

Aklin Menu - Winter 2025 – valid until March 16th

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

Menu's for your event – page 5/6

Soups

Riesling cream soup served with Chutney of plums and cranberries *a/g* / 17.50

Lobster cream soup "Bisque de homard Aklin" with Cognac, lobster piece, saffron onions, apple caper
b/g/o / 22.50 *

All soups are Gluten free

Salad's & Entrées

Green leafy salad served with sundried berries, two coloured carrots and beetroot *h/p*
Italian */m* or French *c/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 *a/c* / 39.50 *

Snails (6pieces) du Mont d'Or Vallorbe Suisse, gratinated with herb butter *c/g/r* / 20.50

Beef Tatar, elegantly garnished with a taste of Cognac, served with Toast (80 gr.) *a/g/m* / 29.50 *

Open lobster Ravioli, spinach and pumpkin, Sauce Noilly Prat *a/b/c/p* / 39.50 *

Entrée Variation Aklin – Beef Tatar, sautéed duck liver, sauce of Glühwein, raw stripes of marinated Scottish salmon, Maine lobster salad, lukewarm, apple horseradish tatar, 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 (Umbria truffle, truffled olive oil, truffle salt) *g/o/a/c* / ½ 31.50 / 39.50

Vegan – Variation of pumpkin, seasonal vegetables, spinach, smoked tofu, sauce of carrots ½ 27.50 / 35.50

Truffle Fries with Grana Padano cheese (Umbria truffle, truffled olive oil, truffle salt)

150gr. 18.00 / 260gr. 26.00

+ 12.00 as replacement for your original side dish

Aklin meat Classic's

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, Rösti, market vegetables g/o / ½ 41.50 / 49.50

Zuger steak of veal from the grill, saffron Risotto, 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)

“Tourmedos 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” “ Center cut” c/g/o

served with Sauce Béarnaise, vegetables, French Fries (1st service) and Carnaroli Risotto (2nd service)
(min. 2 person) 2 Service / 78.50

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

Aklin Winter Specials !

Vegetarian – Seasonal vegetable Risotto with pumpkin sauce a/c/g/ 28.50

Fillet of Scottish salmon grilled, Sauerkraut, mustard sauce, boiled potatoes c/d/g/m 38.50

Meat Loaf Aklin (beef&veal), market vegetables, noodles, Cremini mushroom cream sauce a/c/i/g/m / 33.50

Swiss Entrecôte Black Angus (200gr.) from the Grill, black pepper sauce, French Fries, spinach c/m/g/p / 56.50

Corn fed chicken breast, steamed in the oven, honey- ginger sauce, Risotto with broccoli a/c/g / 38.50

Pot roast, thinly sliced, served with a sauce of horseradish, market vegetables, boiled potatoes g/ 38.50

Lake & Ocean Fish

Fillets of lake char; sautéed in cold pressed olive oil, pumpkin, 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)

Open lobster Ravioli, spinach and pumpkin, Sauce Noilly Prat *a/b/c/p / ½ 61.50 */ 69.50*

Lobster noodles, ragout of lobster, lobster sauce *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“, 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 Ravioli,
tasty Surf&Turf, followed by a fruity variation of sherbets / 130.00

Market Menu

Amuse Bouche Aklin – little chef's surprise

...

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

...

Riesling cream soup served with Chutney of plums and cranberries *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 Dorade Royal, sautéed in cold pressed olive oil, sauce of saffron, spinach, mixed wild rice
d/g/o

...

Cheese optional – Selection of three different cheese, homemade fruit bread, chutney and nuts *a/c/g*

...

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

85.00 + 15.50 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 black Umbria Truffles (Umbria truffle, truffled olive oil, truffle salt) *g/o/a/c*

...

“Tournedos Rossini”

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

...

Cheese optional – Selection of three different cheese, homemade fruit bread, chutney and nuts *a/c/g*

...

