

## Menu – Summer season 2023

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

Valid from 22<sup>nd</sup> May – 17<sup>th</sup> September 2023

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### Soups

Ratatouille soup, confit of saffron onions, grilled date tomato lactose- glutenfree / 17.50

Lobster cream soup “Bisque de homard Aklin” with Cognac, raisins curry chutney, apple caper and lobster piece g/b/o / 22.50

All soups are gluten free

### Salad's & Entrées

Green leafy salad served with pineapple, date tomatoes, cottage cheese and fresh mint g/p

Italian /m or French /g dressing / 17.50

Raw stripes of Scottish salmon, marinated with dill and oranges, mustard dill sauce,

Tatar of sun dried tomatoes, lemon fruits m/d 29.50

Beef fillet Tatar Aklin, garnished with capers and onions, taste of Cognac, Toast and butter a/c/g/m/o / 80gr. / 29.50

Lobster salad lukewarm, served with a mango- tomato tatar, sauce of pineapple and coconut b/g/o / 38.50

Open Ravioli with Lobster, confit of mango and onion, date tomato, Beurre Blanc of white Port wine

a/b/c/g/o / 39.50

Variation Aklin – Beef Tatar, raw stripes of marinated Scottish salmon, lukewarm Maine lobster salad, Ratatouille

soup, Tatar of sun dried tomato, mustard- dill sauce, Toast a/b/d/g/o/m / 45.50

You wish a bigger Portion for Main course + 20.00

### Vegetarian & vegan delicacies

Summery vegetable Potpourri, sweet potatoes, smoked tofu, tomatoes, sauce of maple and thyme

Vegan& lactose free a/c/g / ½ 27.50 / 35.50

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

Truffle Fries with Grana Padano cheese (Umbria Truffle, Truffle oil, Truffle salt) 150gr. 18.00 /250gr. 26.00

+ 7.00 as replacement for your original side dish

# Aklin's Meat Classics

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

Quail Fribourgoise out of the oven, goose liver filling, Risotto with sun dried tomatoes, 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**

Zuger Steak of veal from the grill, "Sauce Café de Paris", Pommes Lyonnaise, market vegetables  
c/g/m / ½ **51.50 / 59.50**

Beef fillet Tatar Aklin, garnished with capers and onions, taste of Cognac, Toast and butter  
a/c/g/m/o (80/160gr.) / ½ **29.50 / 49.50**

Beef Fillet cubes sautéed, served in a sauce of mustard, Basmati rice, market vegetables m/g/o / ½ **49.50 / 56.50**

"Tournedos Rossini"

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

"Chateaubriand"

served with Sauce Bearnaise, vegetables, French Fries (1<sup>st</sup> service) Basil Risotto (2<sup>nd</sup> service)  
(min. 2 person) 2 Service/ c/g/o / price per person / **76.50**

**We grill your "Omaha Nebraska 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**

Truffle Fries with Grana Padano cheese (Umbria Truffle, Truffle oil, Truffle salt)  
+ 7.00 as replacement for your original side dish

## Lake & Ocean Fish

Fillets of lake char; sautéed “à la Grenobloise”, brown herb-butter, capers, lemon, bread croutons, market vegetables d/g / ½ **41.50 / 49.50**

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, caramelised garlic, white puree of beans, sauce of green peas d/g/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 with Lobster, confit of mango and onion, date tomato, Beurre Blanc of white Port wine a/b/c/g/o / ½ **61.50 / 69.50**

Lobster noodles, ragout of lobster, lobster sauce, market vegetables a/b/c/g/o / ½ **61.50 / 69.50**

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

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

**Lobster Menu** – lobster salad lukewarm, Lobster cream soup „Bisque de homard Aklin“, tasty Surf&Turf, followed by a fruity variation of sherbets / **125.00**

## Market Menu

Green leafy salad served with pineapple, date tomatoes, cottage cheese and fresh mint Italian house dressing /m

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Ratatouille soup, confit of saffron onions, grilled date tomato

...

Fillets of lake char; sautéed “à la Grenobloise”, brown herb-butter, capers, lemon, bread croutons, market vegetables, mixed wild rice d/g

Or

Quail Fribourgoise out of the oven, goose liver filling, Risotto with sun dried tomatoes, Sauce of black truffles (no bones)

...

**Cheese optional**

Bûche Caprifeuille de la Loire goat cheese, lukewarm compote of Zuger cherries, homemade fruit bread a/g/o

...

Gratinated lemon cream g/c

**88.00 + 14.50 with cheese**

# Aklin Menu

Raw stripes of Scottish salmon, marinated with dill and oranges, mustard dill sauce,  
Tatar of sun dried tomatoes, lemon fruits *m/d*

...

Fillets of Dorade Royal, sautéed in cold pressed olive oil, caramelised garlic, white puree of beans,  
sauce of green peas *d/g/o*

...

“Tournedos Rossini”

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

...

Cheese optional

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

...

Sorbet variation with fresh fruits

125 + 14.50 with cheese

Menu last order 12.30h/20.30h

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## Product declaration.

