

## Menu for your event - Winter 2020

**Valid from 8 November 2020 – March 2021**

Winter decoration from 8. November until 31. Dezember 2020.

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

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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.

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

*Our Restaurant ensures you of a pleasant fine “dining experience” while guaranteeing the required distances between the dining tables.*

### 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 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

## Soups

Riesling cream soup "Aklin", Profiterole with Riesling-vegetables-curd <i>g/a</i>	15.50
Lobster cream soup "Bisque de homard Aklin" with Cognac, apple caper and lobster piece <i>b/g/o</i>	19.50

All soups are Gluten free

## Salad's & Entrées

Green leafy salad served with roasted nuts & seeds, sun dried apricots & figs <i>b/p</i> Italian or French house dressing of your choice	14.50
Lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons <i>a/c/g</i> Italian <i>/m</i> or French <i>/g</i> house dressing of your choice	18.50
Raw stripes of Scottish salmon, marinated with oranges and dill, mustard- dill sauce, apple-horseradish salad <i>d/g/m</i>	25.50
Terrine of Alsatian goose liver, Chutney of cranberries and plums, mini brioche <i>/g</i>	35.50
Alsatian Goose liver sautéed, ginger bread chips, ragout of apples with vanilla, green pea sauce <i>/g</i>	36.50
Snails (6pieces) du Mont d'Or Vallorbe Suisse, gratinated with herb butter <i>g/r</i>	19.50
Beef Tatar, elegantly garnished with a taste of Cognac, served with Toast (80 gr.) <i>a/g/m</i>	28.50
Maine lobster salad, lukewarm, salad of Beluga lentils with mango, apple- pumpkin chutney, Port wine pears <i>b/p</i>	35.50
Entrée Variation Aklin – Beef Tatar, Alsatian goose liver terrine, raw stripes of marinated Scottish salmon, Maine lobster salad, lukewarm, salad of Beluga lentils, Velouté of black truffles, mustard dill sauce, Toast <i>a/d/g/m</i>	37.50

## Vegetarian and Vegan delicacies

	Half portion	Full portion
Noodles with Umbria Truffles, truffle oil "Gocce di tartufo bianco", market vegetables <i>g/o/a</i>	28.50	36.50
Vegan – Red beats Tournedos, Camargue rice, vegetables, almond- oats milk <i>a/c/g</i>	17.50	25.50

## Lake & Ocean Fish

	half portion	full portion
Fillets of lake char; sautéed in cold pressed olive oil, market vegetables <i>d/g/o</i> or "Zug Style", poached in a white wine- herb sauce, market vegetables <i>d/g/o</i>	36.50	48.50
Fillets of Dorade Royal, sautéed in cold pressed olive oil, sauce of saffron, market vegetables <i>d/g/o</i>	34.50	46.50

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

## Aklin meat Classic's

	Half portion	Full portion
Quail Fribourgoise out of the oven, filled with goose liver, Port wine Risotto, Sauce of black truffles (no bones) <i>g/o</i>	36.50	48.50
Zuger veal Cordon Bleu, filled with Zuger wine cheese, Zuger dry meat, in Kirsch brandy marinated cherries, pan-fried, market vegetables, homemade French Fries <i>a/c/g/o</i>		48.50
Zuger calf's liver with Rösti, market vegetables <i>g/o</i>	27.50	39.50
Sliced Zuger veal, served with mushroom cream sauce, Rösti, market vegetables <i>g/o</i>	36.50	48.50
Zuger steak of veal from the grill, noodles, sauce of morels, market vegetables <i>/g</i>	46.50	58.50
Beef Tatar elegantly garnished with a taste of Cognac, served with Toast (80/160gr.) <i>a/c/a/g</i>	28.50	48.50
Beef Fillet cubes sautéed, served in a sauce of mustard, Basmati rice, market vegetables <i>g/m/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>	56.50	68.50
“Chateaubriand” <i>c/g/o</i> served with Sauce Béarnaise, vegetables, gratinated potatoes (1 <sup>st</sup> service) and French Fries (2 <sup>nd</sup> service) (min. 2 person) 2 Service		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

Meat dishes ½ Portion 150gr. Meat / Full Portion 200gr. Meat

**Additional side order – portion** 7.50

## Maine Lobster Specialities

Lobster noodles, ragout of Maine lobster, lobster sauce <i>a/b/c/g/o</i>	54.50	66.50
Maine Lobster (without shell), Sauce Hollandaise, mixed wild rice, market vegetables <i>b/c/a/g</i>	56.50	68.50
„Surf & Turf“, Maine Lobster (without shell) served with a grilled US Beef Fillet, mustard sauce, mixed wild rice, market vegetables <i>b/g/a/m</i>	61.50	73.50

**Lobster Menu** – Amuse Bouche, Lobster cream soup „Bisque de homard Aklin“, lobster salad lukewarm, tasty Surf&Turf, followed by a fruity variation of sherbets 123

## Market Menu

Amuse Bouche Aklin – little chef's surprise

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Green leafy salad served with roasted nuts & seeds, sun dried apricots & figs, italian house dressing *h/p/m*

...

Riesling cream soup "Aklin", Profiterole with Riesling-vegetables-curd *g/h/a*

...

Fillets of Dorade Royal, sautéed in cold pressed olive oil, sauce of saffron, market vegetables, mixed wild rice *d/g/o*

Or

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

...

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

...

Parfait of cinnamon with gingerbread- apple sauce */g*

75

+14.50  
With cheese

## Zyttum Menu

Amuse Bouche Aklin – little chef's surprise

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Lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons *a/c/g* - Italian house dressing

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

...

Zuger steak of veal from the grill, noodles, sauce of morels, market vegetables */g*

...

Cheese optional – Walchwil mountain cheese, red wine mustard, ragout of grapes *g/m*

...

Zuger Kirsch cake *a/c/g*

Or

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

96

+12.50  
With cheese

# Aklin Menu

Amuse Bouche Aklin – little chef’s surprise

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Maine lobster salad, lukewarm, salad of Beluga lentils with mango, apple- pumpkin chutney, Port wine pears **b/p**

...

Noodles with Umbria Truffles, truffle oil “Gocce di tartufo bianco”, market vegetables **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 – Bûche Caprifeuille de la Loire goat cheese, lukewarm compote of Zuger cherries, puff pastry **a/c/g**

...

Sabayon of Marsala wine, vanilla ice cream, chocolate **r/c**

120

+14.50  
With cheese

## Menu Degustation – 6 delicious creations from Olivier Rossdeutsch and his Team,

Composed seasonal and creative for you – let yourself be surprised

138

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### 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

Goose 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

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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. Please be informed, that by law, we assume no liability for any inconvenience. Thank you for your understanding.

## Sweets

	Half Portion	Full Portion
Cinnamon parfait with gingerbread- apple sauce g/c	12.50	16.50
Ice coffee „Aklin“ style (with Kirsch + Fr. 4.--) g/c	9.50	12.50
Kirsch Cake „Zug“ a/c/g		12.50
Crema Catalana burnt with brown sugar g/c		10.50
Variation of light and dark chocolate mousse g/c	10.50	14.50
Panna Cotta with mango sauce g/c		14.50
Light variation of sherbets garnished with fresh fruits and fruit sauce g/c	13.50	17.50
Sabayon of Marsala wine, vanilla ice cream, chocolate g/c	12.50	16.50
Dessert Variation „Aklin“, fruity sherbets, chocolate mousse, parfait, kirsch cake Zug, fresh fruits and fruits sauce a/c/g		24.50

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