g/a* 15.50

Lobster cream soup "Bisque de homard Aklin" with Cognac, apple caper and lobster piece *b/g/o* 19.50

All soups are Gluten free

Salad's & Entrées

Green leafy salad served with roasted nuts & seeds, sun dried apricots & figs *b/p*
Italian or French house dressing of your choice 14.50

Lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons *a/c/g*
Italian */m* or French */g* house dressing of your choice 18.50

Raw stripes of Scottish salmon, marinated with oranges and dill, mustard- dill sauce, apple-horseradish salad *d/g/m* 25.50

Terrine of Alsatian goose liver, Chutney of cranberries and plums, mini brioche */g* 35.50

Alsatian Goose liver sautéed, ginger bread chips, ragout of apples with vanilla, green pea sauce */g* 36.50

Snails (6pieces) du Mont d'Or Vallorbe Suisse, gratinated with herb butter *g/r* 19.50

Beef Tatar, elegantly garnished with a taste of Cognac, served with Toast (80 gr.) *a/g/m* 28.50

Maine lobster salad, lukewarm, salad of Beluga lentils with mango, apple- pumpkin chutney, Port wine pears *b/p* 35.50

Entrée Variation Aklin – Beef Tatar, Alsatian goose liver terrine, raw stripes of marinated Scottish salmon,
Maine lobster salad, lukewarm, salad of Beluga lentils, Velouté of black truffles, mustard dill sauce, Toast *a/d/g/m* 37.50

Vegetarian and Vegan delicacies

	Half portion	Full portion
Noodles with Umbria Truffles, truffle oil "Gocce di tartufo bianco", market vegetables <i>g/o/a</i>	28.50	36.50
Vegan – Red beats Tournedos, Camargue rice, vegetables, almond- oats milk <i>a/c/g</i>	17.50	25.50

Lake & Ocean Fish

	half portion	full portion
Fillets of lake char; sautéed in cold pressed olive oil, market vegetables <i>d/g/o</i> or "Zug Style", poached in a white wine- herb sauce, market vegetables <i>d/g/o</i>	36.50	48.50
Fillets of Dorade Royal, sautéed in cold pressed olive oil, sauce of saffron, market vegetables <i>d/g/o</i>	34.50	46.50

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

Aklin meat Classic's

	Half portion	Full portion
Quail Fribourgoise out of the oven, filled with goose liver, Port wine Risotto, Sauce of black truffles (no bones) <i>g/o</i>	36.50	48.50
Zuger veal Cordon Bleu, filled with Zuger wine cheese, Zuger dry meat, in Kirsch brandy marinated cherries, pan-fried, market vegetables, homemade French Fries <i>a/c/g/o</i>		48.50
Zuger calf's liver with Rösti, market vegetables <i>g/o</i>	27.50	39.50
Sliced Zuger veal, served with mushroom cream sauce, Rösti, market vegetables <i>g/o</i>	36.50	48.50
Zuger steak of veal from the grill, noodles, sauce of morels, market vegetables <i>/g</i>	46.50	58.50
Beef Tatar elegantly garnished with a taste of Cognac, served with Toast (80/160gr.) <i>a/c/a/g</i>	28.50	48.50
Beef Fillet cubes sautéed, served in a sauce of mustard, Basmati rice, market vegetables <i>g/m/o</i>	40.50	52.50
“Tournedos Rossini” Beef Fillet grilled with a slice of Alsatian goose liver, sauce of black Umbria truffles, gratinated potatoes, market vegetables <i>g/o</i>	56.50	68.50
“Chateaubriand” <i>c/g/o</i> served with Sauce Béarnaise, vegetables, gratinated potatoes (1 st service) and French Fries (2 nd service) (min. 2 person) 2 Service		75.50

We grill your 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 7.50

Maine Lobster Specialities

Lobster noodles, ragout of Maine lobster, lobster sauce <i>a/b/c/g/o</i>	54.50	66.50
Maine Lobster (without shell), Sauce Hollandaise, mixed wild rice, market vegetables <i>b/c/a/g</i>	56.50	68.50
„Surf & Turf“, Maine Lobster (without shell) served with a grilled US Beef Fillet, mustard sauce, mixed wild rice, market vegetables <i>b/g/a/m</i>	61.50	73.50

Lobster Menu – Amuse Bouche, Lobster cream soup „Bisque de homard Aklin“, lobster salad lukewarm, tasty Surf&Turf, followed by a fruity variation of sherbets 123

Market Menu

Amuse Bouche Aklin – little chef's surprise

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Green leafy salad served with roasted nuts & seeds, sun dried apricots & figs, italian house dressing *h/p/m*

...

