

Menu – Spring Season 2026

Valid from 16. March -26. April 2026

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

Zug's tradition and highest Quality since - since 1787

Soups

Asparagus cream soup with wild asparagus, smoked almond- hummus with pistachio glutenfree & lactose free / 17.50

Lobster cream soup "Bisque de homard Aklin" with Cognac, ragout of wild asparagus, apple caper and lobster piece b/g/o / 22.50

All soups are gluten free

Salad's & Entrées

Green leafy salad served with radish, raw asparagus, spring vegetables
Italian or French dressing g/m/c / 18.50

Raw stripes of Scottish salmon, marinated in oranges and dill, mustard- dill sauce, radish, apple- horse radish foam
d/m/g / 29.50

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. Greater Omaha/Nebraska Beef) b/c/a/o/g / 29.50

Open Ravioli of lobster, spring vegetables, Port wine Beurre blanc b/a/c/g / 39.50

Variation Aklin – Beef Tatar, raw stripes of marinated Scottish salmon, lukewarm lobster, little asparagus soup, mustard- dill sauce, horse radish sauce, radish, Toast d/a/b/g/m/o / 46.50

You wish your starter bigger for main course + CHF 20.00

Vegetarian & vegan delicacies

Noodles with Umbria Truffles, truffle oil "Gocce di tartufo bianco", market vegetables g/o/a / ½ 31.50 / 39.50
(Umbria truffle, truffle oil, truffle salt)

Risotto with asparagus and spring vegetables a/g/c / ½ 28.50

Duo of green and white asparagus, boiled potatoes,
Sauce Hollandaise traditional or Sauce Hollandaise vegan- lactose free g/c / ½ 27.50 / 35.50
With a portion of Jamon Serrano 120gr./ 12.00

Truffle French Fries with Grana Padano Cheese (Umbria truffle, truffle oil, truffle salt) 180gr. 18.00 / 250gr. 26.00

Side dish portion 12.00

All prices in CHF incl. 8.1 % Tax

Aklin meat Classic's

Aklin's meat loaf (beef and veal), market vegetables, noodles, Cremini mushroom sauce a/g/m **38.50**

Quail Fribourgoise, goose liver filling, asparagus Risotto, Sauce of black truffle
(no bones) g/o / ½ **41.50 / 49.50**

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

Zuger Steak of veal grilled, served with asparagus, Sauce Hollandaise, sautéed potatoes c/g / ½ **51.50 / 59.50**

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

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

“Tourmedos Rossini” (Greater Omaha/Nebraska Beef)

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

“Chateaubriand” Center cut (Greater Omaha/Nebraska Beef) c/g/o

served with Sauce Bearnaise, market vegetables, French fries (1st service) and asparagus risotto (2nd service)
(min. 2 person) 2 Service / Price per Person / **78.50**

We grill your 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

Lake & Ocean Fish

Fillets of lake char; sautéed in cold pressed olive oil, asparagus, Port wine Beurre blanc *ld/g / ½* **41.50 / 49.50**

or

“Zug Style”, poached in a white wine- herb sauce, market vegetables *gd / ½* **41.50 / 49.50**

Fillets of Dorade Royal, sautéed in cold pressed olive oil, market vegetables, sauce of oranges and black pepper
g/d/o / ½ **41.50 / 49.50**

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

Aklin's Lobster Specialities

Open Ravioli of lobster, spring vegetables, asparagus, Port wine Beurre blanc *b/a/c/g / ½* **61.50 / 69.50**

Lobster noodles, ragout of lobster, lobster sauce *b/g/o/c / ½* **61.50 / 69.50**

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

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

Lobster Menu – Amuse Bouche, Lobster cream soup „Bisque de homard Aklin“, Lobster Ravioli,
tasty Surf&Turf, followed by a seasonal refreshing sorbet
b/g/o / 135.00

Market Menu

Amuse Bouche Aklin – little chef's surprise

...

Green leafy salad served with radish, raw asparagus, spring vegetables

Italian dressing *a/c/g*

...

Asparagus cream soup with wild asparagus, smoked almond- hummus with pistachio

...

Quail Fribourgoise, goose liver filling, asparagus Risotto, Sauce of black truffle
(no bones)

or

Filet of Scottish salmon grilled, served with herb cream sauce, spinach risotto

...

Cheese optional – Selection of three different cheese, homemade fruit bread, chutney and nuts

...

Sweet variation “Gourmand Style”

88.00 + 15.50 with cheese

Aklin Menu

Amuse Bouche Aklin – little chef's surprise

...

Raw stripes of Scottish salmon, marinated in oranges and dill, mustard- dill sauce, radish, horse radish foam d/m

...

Open Ravioli of lobster, spring vegetables, Port wine Beurre blanc b/a/c/g

...

“Tournedos Rossini”

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

...

Cheese optional

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

...

