

Soups, Salad's & Entrées **All dishes also Take-Away (-15%)**

Soup of lime and coconut, humus and comfit of tomatoes (vegan and lactose free)	16.50
Lobster cream soup "Bisque de homard Aklin" with Cognac, apple caper and lobster piece <i>g/b/o</i>	19.50
Green leafy salad served with grapes, pineapples and tomatoes, cottage cheese and fresh mint <i>g/p</i> Italian <i>/m</i> or French house <i>/g</i> dressing	15.50
Tomato and rocket (Rucola) salad, slices of Grana Padano cheese, honey- melon, caramelized walnuts, Italian house dressing <i>g/h/m</i>	18.50
Raw stripes of Scottish salmon, marinated with dill and oranges, mustard dill sauce, vegetable tatar, lemon fruits <i>m/d</i>	26.50
Beef fillet Tatar Aklin, garnished with capers and onions, taste of Cognac, Toast and butter <i>a/c/g/m/o</i> (80/160gr. Greater Omaha Nebraska Beef)	28.50
Maine lobster salad lukewarm, served with a mango- papaya tatar, sauce of pineapple and coconut <i>b/g/o</i>	36.50
Maine lobster Open Ravioli Aklin, comfit of mango and onion, tomato, rocket salad, Beurre Blanc of white Port wine <i>a/b/c/g/o</i>	37.50
Variation Aklin – Beef Tatar, raw stripes of marinated Scottish salmon, lukewarm Maine lobster salad, Mango-Papaya & vegetable Tatar, mustard- dill sauce, Toast <i>a/b/d/g/o/m</i>	38.50

Vegetarian delicacies

Open Ravioli with Ratatouille- herb fresh cheese, spinach, pine seeds, brown butter <i>a/c/g</i>	26.50	36.50
Vegan - Summer potato-vegetables au Gratin with a vegan lactose free Sauce Hollandaise	23.50	33.50

Lake & Ocean Fish

	half portion	full portion
Fillets of lake char; sautéed in cold pressed olive oil, comfit of mango and onions, orange black pepper sauce market vegetables <i>d/g</i> or "Zug Style", poached in a white wine- herb sauce, market vegetables <i>d/g/o</i>	36.50	48.50
Fillets of Loup de Mer (ocean perch), sautéed in cold pressed olive oil, Ruccola, tomatoes, grilled mango, sauce of green peas <i>d/g/o</i>	34.50	46.50

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

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 – Bianchi Comestibles

USA

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

Lobster – Bianchi Comestibles

Italia Perugia

Black Truffles – Bianchi Comestibles

Scotland

Wild Salmon – Bianchi Comestibles

Aklin meat Classic's

	Half portion	Full portion
Aklin's beef and veal meat loaf, noodles, market vegetables, sauce of Cremini mushrooms <i>a/c/g</i>	24.50	32.50
Zuger calf's liver with Rösti, market vegetables <i>g/o</i>	27.50	39.50
Steak of pork "Milanaise, Carnaroli Risotto, summer vegetables <i>c/g/m/p</i>	26.50	38.50
Zuger veal Cordon Bleu, filled with Walchwiler mountain cheese, Zuger sundried beef, in Kirsch brandy marinated cherries, pan-fried, market vegetables, Pommes Frites <i>a/c/g/o</i>		48.50
Sliced Zuger veal, served with mushroom cream sauce, Rösti, market vegetables <i>g/o</i>	36.50	48.50
Zuger Steak of veal grilled, Jus of Rosemary, sautéed potatoes, Ratatouille vegetables <i>/g</i>	45.50	57.50
Beef fillet Tatar Aklin, garnished with capers and onions, taste of Cognac, Toast and butter <small>(80/160gr. Greater Omaha Nebraska Beef)</small>	28.50	48.50
Beef Fillet cubes sautéed, served in a sauce of mustard, Basmati rice, market vegetables <i>m/g/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>	57.50	69.50
"Chateaubriand" <small>Greater Omaha Nebraska Beef</small> served with Sauce Bearnaise, vegetables, Pommes Frites <small>(1st service)</small> Carnaroli Risotto <small>(2nd service)</small> <small>(min. 2 person) 2 Service</small>		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

Additional side order – portion

7.50

Maine Lobster Specialities

Lobster noodles, ragout of Maine lobster, lobster sauce, market vegetables <i>a/b/c/g/o</i>	54.50	66.50
Maine Lobster <small>(without shell)</small> , Sauce Hollandaise, mixed wild rice, market vegetables <i>b/c/o/g</i>	56.50	68.50
„Surf & Turf“, Maine Lobster <small>(without shell)</small> served with a grilled US Beef Fillet, <small>Greater Omaha Nebraska Beef</small> mustard sauce, mixed wild rice, market vegetables <i>b/g/o/m</i>	63.50	73.50

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.

Our Menu Special's

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

115.50

Market Menu

Amuse Bouche Aklin – little chef's surprise

...

Tomato and rocket (Rucola) salad, slices of Grana Padano cheese, honey- melon,
caramelized walnuts, Italian house dressing g/h/m

...

Soup of lime and coconut, humus and confit of tomatoes (vegan and lactose free)

...

Fillets of Loup de Mer (ocean perch), sautéed in cold pressed olive oil, Rucola, tomatoes,
grilled mango, sauce of green peas d/g/o mixed wild rice

Or

Steak of pork "Milanaise, Carnaroli Risotto, summer vegetables c/g/m/p

...

Cheese optional

Bûche Caprifeuille de la Loire goat cheese, lukewarm compote of Zuger cherries, caramelized puff pastry a/g/o

...

Gratinated lemon cream g/c

76.50

+14.50

With cheese

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Our Menu Special's

Zyttum Menu

Amuse Bouche Aklin – little chef's surprise

...

Green leafy salad served with grapes, pineapples and tomatoes, cottage cheese and fresh mint g/p/m
Italian house dressing

...

Fillets of lake char, Zug style, poached and served with white wine herb sauce, julienne of vegetables d/g

...

Zuger Steak of veal grilled, sauce of limes, grilled potatoes, bed of zucchini and grape tomatoes /g

...

Cheese optional

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

...

Zuger Kirsch cake „Piccolet“ a/g/o/c

Or

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

96.50

Cheese

+12.50

Aklin Menu

Amuse Bouche Aklin – little chef's surprise

...

Raw stripes of Scottish salmon, marinated with dill and oranges, mustard dill sauce,
vegetable tatar, lemon fruits m/d

...

Maine lobster Ravioli Aklin, confit of mango and onion, tomato, rocket salad,
Beurre Blanc of white Port wine a/b/c/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

Brie de Meaux Ile de France, black Umbria truffle, chutney of apple and pumpkin /g

...

Tartelette with Yoghurt mousse, ginger ice cream, strawberries and mango a/c/g

119.50

Cheese

+16.50

Menu's to be ordered until 12.30h/20.30h – Thank you.