

Menu – Spring season 2020

(Menu suggestions for your Event – page 6/7)

Valid from 16th March – 24th May 2020

Soups

Asparagus cream soup with wild asparagus, cream, almonds, praline of Grana Padano cheese <i>l/g</i>	16.50
Coconut cream soup, spring vegetables, Chili (vegan- lactose free) <i>f</i>	18.50
Lobster cream soup “Bisque de homard Aklin” with Cognac, apple caper and lobster piece <i>b/g/o</i>	20.50
All soups are gluten free	

Salad's & Entrées

Green leafy salad served with roasted nuts & seeds, dried berries Italian or French house dressing <i>e/a/h</i>	15.50
Salad of raw asparagus and spring vegetables, fillets of oranges, sauce of honey and shallots	18.50
Raw stripes of Scottish salmon, marinated in oranges and dill, mustard- dill sauce, raw salad of asparagus <i>d/m</i>	26.50
Snails (6pieces) du Mont d'Or Vallorbe Suisse, gratinated with herb butter <i>g/r</i>	20.50
Beef Tatar, elegantly garnished with a taste of Cognac, served with Toast (80 gr. Greater Omaha Nebraska Beef) <i>c/a/o/g</i>	29.50
Maine lobster salad, lukewarm, Chutney of rhubarb, passion fruit sauce <i>b/o</i>	36.50
Open Ravioli of lobster, spring vegetables, asparagus, sauce of Noilly Prat <i>b/a/c/g</i>	38.50
Variation Aklin – Beef Tatar, raw stripes of marinated Scottish salmon, lukewarm Maine lobster salad, raw salad of asparagus, little asparagus soup, mustard- dill sauce, Toast <i>d/a/b/g/m/o</i>	38.50

Vegetarian & vegan delicacies

	Half portion	Full portion
Open Ravioli with spring vegetables and saffron sauce <i>a/g/c</i>	26.50	32.50
Duo of green and white asparagus, boiled potatoes, Sauce Hollandaise traditional or Sauce Hollandaise (vegan- lactose free)	24.50	30.50
Gratin of asparagus and spring vegetables, boiled potatoes, Cremini mushroom (vegan- lactose free)	25.50	31.50

All vegetarian dishes can be ordered gluten free

Aklin meat Classic's

	Half portion	Full portion
Pot roast thinly sliced, sauce of horse radish, boiled potatoes, market vegetables g/o	25.50	37.50
Calf's tongue, thinly sliced, white sauce of capers, boiled potatoes, market vegetables 1g	23.50	35.50
Zuger calf's liver with Rösti, market vegetables g/o	28.50	40.50
Lamb rack from the grill, spring vegetables, Rosemary potatoes, Sauce Estragon g/a/c	43.50	55.50
Steak of pork "Milanese" pan fried, Grana Padano cheese, Risotto of asparagus, shallot Port wine reduction g/a/c	26.50	38.50
"Poularde suprême", filled with apricots, Camaroli Risotto, sauce of honey-ginger g/o		38.50
Quail Fribourgoise, goose liver filling, asparagus Camaroli Risotto, Sauce of black truffles (no bones) g/o	37.50	49.50
Zuger veal Cordon Bleu, filled with Zuger wine cheese, Zuger dry meat, in Kirsch brandy marinated cherries, pan-fried, market vegetables, Pommes Frites a/g/c		49.50
Sliced Zuger veal, served with mushroom cream sauce, Rösti, market vegetables 1g	37.50	49.50
Zuger Steak of veal grilled, served with asparagus, Sauce Hollandaise, Rosemary potatoes c/g	45.50	57.50
Beef Tatar elegantly garnished with a taste of Cognac, served with Toast (80/160gr.) c/a/o/g	29.50	49.50
Beef Fillet cubes sautéed, sauce of mustard, Basmati rice, market vegetables m/g	41.50	53.50
"Tournedos Rossini"		
Beef Fillet grilled with a slice of goose liver, sauce of black Umbria truffles, gratinated potatoes, market vegetables 1g	57.50	69.50
"Chateaubriand" c/g/o		
served with Sauce Bearnaise, vegetables, homemade fries (1 st service) and asparagus risotto (2 nd 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

Goose liver, Dorade Royal, all ocean fish, – Bianchi Comestibles

USA

Greater Omaha Nebraska 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.

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

	half portion	full portion
Fillets of lake char; sautéed in cold pressed olive oil, market vegetables <i>vd</i> or "Zug Style", poached in a white wine- herb sauce, market vegetables <i>g/d</i>	37.50	49.50
Fillets of Perch "Egli", sautéed in cold pressed olive oil, vegetables julienne, spinach, orange-pepper sauce <i>g/d/v</i>	37.50	49.50
Fillets of Dorade Royal, sautéed in cold pressed olive oil, bean cream, orange radicchio, vanilla oil <i>g/d</i>	35.50	47.50
Side dish of your choice: Basmati rice, mixed wild rice or boiled potatoes		

Aklin's Maine Lobster Specialities

Open Ravioli of lobster, spring vegetables, asparagus, sauce of Noilly Prat <i>b/v/c/g</i>	55.50	67.50
Lobster noodles, ragout of Maine lobster, lobster sauce <i>b/g/v/c</i>	55.50	67.50
Maine Lobster (without shell), Sauce Hollandaise, mixed wild rice, market vegetables <i>b/g/v/c</i>	57.50	69.50
„Surf & Turf“, Maine Lobster (without shell) served with a grilled US Beef Fillet, Greater Omaha Nebraska Beef mustard sauce, mixed wild rice, market vegetables <i>b/g/v/m/v</i>	64.50	74.50

