

Menu – Spring Season 2023 - Valid from 13th March – 22th May 2023 (Menu suggestions for your Event – page 6/7)

Soups

Asparagus cream soup with wild asparagus, smoked tofu mousse glutenfree & lactose free / 17.50

Lobster cream soup “Bisque de homard Aklin” with Cognac, passion fruit- rhubarb chutney, apple caper and lobster piece b/g/o / 22.50

All soups are gluten free

Salad's & Entrées

Green leafy salad served with radish, Gala apple, shaved Grana Padano cheese Italian or French dressing g/m/c / 17.50

Salad of raw asparagus and spring vegetables, fillets of oranges, sauce of honey and shallots / m / 19.50

Raw stripes of Scottish salmon, marinated in oranges and dill, mustard- dill sauce, raw salad of asparagus d/m / 29.50

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. Greater Omaha Nebraska Beef) b/c/a/o/g / 29.50

Open Ravioli of lobster, spring vegetables, asparagus, sauce of Noilly Prat b/a/c/g / 39.50

Variation Aklin – Beef Tatar, raw stripes of marinated Scottish salmon, lukewarm lobster, raw salad of asparagus, little asparagus soup, mustard- dill sauce, Toast d/a/b/g/m/o / 45.50

Vegetarian & vegan delicacies

Noodles with Umbria Truffles, truffle oil “Gocce di tartufo bianco”, market vegetables g/o/a / ½ 31.50 / 39.50

Open Ravioli with spring vegetables, silk tofu and saffron sauce a/g/c / ½ 27.50 / 35.50

Duo of green and white asparagus, boiled potatoes, Sauce Hollandaise traditional or Sauce Hollandaise (vegan- lactose free) g/c / ½ 27.50 / 35.50

Truffle French Fries with Grana Padano Cheese (Umbria truffle, truffle oil, truffle salt) 180gr. 18.00 / 260gr. 26.00
+ 7.00 replacement of original side dish

Aklin meat Classic's

Zuger calf's liver with Rösti, market vegetables g/o / ½ 32.50 / 40.50

Quail Fribourgoise, goose liver filling, asparagus, Camaroli Risotto, Sauce of black truffle (no bones) g/o / ½ 41.50 / 49.50

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

Zuger Steak of veal grilled, served with asparagus, Sauce Hollandaise, sautéed potatoes c/g / ½ 51.50 / 59.50

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

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

“Tournedos Rossini”

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

“Chateaubriand” c/g/o

served with Sauce Bearnaise, vegetables, French fries (1st service) and asparagus risotto (2nd service)

(min. 2 person) 2 Service / Price per Person / 76.50

We grill your Beef the way you like it:

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

Additional side order – portion – 7.50

Product declaration.

Switzerland

Veal, pork, lamb

Poultry – Geflügelhof Inauen Dürnten Zürich

Perch, – (swiss lakes) – Bianchi Comestibles, Zimmermann Walchwil

Trout and Lake char – Spielhofer Fischzucht Niederwil

Snails – La Carcailleuse Fribourg

Vegetables – Hausheer Steinhausen, Bosshard Zug

France

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

USA

Greater Omaha Nebraska Beef / maybe produced with hormones

Italia Perugia

Black Truffles – Bianchi Comestibles

Scotland

Wild Salmon – Bianchi Comestibles

Allergen Information - Codex

a / gluten-grain

b / crustacean

c / eggs

d / fish

e / nuts

f / soja

g / milk/lactose

h / peel fruits

i / celery

m / mustard

n / sesame

o / Sulfite

p / lupins

r / molluscs

Should you suffer from any kind of food allergy, please let us know as you order.

A menu list with declaration of all ingredients is available if requested. Please be informed, that by law, we assume no liability for any inconvenience.