### Switzerland

Veal, pork - Butcher Aklin

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, scallops Lobster - Bianchi Comestibles

### USA

Greater Omaha Nebraska Beef – Rogenmoser Baar / may be produced with hormones

### Italia Perugia

Black Truffles – Bianchi Comestibles

### Scotland

Wild Salmon – Bianchi Comestibles

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## 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.

## Cheese Variations

**Walchwiler mountain cheese**, red wine mustard, Calvados grapes /g / ½ 14.50 / 18.50

**Brie de Meaux Ile de France**, with black Umbria truffle, chutney of apple and pumpkin a/g / ½ 15.50 / 19.50

**Buche Caprifeuille de la Loire** goat cheese, lukewarm compote of Zuger cherries, fruit bread a/g 14.50 / 18.50

### Variation France

Roche Baron, Reblochon, „Brie de Meaux“, caramelized apple & cinnamon /g /14.50 / 18.50

### Variation Suisse

Emmentaler, Greyerzer, Appenzeller, Port wine pears, nuts /g / 14.50 / 18.50

### Variation goat, sheep, cow

Buche Caprifeuille de la Loire goat cheese, Entlebucher sheep cheese, Jersey Blue /g 14.50 / 18.50

## Sweets

Gratinated **lemon cream** /g/c / 12.50

Ice coffee „Aklin“ style (with Kirsch + Fr. 4.--) a/c/g / ½ 9.50 / 13.50

**Kirsch Cake Zug** “Piccolet” Confiserie Strickler Confiserie Strickler a/c/g/o / 13.50

**Crema Catalana** burnt with brown sugar c/g / 10.50

Variation of light and dark **chocolate mousse**, vanilla sauce g/c/o / ½ 10.50 / 14.50

**Sherbets variation** with fresh fruits /c / ½ 13.50 / 17.50

**Dessert variation** „Aklin“, with fruit sherbets, chocolate mousse, strawberries, kirsch cake, fruit sauce, Parfait, Ice coffee a/c/g/o / 24.50

Ice cream – Vanilla, Chocolate, Stracciatella, Strawberry / g/e /5.00/scoop

Sorbets – Mango, Lime, Berries, green apple / c / 5.00/scoop

Portion of Chantilly / g / 1.50

## Menu for your Event / Business or Private

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### 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](mailto: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.

Ask for our conditions

### 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](http://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><b>Summer 1</b></p> <p>Ratatouille soup, comfit of saffron onions, grilled date tomato lactose- glutenfree</p> <p>...</p> <p>Small summer salad with Italian house dressing</p> <p>...</p> <p>Quail Fribourgoise out of the oven, goose liver filling, Risotto with sun dried tomatoes, Sauce of black truffles (no bones)</p> <p>Or</p> <p>Vegetarian - Noodles with Umbria Truffles, truffle oil "Gocce di tartufo bianco", market vegetables</p> <p>...</p> <p><b>Cheese optional</b></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><b>Summer 2</b></p> <p>Raw stripes of Scottish salmon, marinated with dill and oranges, mustard dill sauce, Tatar of sun dried tomatoes, lemon fruits</p> <p>...</p> <p>Small summer 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>Vegetarian - Summery vegetable Potpourri, sweet potatoes, smoked tofu, tomatoes, sauce of maple and thyme</p> <p>...</p> <p><b>Cheese optional</b></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 / Vegetarian Main Course Fr. 65 Cheese Fr. 14.50</p>	<p>Menuprice Fr. 85 / Vegetarian Main Course Fr. 75 Cheese Fr. 14.50</p>
<p><b>Summer 3</b></p> <p>Lobster cream soup "Bisque de homard Aklin" with Cognac, raisins curry chutney, apple caper and lobster piece g/b/o</p> <p>...</p> <p>Small summer salad with Italian house dressing</p> <p>...</p> <p>Zuger Steak of veal from the grill, "Sauce Café de Paris", Pommes Lyonnaise, 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 – Walchwiler mountain cheese, red wine mustard, Calvados grapes</p> <p>...</p> <p>Gratinated lemon cream</p>	<p><b>Summer 4</b></p> <p>Lobster salad lukewarm, served with a mango- tomato tatar, sauce of pineapple and coconut</p> <p>...</p> <p>Small Ratatouille soup, comfit of saffron onions, grilled date tomato lactose- glutenfree</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 - Summery vegetable Potpourri, sweet potatoes, smoked tofu, tomatoes, sauce of maple and thyme</p> <p>...</p> <p>Cheese Optional - Variation France</p> <p>Roche Baron, Reblochon, „Brie de Meaux“, caramelized apple &amp; cinnamon</p> <p>...</p> <p>Light variation of sherbets garnished with fresh fruits and fruit sauce</p>
<p>Menuprice Fr. 93 / Vegetarian Main Fr. 73 Cheese Fr. 14.50</p>	<p>Menuprice Fr. 119 / Vegetarian Main Fr. 83 Cheese Fr. 14.50</p>

**Declaration please see list above**