

Menu for your event - Winter 2023/2024

Valid from 6. November 2023 – March 2024

Winter decoration from 13th November until 31st December 2023.

Enjoy a traditional Zug ambiance with gastronomy of the highest quality – since 1787

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.

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:

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 chicken 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 Zytturm
Gregor Walker, owner & Maitre Restaurateur
Olivier Rossdeutsch, owner & Chef de Cuisine
Restaurant Aklin, Walker & Rossdeutsch AG since 1999

Soups

Riesling wine soup Aklin, chutney of red lentils, vanilla apple ragout, "Grana Padano" cheese chips *a/g* / 17.50

Lobster cream soup "Bisque de homard Aklin" with Cognac, lobster piece, pumpkin chutney with cinnamon, lemon chips *b/g/o* / 22.50 *

All soups are Gluten free

Salad's & Entrées

Green leafy salad served with a sundried berries *h/p*
Italian */m* or French */g* dressing of your choice / 17.50

Lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons *a/c/g* / 19.50
Italian */m* or French */g* house dressing of your choice

Raw stripes of Scottish salmon, marinated with oranges and dill, mustard- dill sauce, apple- horseradish Tatar *d/g/m* / 29.50 *

Alsatian duck liver sautéed, ginger bread chips, ragout of apples with vanilla, sauce of Glühwein */g* / 39.50 *

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.) *a/g/m* / 29.50 *

Lobster salad, lukewarm, Hummus of red beetroot, Sauce of mango & passion fruits *b/p* / 38.50 *

Entrée Variation Aklin – Beef Tatar, sautéed duck liver, sauce of Glühwein, raw stripes of marinated Scottish salmon, Maine lobster salad, lukewarm, Hummus of beetroot, Velouté of black truffles, mustard dill sauce, Toast *a/d/g/m* / 46.50 *

***You wish a main course portion + 20.00**

Vegetarian and Vegan delicacies

Noodles with black Umbria Truffles, truffle oil "Gocce di tartufo bianco" *g/o/a/c* / ½ 31.50 / 39.50

Vegan – Wheat noodles with black Umbria Truffles, truffle oil "Gocce di tartufo bianco", sauce of silk Tofu *r*
½ 31.50 / 39.50

Vegan – Pumpkin vegetable Curry, smoked Tofu, fruit chutney, black sesamy, sauce of red lentils
f/o/n / ½ 27.50 / 35.50

Truffle Fries with Grana Padano cheese (Umbria Truffle, Truffle oil, Truffle salt) 150gr. 18.00 /260gr. 26.00
+ 7.00 as replacement for your original side dish

Aklin meat Classic's

Zuger calf's liver with potato Rösti, market vegetables *g/o* / ½ **34.50 / 42.50**

Quail Fribourgoise out of the oven, filled with goose liver, pumpkin Risotto, Sauce of black truffles (no bones) *g/o* / ½ **41.50 / 49.50**

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

Zuger steak of veal from the grill, "potato gratin", honey- Cognac sauce, market vegetables *a/g/o* ½ **47.50 / 59.50**

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

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

"Tournedos Rossini"

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

"Châteaubriand" *c/g/o*

served with Sauce Béarnaise, vegetables, French Fries (1st service) and Carnaroli Risotto (2nd service)
(min. 2 person) 2 Service / **76.50**

We grill your Beef and Game 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 - 8.50

Lake & Ocean Fish

Fillets of lake char; sautéed in cold pressed olive oil, pumpkin vegetable, Sauce Noilly Prat *d/g/o*
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, sauce of saffron, spinach
d/g/o / ½ 41.50 / 49.50

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

Aklin's Lobster Specialities (Lobster from the Bretagne)

Lobster noodles, ragout of lobster, lobster sauce *a/b/c/g/o / ½ 61.50 / 68.50*

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

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

Lobster Menu – Amuse Bouche, Lobster cream soup „Bisque de homard Aklin“, lobster salad lukewarm,
tasty Surf&Turf, followed by a fruity variation of sherbets / **130.00**

Market Menu

Amuse Bouche Aklin – little chef's surprise

...

Green leafy salad served with a sundried berries *m/h/p* - Italian house dressing

...

Riesling wine soup Aklin, chutney of red lentils, vanilla apple ragout, „Grana Padano“ cheese chips *a/g*

...

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

Or

Fillets of lake char; sautéed in cold pressed olive oil, pumpkin vegetable, Sauce Noilly Prat, wild rice *d/g/o*

...

Cheese optional

Walchwil mountain cheese with red wine- mustard, ragout of grapes *g/m*

...

Cinnamon parfait with gingerbread sauce, apple- vanilla ragout *g/c*

88.00 + 12.50 with cheese

Menu's to be ordered until 12.30h / 20.30h

Aklin Menu

Amuse Bouche Aklin – little chef's surprise

...

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

...

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

...

"Tournedos Rossini"

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

...

Cheese optional – Bûche goat cheese, lukewarm compote of Zuger cherries, fruit bread *a/c/g*

...

Sorbet variation with fresh fruits */c*

126.00 + 14.50 with cheese

Menu Degustation – 7 delicious creations from Olivier Rossdeutsch and his Team,

Composed seasonal and creative for you – let yourself be surprised / 148.00

Menu's to be ordered until 12.30h / 20.30h

Product declaration.

Switzerland

Veal, pork - Butcher Aklin

Trout and Lake char – Spielhofer Fischzucht Niderwil

Snails – La Carcailleuse Fribourg

Vegetables – Hausheer Steinhausen, Bosshard Zug

Morels are dried

France

Duck 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.