Lake & Ocean Fish

Fillets of lake char; sautéed in cold pressed olive oil, asparagus, sauce of lemongrass /d/g / ½ 41.50 / 49.50

or

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

Fillets of Dorade Royal, sautéed in cold pressed olive oil, white bean cream, oranges, sauce of black pepper
g/d/o / ½ 41.50 / 49.50

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

Aklin's Lobster Specialities

Open Ravioli of lobster, spring vegetables, asparagus, sauce of Noilly Prat b/a/c/g / ½ 60.50 / 68.50

Lobster noodles, ragout of lobster, lobster sauce b/g/o/c / ½ 60.50 / 68.50

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

„Surf & Turf“, Lobster (without shell) served with a grilled US Beef Fillet, Greater Omaha Nebraska Beef
mustard sauce, mixed wild rice, market vegetables b/g/o/m/o / ½ 67.50 / 75.50

Lobster Menu – Amuse Bouche, Lobster cream soup „Bisque de homard Aklin“, lobster Ravioli,
tasty Surf&Turf, followed by a fruity variation of sherbets b/g/o / 125.00

Market Menu

Amuse Bouche Aklin – little chef's surprise

...

Green leafy salad served with radish, Gala apple, shaved Grana Padano cheese, Italian dressing
g/m/c

...

Asparagus cream soup with wild asparagus, smoked tofu mousse *glutenfree & lactose free*

...

Fillets of Dorade Royal, sautéed in cold pressed olive oil, white bean cream, oranges, sauce of black pepper,
mixed wild rice g/d/o

Or

Quail Fribourgoise, goose liver filling, asparagus, Camaroli Risotto, Sauce of black truffle (no bones)

...

Cheese optional

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

...

Panna Cotta with strawberry sauce

88.00 / + 14.50 with cheese

Aklin Menu

Amuse Bouche Aklin – little chef's surprise

...

Raw stripes of Scottish salmon, marinated in oranges and dill, mustard- dill sauce, raw salad of asparagus *d/m*

...

Open Ravioli of lobster, spring vegetables, asparagus, sauce of Noilly Prat *b/a/c/g*

...

“Tournedos Rossini”

Beef Fillet grilled with a slice of duck liver, sauce of black Umbria truffles, French fries, market vegetables *g*

...

Cheese optional

Variation France – Roche Baron, Reblochon, Brie de Meaux, caramel apple and cinnamon *a/c*

...

Sorbet variation with fresh fruits

125.00 + 14.50 with cheese

Menu Degustation

7 seasonal creations, prepared with passion by Olivier Rossdeutsch and his Team.

145.00

Menu last order 12.30h/20.30h

DESSERT

	1/2	1/1
Ice coffee „Aklin“ style (with Kirsch + Fr. 4.–)	9.50	13.50
Kirsch Cake Zug “Piccolet”		13.50
Crema Catalana burnt with brown sugar		10.50
Variation of light and dark chocolate mousse	10.50	14.50
Panna Cotta with sauce of strawberries		14.50
Sorbet variation with fresh fruits	13.50	17.50
Dessert variation „Aklin“, with fruit sherbets, chocolate mousse, Ice Coffee, Parfait Zuger Kirsch cake, fresh fruits		24.50
Ice cream – vanilla, chocolat, Stracciatella, strawberry, walnut		5.00
Sorbets – Mandarine, Lime, raspberry, Mirabel, green apple		

Cheese

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	13.50	16.50
Brie de Meaux Ile de France, with black Umbria truffle, chutney of apple and pumpkin	15.50	19.50
Buche Caprifeuille de la Loire goat cheese, lukewarm compote of Zuger cherries, fruit bread	14.50	18.50
Variation France	14.50	18.50
Roche Baron, Reblochon, „Brie de Meaux“, caramelized apple & cinnamon		
Variation Suisse		
Emmentaler, Greyerzer, Appenzeller, Port wine pears, nuts	14.50	18.50
Variation goat, sheep, cow		
Buche Caprifeuille de la Loire goat cheese, Entlebucher sheep cheese, Jersey Blue	14.50	18.50
3 assortet cheese with fruit bread, nuts		18.50

Menu for your Event / Business or Private

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.

Please ask for Gregor Walker – 041 711 18 66 or Mail info@restaurantaklin.ch

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

You can book our lovely locations exclusive for you.

Zunft Stube Minimum 45+

Aklin Stube Minimum 16+

Erker Stube Minimum 10+

Our conditions are as follows:

Bring your own wine/spirit CHF 50.00 corkage fee per 75cl.