Sweet variation “Gourmand Style”

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

Our Product declaration:

Switzerland

Veal, pork, lamb

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

Duck liver, Dorade Royal, all ocean fish, Lobster – Bianchi Comestibles

USA

Greater Omaha Nebraska Beef / maybe produced with hormones

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

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 offers.

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 Zyturm

Gregor Walker, owner & Maitre Restaurateur

Olivier Rossdeutsch, owner & Chef de Cuisine

Restaurant Aklin, Walker & Rossdeutsch AG since 1999

<p>Spring 1</p> <p>Amuse Bouche – little chef’s surprise</p> <p>...</p> <p>Asparagus cream soup with wild asparagus, smoked almond-tofu mousse</p> <p>...</p> <p>Small spring salad with Italian dressing</p> <p>...</p> <p>Aklin’s meat loaf <small>(beef and veal)</small>, market vegetables, noodles, Cremini mushroom sauce</p> <p>Or</p> <p>Vegetarian - Duo of green and white asparagus, boiled potatoes, Sauce Hollandaise traditional or Sauce Hollandaise <small>(vegan- lactose free)</small></p> <p>...</p> <p>Cheese optional</p> <p>Cheese Variation Aklin with homemade fruit bread, chutney, nuts</p> <p>...</p> <p>Crema Catalana burnt with brown sugar</p> <hr/> <p>Menuprice Fr. 74.00</p> <p>Cheese Fr. 15.50</p>	<p>Spring 2</p> <p>Amuse Bouche – little chef’s surprise</p> <p>...</p> <p>Raw stripes of Scottish salmon, marinated in oranges and dill, mustard- dill sauce, radish, horse radish sauce</p> <p>...</p> <p>Small spring salad with Italian dressing</p> <p>...</p> <p>Sliced Zuger veal, served with mushroom cream sauce, noodles, market vegetables</p> <p>Or</p> <p>Vegetarian - Risotto with asparagus and spring vegetables</p> <p>...</p> <p>Cheese optional</p> <p>Cheese Variation Aklin with homemade fruit bread, chutney, nuts</p> <p>...</p> <p>Variation of light and dark chocolate mousse Aklin</p> <hr/> <p>Menuprice Fr. 86.00 / Vegetarian Main Fr. 76.00</p> <p>Cheese Fr. 15.50</p>
<p>Spring 3</p> <p>Amuse Bouche – little chef’s surprise</p> <p>...</p> <p>Lobster cream soup “Bisque de homard Aklin” with Cognac, apple- rhubarb chutney, apple caper and lobster piece</p> <p>...</p> <p>Small spring salad with Italian dressing</p> <p>...</p> <p>Zuger Steak of veal grilled, served with asparagus, Sauce Hollandaise, sautéed potatoes</p> <p>Or</p> <p>Vegetarian - Noodles with Umbria Truffles, truffle oil “Gocce di tartufo bianco”, market vegetables</p> <p>...</p> <p>Cheese optional</p> <p>Cheese Variation Aklin with homemade fruit bread, chutney, nuts</p> <p>...</p> <p>Ice coffee Aklin with Kirsch</p> <hr/> <p>Menuprice Fr. 96.00 / Vegetarian Main Fr. 76.00</p> <p>Cheese Fr. 15.50</p>	<p>Spring 4</p> <p>Amuse Bouche – little chef’s surprise</p> <p>...</p> <p>Green leafy salad served with radish, raw asparagus, spring vegetables, Italian house dressing</p> <p>...</p> <p>Lobster cream soup “Bisque de homard Aklin” with Cognac, apple- rhubarb chutney, apple caper and lobster piece</p> <p>...</p> <p>Swiss Entrecôte Black Angus <small>(200gr.)</small> grilled, Café de Paris, French Fries, spinach</p> <p>Or</p> <p>Vegetarian - Noodles with Umbria Truffles, truffle oil “Gocce di tartufo bianco”, market vegetables</p> <p>...</p> <p>Cheese optional</p> <p>Cheese Variation Aklin with homemade fruit bread, chutney, nuts</p> <p>...</p> <p>Crema Catalana burnt with brown sugar</p> <hr/> <p>Menuprice Fr. 96.00 / Vegetarian Main Fr. 71.00</p> <p>Cheese Fr. 15.50</p>

February 2026 – changes may occur

All prices in CHF incl. 8.1 % Tax

DESSERT

	1/2	1/1
Ice coffee „Aklin“ style (with Kirsch + Fr. 4.–)	9.50	13.50
Kirsch Cake Zug “Piccolet”		13.50
Crema Catalana burnt with brown sugar		10.50
Variation of light and dark chocolate mousse	11.50	15.50
Marsala Sabayon with Vanilla ice cream and chocolat	14.50	18.50
Cheese variation Aklin with homemade fruit bread, chutney, nuts 1/2 Portion 3 cheese / Full Portion 5 cheese	15.50	24.50
Ice cream – vanilla, chocolate, Stracciatella, strawberry, hazelnut		5.00
Sorbets – mandarin, Lime		