Variation of light and dark chocolate mousse *g/c*

119.00 + 15.50 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 Niederwil

Snails – La Carcailleuse Fribourg

Vegetables – Hausheer Steinhausen, Bosshard Zug

Pastries

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.

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.

Ask for our conditions.

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

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</p> <p>...</p> <p>Riesling cream soup served with Chutney of plums and cranberries</p> <p>...</p> <p>Small Green leafy salad served with sundried berries, two coloured carrots and beetroot Italian dressing</p> <p>...</p> <p>Quail Fribourgoise out of the oven, filled with goose liver, pumpkin Risotto, Sauce of black truffles (no bones)</p> <p>or</p> <p>Vegetarian - Noodles with Umbria Truffles, truffle oil "Gocce di tartufo bianco"</p> <p>...</p> <p>Cheese optional – Selection of three different cheese, homemade fruit bread, chutney and nuts</p> <p>...</p> <p>Crema Catalana burnt with brown sugar</p>	<p>Winter 2</p> <p>Amuse Bouche – little surprise from the chef's</p> <p>...</p> <p>Raw stripes of Scottish salmon, marinated with oranges and dill, mustard- dill sauce, apple- horseradish Tatar</p> <p>...</p> <p>Small lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons, Italian dressing</p> <p>...</p> <p>Sliced Zuger veal, served with mushroom cream sauce, noodles, market vegetables</p> <p>or</p> <p>Vegan – Lasagne of pumpkin filled with seasonal vegetables, spinach, smoked tofu, sauce of carrots</p> <p>...</p> <p>Cheese optional – Selection of three different cheese, homemade fruit bread, chutney and nuts</p> <p>...</p> <p>Cinnamon parfait, gingerbread sauce, apple- vanilla ragout</p>
<p>Price Fr. 86 / vegetarian Fr. 74 Cheese + Fr. 15.50</p>	<p>Price Fr. 90 / vegetarian Fr. 74 Cheese + Fr. 15.50</p>
<p>Winter 3</p> <p>Amuse Bouche – little surprise from the chef's</p> <p>...</p> <p>Lobster cream soup "Bisque de homard Aklin" with Cognac, lobster piece, saffron onions, apple caper</p> <p>...</p> <p>Small Green leafy salad served with sundried berries, two coloured carrots and beetroot Italian dressing</p> <p>...</p> <p>Zuger steak of veal from the grill, saffron Risotto, honey- Cognac sauce, market vegetables</p> <p>or</p> <p>Vegan – Lasagne of pumpkin filled with seasonal vegetables, spinach, smoked tofu, sauce of carrots</p> <p>...</p> <p>Cheese optional – Selection of three different cheese, homemade fruit bread, chutney and nuts</p> <p>...</p> <p>Variation of sorbets with fresh fruits and fruit sauce</p>	<p>Winter 4</p> <p>Amuse Bouche – little surprise from the chef's</p> <p>...</p> <p>Riesling cream soup served with Chutney of plums and cranberries</p> <p>...</p> <p>Small lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons, Italian dressing</p> <p>...</p> <p>"Tournedos Rossini"</p> <p>Beef Fillet grilled with a slice of Alsatian duck liver, sauce of black Umbria truffles, French Fries, market vegetables</p> <p>or</p> <p>Vegetarian - Noodles with Umbria Truffles, truffle oil "Gocce di tartufo bianco"</p> <p>...</p> <p>Cheese optional – Selection of three different cheese, homemade fruit bread, chutney and nuts</p> <p>...</p> <p>Cinnamon parfait, gingerbread sauce, apple- vanilla ragout</p>
<p>Price Fr. 90 / vegetarian Fr. 70 Cheese + Fr. 15.50</p>	<p>Price Fr. 100 / vegetarian Fr. 80 Cheese + Fr. 15.50</p>

Sweets

	Half Portion	Full Portion
Cinnamon parfait, gingerbread sauce, apple- vanilla ragout <i>g/c</i>	10..50	14.50
Vermicelle mit Meringue 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