Bring your own dessert/cake CHF 7.50/person service fee.

Opening hours: Tuesday to Friday 11.30-14.30 // 18.00-23.00 / Monday & Saturday 18.00-23.00

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

<p>Spring 1</p> <p>Amuse Bouche – little chef’s surprise</p> <p>...</p> <p>Asparagus cream soup with wild asparagus, smoked tofu mousse</p> <p>...</p> <p>Small spring salad with Italian dressing</p> <p>...</p> <p>Quail Fribourgoise, goose liver filling, asparagus, Carnaroli Risotto, Sauce of black truffle</p> <p>Or</p> <p>Vegetarian - Duo of green and white asparagus, boiled potatoes, Sauce Hollandaise traditional or Sauce Hollandaise (vegan- lactose free)</p> <p>...</p> <p>Cheese optional</p> <p>Bûche Caprifeuille de la Loire goat cheese, lukewarm compote of Zuger cherries, puff pastry</p> <p>...</p> <p>Crema Catalana burnt with brown sugar</p>	<p>Spring 2</p> <p>Amuse Bouche – little chef’s surprise</p> <p>...</p> <p>Raw stripes of Scottish salmon, marinated in oranges and dill, mustard- dill sauce, raw salad of asparagus</p> <p>...</p> <p>Small spring salad with Italian dressing</p> <p>...</p> <p>Sliced Zuger veal, served with mushroom cream sauce, noodles, market vegetables</p> <p>Or</p> <p>Vegetarian - Open Ravioli with spring vegetables, silk tofu and saffron sauce</p> <p>...</p> <p>Cheese optional</p> <p>Variation Suisse - Emmentaler, Greyerzer, Appenzeller, Port wine pears, nuts</p> <p>...</p> <p>Variation of light and dark chocolate mousse Aklin</p>
<p>Menuprice Fr. 75 / Vegetarian Main Fr. 65 Cheese Fr. 14.50</p>	<p>Menuprice Fr. 85 / Vegetarian Main Fr. 75 Cheese Fr. 14.50</p>
<p>Spring 3</p> <p>Amuse Bouche – little chef’s surprise</p> <p>...</p> <p>Lobster cream soup “Bisque de homard Aklin” with Cognac, passion fruit- rhubarb chutney, apple caper and lobster piece</p> <p>...</p> <p>Small spring salad with Italian dressing</p> <p>...</p> <p>Zuger Steak of veal grilled, served with asparagus, Sauce Hollandaise, sautéed potatoes</p> <p>Or</p> <p>Vegetarian - Open Ravioli with spring vegetables, silk tofu and saffron sauce</p> <p>...</p> <p>Cheese optional - Variation France</p> <p>Roche Baron, Reblochon, „Brie de Meaux“, caramelized apple & cinnamon</p> <p>...</p> <p>Sorbet variation with fresh fruits</p>	<p>Spring 4</p> <p>Amuse Bouche – little chef’s surprise</p> <p>...</p> <p>Salad of raw asparagus and spring vegetables, fillets of oranges, sauce of honey and shallots</p> <p>...</p> <p>Lobster cream soup “Bisque de homard Aklin” with Cognac, passion fruit- rhubarb chutney, apple caper and lobster piece</p> <p>...</p> <p>“Tournedos Rossini”</p> <p>Beef Fillet grilled with a slice of duck liver, sauce of black Umbria truffles, French fries, market vegetables</p> <p>Or</p> <p>Vegetarian - Noodles with Umbria Truffles, truffle oil “Gocce di tartufo bianco”, market vegetables</p> <p>...</p> <p>Cheese optional</p> <p>Walchwiler mountain cheese, red wine mustard, Calvados grapes</p> <p>...</p> <p>Crema Catalana burnt with brown sugar</p>
<p>Menuprice Fr. 93 / Vegetarian Main Fr. 73 Cheese Fr. 14.50</p>	<p>Menuprice Fr. 100 / Vegetarian Main Fr. 73 Cheese Fr. 13.50</p>