Lobster Menu – Amuse Bouche, Lobster cream soup „Bisque de homard Aklin“, lobster salad lukewarm, tasty Surf&Turf, followed by a fruity variation of sherbets <i>b/g/v</i>		123
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Market Menu

Amuse Bouche Aklin – little chef's surprise		
...		
Salad of raw asparagus and spring vegetables, fillets of oranges, sauce of honey and shallots		
...		
Coconut cream soup, spring vegetables, Chili (vegan- lactose free) <i>/f</i>		
...		
Fillets of Dorade Royal, sautéed in cold pressed olive oil, bean cream, orange radicchio, vanilla oil <i>g/d</i>		
Or		
Quail Fribourgoise, goose liver filling, Carnaroli Risotto, asparagus, Sauce of black truffles (no bones) <i>g/v</i>		
...		
Cheese optional		
„Bûche Caprifeuille de la Loire“ goat cheese, lukewarm compote of Zug cherries, caramelized puff pastry		
...		
Rhubarb Guava Tiramisu <i>/g</i>		79
		Cheese +14.50

Zyttum Menu

Amuse Bouche Aklin – little chef's surprise

...

Green leafy salad served with roasted nuts & seeds, dried berries, Italian house dressing *e/a/h*

...

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

...

Zuger Steak of veal grilled, served with asparagus, Sauce Hollandaise, Rosemary potatoes *c/g*

...

Cheese optional

Walchwiler mountain cheese, red wine mustard, Calvados grapes *m/g*

...

Zuger Kirsch cake „Piccolet“ *g/c/a*

Or

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

96

Cheese
+12.50

Aklin Menu

Amuse Bouche Aklin – little chef's surprise

...

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

...

Fillets of Perch "Egli", sautéed in cold pressed olive oil, vegetables julienne, spinach, orange-pepper sauce *g/d*

...

"Tournedos Rossini"

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

...

Cheese optional

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

...

Sabayon of Oranges with Liqueur Grand Marnier, vanilla ice cream, chocolate *c/g*

120

Cheese
+14.50

Menu Degustation – 7 seasonal creations, prepared with passion by Olivier Rossedeutsch and his Team.

138

Menu last order 12.30h/20.30h

DESSERT

	1/2	1/1
Coupe Romanoff	13.50	17.50
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
Sherbets variation with fresh fruits	13.50	17.50
Sabayon of Oranges with Grand Marnier liqueur, vanilla ice cream and chocolate	14.50	18.50
Dessert variation „Aklin“ , with fruit sherbets, chocolate mousse, parfait, kirsch cake, fresh fruits and fruit sauce		24.50

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

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 40.00 corkage fee per 75cl.

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

Opening hours: Monday to Friday 11.30-14.30 // 18.00-23.00 / 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, cream, almonds, praline of Grana Padano cheese</p> <p>...</p> <p>Green leafy salad served with roasted nuts & seeds, dried berries, Italian house dressing</p> <p>...</p> <p>Steak of pork “Milanese” pan fried, Grana Padano cheese, Risotto of asparagus, shallot Port wine reduction</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>Coconut cream soup, spring vegetables, Chilli (vegan- lactose free)</p> <p>...</p> <p>“Poularde suprême”, filled with apricots, Camaroli Risotto, sauce of honey-ginger</p> <p>Or</p> <p>Vegetarian - Gratin of asparagus and spring vegetables, boiled potatoes, Cremini mushroom (vegan- lactose free)</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 Aklin</p>
<p>Menuprice Fr. 85.50 / Vegetarian Main Fr. 76.50</p> <p>Cheese Fr. 15.50</p>	<p>Menuprice Fr. 70.50 / Vegetarian Main Fr. 62.50</p> <p>Cheese Fr. 14.50</p>
<p>Spring 3</p> <p>Amuse Bouche – little chef’s surprise</p> <p>...</p> <p>Green leafy salad served with roasted nuts & seeds, dried berries, Italian house dressing</p> <p>...</p> <p>Lobster cream soup “Bisque de homard Aklin” with Cognac, apple caper and lobster piece</p> <p>...</p> <p>Zuger Steak of veal grilled, served with asparagus, Sauce Hollandaise, Rosemary potatoes</p> <p>Or</p> <p>Vegetarian – Open Ravioli with spring vegetables and saffron SAUCE (vegan- lactose free)</p> <p>...</p> <p>Cheese optional – Walchwiler mountain cheese, red wine mustard, Calvados grapes</p> <p>...</p> <p>Light variation of sherbets garnished with fresh fruits and fruit sauce</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>Zuger veal Cordon Bleu, filled with Zuger wine cheese, Zuger dry meat, in Kirsch brandy marinated cherries, pan-fried, market vegetables, Pommes Frites</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>Variation of light and dark chocolate mousse</p>
<p>Menuprice Fr. 89.50 / Vegetarian Main Fr. 69.50</p> <p>Cheese Fr. 12.50</p>	<p>Menuprice Fr. 77.50 / Vegetarian Main Fr. 65.50</p>