Menu's to be ordered until 12.30h / 20.30h

Sweets

	Half Portion	Full Portion
Cinnamon parfait, gingerbread sauce, apple- vanilla ragout <i>g/c</i>	10..50	14.50
Vermicelle mit Merinque und Vanilleglace <i>g/c</i>	12.50	16.50
Ice coffee „Aklin“ style (with Kirsch + Fr. 4.--) <i>g/c</i>	9.50	12.50
Kirsch Cake „Zug“ <i>a/c/g</i>		12.50
Crema Catalana burnt with brown sugar <i>g/c</i>		10.50
Variation of light and dark chocolate mousse <i>g/c</i>	10.50	14.50
Café Gourmand – one coffee with small, homemade sweets		16.50
Panna Cotta with mango sauce <i>g/c</i>		14.50
Light variation of sherbets garnished with fresh fruits and fruit sauce <i>g/c</i>	13.50	17.50
Dessert Variation „Aklin“, fruity sherbets, chocolate mousse, parfait, kirsch cake Zug, fresh fruits and fruits sauce <i>a/c/g</i>		25.50

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, soft, mild, raw cow milk
- Roche Baron (blue cheese), soft, mild, pasteurised cow milk
- Bûche, raw goat milk

Cheese Variation

Walchwiler mountain cheese, red wine mustard, Calvados grapes <i>/g</i>	13.50	17.50
Brie, with black Umbria truffle, chutney of apple and pumpkin <i>a/g</i>	15.50	19.50
Bûche goat cheese, lukewarm compote of Zuger cherries, fruit bread <i>a/g</i>	14.50	18.50
Variation France	14.50	18.50
Roche Baron, Reblochon, Brie, caramelized apple & cinnamon <i>/g</i>		
Variation Suisse		
Emmentaler, Greyerzer, Appenzeller, Port wine pears, nuts <i>/g</i>	14.50	18.50
Variation goat, sheep, cow		
Bûche goat cheese, Entlebucher sheep cheese, Jersey Blue <i>/g</i>	14.50	18.50

We buy and cook fresh – please order your menu one week ahead. Please order one menu per group. Thank you.

<p>Winter 1</p> <p>Amuse Bouche – little surprise from the chef's ... Riesling wine soup Aklin, chutney of red lentils, vanilla apple ragout, "Grana Padano" cheese chips <i>a/g</i> ... Small Green leafy salad served with a sundried berries, Italian dressing <i>m/h/p</i> ... Quail Fribourgoise out of the oven, filled with goose liver, pumpkin Risotto, Sauce of black truffles <i>(no bones) g/o</i> or Vegetarian – Noodles with Umbria Truffles, truffle oil "Gocce di tartufo bianco" <i>g/o/a/c</i> ... Cheese optional Bûche goat cheese, lukewarm compote of Zuger cherries, homemade fruitbread ... Crema Catalana burnt with brown sugar <i>g/c</i></p>	<p>Winter 2</p> <p>Amuse Bouche – little surprise from the chef's ... Raw stripes of Scottish salmon, marinated with oranges and dill, mustard- dill sauce, apple- horseradish Tatar <i>d/g/m</i> ... Small lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons, Italian dressing <i>a/c/g</i> ... Sliced Zuger veal, served with mushroom cream sauce, noodles, market vegetables or Vegan – Pumpkin vegetable Curry, smoked Tofu, fruit chutney, black sesamy, Sauce of red lentils <i>f/o/n</i> ... Cheese optional Variation Suisse Emmentaler, Greyerzer, Appenzeller, Port wine pears, nuts ... Cinnamon parfait, gingerbread sauce, apple- vanilla ragout</p>
<p>Price Fr. 85 / vegetarian Fr. 73 Cheese + Fr. 14.50</p>	<p>Price Fr. 90 / vegetarian Fr. 73 Cheese + Fr. 14.50</p>
<p>Winter 3</p> <p>Amuse Bouche – little surprise from the chef's ... Lobster cream soup "Bisque de homard Aklin" with Cognac, lobster piece, pumpkin chutney with cinnamon, lemon chips <i>b/g/o</i> ... Small Green leafy salad served with a sundried berries, Italian dressing <i>m/h/p</i> ... Zuger steak of veal from the grill, "potato gratin", honey- Cognac sauce, market vegetables <i>a/g/o</i> or Vegan – Pumpkin vegetable Curry, smoked Tofu, fruit chutney, black sesamy, Sauce of red lentils <i>f/o/n</i> ... Cheese optional Variation France Roche Baron, Reblochon, Brie, caramelized apple & cinnamon ... Variation of sorbets with fresh fruits and fruit sauce <i>g/c</i></p>	<p>Winter 4</p> <p>Amuse Bouche – little surprise from the chef's ... Riesling wine soup Aklin, chutney of red lentils, vanilla apple ragout, "Grana Padano" cheese chips <i>a/g</i> ... Small lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons, Italian dressing <i>a/c/g</i> ... "Tournedos Rossini" Beef Fillet grilled with a slice of Alsatian duck liver, sauce of black Umbria truffles, French Fries, market vegetables <i>g/o</i> or Vegetarian – Noodles with Umbria Truffles, truffle oil "Gocce di tartufo bianco" <i>g/o/a/c</i> ... Cheese optional Walchwil mountain cheese, red wine mustard, ragout of grapes ... Cinnamon parfait, gingerbread sauce, apple- vanilla ragout <i>g/c</i></p>
<p>Price Fr. 90 / vegetarian Fr. 70 Cheese + Fr. 14.50</p>	<p>Price Fr. 100 / vegetarian Fr. 80 Cheese + Fr. 13.50</p>