Riesling cream soup "Aklin", Profiterole with Riesling-vegetables-curd *g/h/a*

...

Fillets of Dorade Royal, sautéed in cold pressed olive oil, sauce of saffron, market vegetables, mixed wild rice *d/g/o*

Or

Quail Fribourgoise out of the oven, filled with goose liver, Port wine Risotto, Sauce of black truffles (no bones) *g/o*

...

„Bûche Caprifeuille de la Loire“ goat cheese, lukewarm compote of Zug cherries, caramelized puff pastry *g/g*

...

Parfait of cinnamon with gingerbread- apple sauce */g*

75

+14.50
With cheese

Zyttum Menu

Amuse Bouche Aklin – little chef's surprise

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Lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons *a/c/g* - Italian house dressing

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Fillets of lake char; "Zug Style", poached in a white wine- herb sauce, spinach *d/g/o*

...

Zuger steak of veal from the grill, noodles, sauce of morels, market vegetables */g*

...

Cheese optional – Walchwil mountain cheese, red wine mustard, ragout of grapes *g/m*

...

Zuger Kirsch cake *a/c/g*

Or

Zuger Ice coffee Aklin style with Kirsch *c/g*

96

+12.50
With cheese

Aklin Menu

Amuse Bouche Aklin – little chef's surprise

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Maine lobster salad, lukewarm, salad of Beluga lentils with mango, apple- pumpkin chutney, Port wine pears **b/p**

...

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

...

"Tournedos Rossini"

Beef Fillet grilled with a slice of Alsatian goose liver, sauce of black Umbria truffles, gratinated potatoes, market vegetables **g/o**

...

Cheese optional – Bûche Caprifeuille de la Loire goat cheese, lukewarm compote of Zuger cherries, puff pastry **a/c/g**

...

Sabayon of Marsala wine, vanilla ice cream, chocolate **r/c**

120

+14.50

With cheese

Menu Degustation – 6 delicious creations from Olivier Rossdeutsch and his Team,

Composed seasonal and creative for you – let yourself be surprised

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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

Goose 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.

Game Specialities

Pumpkin cream soup with a taste of vanilla, glazed chestnut 1/2g 15.50

Vegetarian

	Half Portion	Full Portion
Autumn variation of red cabbage, Spätzli, apple & pear, chestnuts, cranberries, sauce of Cremini mushrooms 1/2g	24.50	36.50

Game

Escallops of venison, apple & pear, red cabbage, cranberries, chestnuts and Spätzli, Gin cream sauce g/c 36.50 48.50

Fillet of deer grilled, Camaroli Risotto, pepper sauce, cranberries g/c 46.50 57.50

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 1/2g/c 75.50

We grill your meat the way you like it:

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

Dessert

Vermicelli with Meringue and whipped cream (with vanilla ice cream + Fr. 4.00) 1/2g 10.50 14.50

Autumn Menu

Amuse Bouche Aklin – little chef's surprise

...

Lambs' 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, glazed chestnut 1/2g

...

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

...

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

...

Vermicelli with Meringue and whipped cream 1/2g 80
+12.50
with cheese

Origin: Venison Switzerland/Austria, Deer – New Zealand

Sweets

	Half Portion	Full Portion
Cinnamon parfait with gingerbread- apple sauce 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
Panna Cotta with mango sauce g/c		14.50
Light variation of sherbets garnished with fresh fruits and fruit sauce g/c	13.50	17.50
Sabayon of Marsala wine, vanilla ice cream, chocolate g/c	12.50	16.50
Dessert Variation „Aklin“, fruity sherbets, chocolate mousse, parfait, kirsch cake Zug, fresh fruits and fruits sauce a/c/g		24.50

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 de Meaux, Ile de France, soft, mild, raw cow milk
- Roche Baron (blue cheese), soft, mild, pasteurised cow milk
- Buche Caprifeuille de la Loire, raw goat milk

Cheese Variation

Walchwiler mountain cheese, red wine mustard, Calvados grapes /g	12.50	16.50
Brie de Meaux Ile de France, with black Umbria truffle, chutney of apple and pumpkin a/g	15.50	19.50
Buche Caprifeuille de la Loire goat cheese, lukewarm compote of Zuger cherries, puff pastry a/g	15.50	18.50
Variation France	13.50	17.50
Roche Baron, Reblochon, „Brie de Meaux“, caramelized apple & cinnamon /g		
Variation Suisse		
Emmentaler, Greyerzer, Appenzeller, Port wine pears, nuts /g	13.50	17.50
Variation goat, sheep, cow		
Buche Caprifeuille de la Loire goat cheese, Entlebucher sheep cheese, Jersey Blue /g	13.50	17.50