

Menu – Summer season 2025

Valid from 28 April – 14 September 2025

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

Zug tradition with culinary quality on highest level – since 1787

Soups

Ratatouille soup, tomato- thyme confit, sour cream / 17.50 / lactose- glutenfree

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

All soups are gluten free

Salad's & Entrées

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

Italian /m or French /g dressing / 19.50

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

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

Snails (6pieces) du Mont d'Or Vallorbe Suisse, gratinated with herb butter g/r / 21.50

Alsatian duck liver sautéed, Ratatouille vegetables, honey- thyme sauce, pepperoni coulis g/r / 39.50

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

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, Ratatouille

soup, Alsatian duck liver, Tatar of sun dried tomato, mustard- dill sauce, Toast a/b/d/g/o/m / 46.50

You wish a bigger Portion for Main course + 20.00

Vegetarian & vegan delicacies

Vegan – Wheat noodles, summer vegetables potpourri, soja, tomato sauce a/f ½ 25.50 / 33.50

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

Truffle Fries with Grana Padano cheese (Umbria Truffle, Truffle oil, Truffle salt) 150gr. 18.50 / 250gr. 26.50

Aklin 2025 Summer Specials !

Vegetarian – Season salad with tomato Carpaccio; melon, toasted house bread with herb butter, cottage cheese, basil and acacia honey – Italian /m or French /g dressing a/g / **28.50**

Grilled Filet of Scottish salmon, orange- pepper sauce, mixed rice, market vegetables m/c/y **38.50**

Meat Loaf Aklin (beef&veal), market vegetables, noodles, Cremini mushroom cream sauce a/c/g/v/m **36.50**

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, filled with date tomatoes, Grana Padano cheese, rosemary butter, Basil Risotto, zucchetti a/c/g / **38.50**

Aklin's Meat Classics

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, lemon sauce, Basil Risotto, 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 **48.50 / 56.50**

“Tourmedos 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” Center cut

served with Sauce Bearnaise, vegetables, French Fries (1st service) Basil Risotto (2nd service)
(min. 2 person) 2 Service/ c/g/o / price per person / **79.50**

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 / 8.50

Truffle Fries with Grana Padano cheese (Umbria Truffle, Truffle oil, Truffle salt)
+ 12.50 as replacement for your original side dish

Lake & Ocean Fish / Aklin's Lobster Specialities

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, Ratatouille vegetables, tomato- saffron sauce d/g / ½ **41.50 / 49.50**

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

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 **67.50 / 75.50**

Lobster Menu – Open Ravioli with Lobster, Lobster cream soup „Bisque de homard Aklin“, tasty Surf&Turf, followed by a delicious seasonal sorbet / **130.00**

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, Ratatouille vegetables, tomato- saffron sauce d/g

...

"Tournedos Rossini"

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

...

Cheese optional

Cheese variation Aklin with a selection of 3 cheese, fruit bread, chutney, nuts a/c

...

Dessert variation Gourmand style

119.00 + 15.50 with cheese

Market Menu

Green leafy salad served with melon, date tomatoes, cucumbers, cottage cheese and fresh mint *g/p*
Italian dressing

...

Ratatouille soup, tomato- thyme comfit, sour cream

...

Corn fed chicken breast, steamed in the oven, filled with date tomatoes, Grana Padano cheese,
rosemary butter, Basil Risotto, zucchetti *a/c/g*

or

Grilled Filet of Scottish salmon, orange- pepper sauce, mixed rice, market vegetables *m/c/y*

...

Cheese optional

Cheese variation Aklin with a selection of 3 cheese, fruit bread, chutney, nuts *a/c*

...

Dessert variation Gourmand style

88.00 + 15.50 with cheese

Menu last order 12.30h/20.30h

Sweets

Gratinated **lemon cream** */g/c / 13.50*

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 11.50 / 15.50*

Marsala Sabayone with vanilla ice cream and chocolate *½ 15.50 / 18.50*

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

Sorbets – ask for our offers */ c / 5.00/scoop*

Portion of Chantilly */ g / 1.50*

Cheese variation Aklin with homemade fruit bread, chutney, nuts

½ Portion 3 cheese / Full Portion 5 cheese / **15.50 / 24.50**

Menu for your Event / Business or Private

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

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

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>Summer 1</p> <p>Ratatouille soup, tomato- thyme comfit, sour cream 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"</p> <p>...</p> <p>Cheese optional</p> <p>Cheese variation Aclin with a selection of 3 cheese, fruit bread, chutney, nuts</p> <p>...</p> <p>Crema Catalana burnt with brown sugar</p>	<p>Summer 2</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>Vegan – Wheat noodles, summer vegetables potpourri, soja, tomato sauce</p> <p>...</p> <p>Cheese optional</p> <p>Cheese variation Aclin with a selection of 3 cheese, fruit bread, chutney, nuts</p> <p>...</p> <p>Variation of light and dark chocolate mousse Aclin</p>
<p>Menuprice Fr. 87 / Vegetarian Main Course Fr. 67 Cheese Fr. 15.50</p>	<p>Menuprice Fr. 87 / Vegetarian Main Course Fr. 77 Cheese Fr. 15.50</p>
<p>Summer 3</p> <p>Lobster cream soup "Bisque de homard Aclin" with Cognac, date tomato, apple caper and lobster piece</p> <p>...</p> <p>Small summer salad with Italian house dressing</p> <p>...</p> <p>Zuger Steak of veal from the grill, lemon sauce, Basil Risotto, market vegetables</p> <p>Or</p> <p>Vegetarian - Noodles with Umbria Truffles, truffle oil "Gocce di tartufo bianco"</p> <p>...</p> <p>Cheese optional</p> <p>Cheese variation Aclin with a selection of 3 cheese, fruit bread, chutney, nuts</p> <p>...</p> <p>Dessert Gourmand Style</p>	<p>Summer 4</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 Ratatouille soup, tomato- thyme comfit, sour cream lactose- glutenfree</p> <p>...</p> <p>"Tourmedos 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>Vegan – Wheat noodles, summer vegetables potpourri, soja, tomato sauce</p> <p>...</p> <p>Cheese optional</p> <p>Cheese variation Aclin with a selection of 3 cheese, fruit bread, chutney, nut</p> <p>...</p> <p>Variation of light and dark chocolate mousse</p>
<p>Menuprice Fr. 95 / Vegetarian Main Fr. 75 Cheese Fr. 15.50</p>	<p>Menuprice Fr. 119 / Vegetarian Main Fr. 83 Cheese Fr. 15.50</p>

Declaration please see list above