Aklin
SEIT 1787

Our Menu – Autumn 2026

Valid from 14th September 2026 – 2nd November 2026

Zug's Tradition with gastronomic quality on highest level – since 1787

Soups

Pumpkin cream soup, pumpkin seeds, pumpkin oil, apple comfit, glazed chestnut vegan & lactose free / 17.50

Lobster cream soup "Bisque de homard Aklin" with Cognac, lobster piece, saffron onions, apple caper
b/g/o / 23.50 *

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 /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, Tatar of beetroots, horseradish foam
d/g/m / 29.50 *

Alsatian duck liver sautéed, pumpkin vegetables, ragout of apples, red wine- orange reduction with cinnamon /g / 39.50 *

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

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, raw stripes of marinated Scottish salmon,
Maine lobster salad, Tatar of beetroots, horseradish foam, Velouté of black truffles, mustard dill sauce, Toast a/d/g/m / 46.50 *

*You wish a main course portion + 20.00

Price incl. 8.1% Mwst.

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 – Homemade vegetable loaf, lentils, cumin, sauce of spinach, vegetable potpourri f/i / 32.50

Truffle Fries with Grana Padano cheese (Umbria truffle, truffled olive oil, truffle salt)
150gr. 19.50 /260gr. 29.50
+ 12.00 as replacement for your original side dish

Autumn variation of red cabbage, Spätzli, apple & pear, chestnuts, cranberries, sauce of Cremini mushrooms
/g/a/ ½ 30.50 / 38.50

Aklin meat Classic's

Meat loaf Aklin (beef and veal), market vegetables, noodles, Cremini mushroom cream sauce a/c/g/m/i / ½ 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, Rösti, market vegetables g/o / ½ 44.50 / 52.50

Zuger steak of veal from the grill, Saffron Risotto, Honey- Cognac cream sauce, market vegetables
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" Center Cut c/g/o
served with Sauce Béarnaise, vegetables, French Fries (1st service) and Pumpkin Risotto (2nd service)
(min. 2 person) 2 Service / 79.50

Game Origin: Switzerland and Austria

Escallops of venison, apple & pear, red cabbage, cranberries, chestnuts and Spätzli, Gin cream sauce a/g/c / ½ 42.50 / 50.50

Fillet of deer grilled, sauce of black pepper, cranberries, chestnuts and Spätzli g/c/a ½ 51.50 / 59.50

Venison saddle, apple & pear, red cabbage, cranberries, chestnuts and Spätzli,
Sauce of Gin & sauce of black pepper on the side (from 2 person) 2 Service – price per Person /g/c/o/ 79.50

We grill your Beef and Game meat the way you like it:
Rare = bleu / Medium rare – saignant / Medium – à point / Medium well = légerement rosé / Well done – bien cuit

Meat dishes / half portion 150gr. / full portion 200gr. / Additional side dish 8.50

Price incl. 8.1% Mwst.

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 sweets gourmand style / 130.00

Autumn 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

...

Pumpkin cream soup, pumpkin seeds, pumpkin oil, apple comfit, glazed chestnut vegan & lactose free

...

Escallops of venison, apple & pear, red cabbage, cranberries, chestnuts and Spätzli, Gin cream sauce a/g/c

...

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

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Vermicelli with Merinque and whipped cream g/c

80.00 + 15.50 with cheese

Price incl. 8.1% Mwst.

Aklin Menu

Amuse Bouche Aklin – little chef's surprise

...

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

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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

...

Dessert variation gourmand style a/g/e

120.00 + 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 / 150.00

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

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

Italia Perugia
Black Truffles – Bianchi Comestibles

Scotland
Wild Salmon – Bianchi Comestibles

Allergen Information - Codex

a / gluten-grain	b / crustacean	c / eggs
d / fish	e / nuts	f / soja
g / milk/lactose	h / peel fruits	i / celery
m / mustard	n / sesame	o / Sulfite
p / lupins	r / molluscs	

Pastries:

Jägerbrot – house bread
Wheat flour, sesamy, spelt flour, barley malt roasted, oatmeal, rye flakes, rye meal, pumpkin seeds, sun flower seeds, sea salt, linseed, wheat sourdough, water, special flour, wheat egg white, baker's yeast
Allergenic: Embers, sesamy, soja

Bio Maisbrot – Glutenfrei
Water, cornstarch, rice sour dough, rice flour, millet flakes, sunflower oil, psyllium husks, pea protein, sea salt, apple vinegar, baker's yeast, dextrose, guar gum, xanthenes, spices, lemon extract,
Can contain sesamy, soja, lupine, egg
Kann Spuren von Sesamsamen, Soja, Lupine und Ei

Toast
Wheat flour white, milk, butter, egg, sugar, malt, water, baker's yeast, salt

Kirsch Cake
Water, sugar, Zuger Kirsch AOP, margarine, Coco, rapeseed, palm, egg white, egg, butter, wheat white flour, milk, whey powder, potato starch, yolk, almonds, hazelnut, glucose, emulgation, orange aroma, juice of red beats, salz, bakers yeast,
Can contain walnut, peanut, macadamia nut, pistazio, sesamy, soja

Should you suffer from any kind of food allergy, please let us know as you order.
A menu list with declaration of all ingredients is available if requested. Please be informed, that by law, we assume no liability for any inconvenience.

Price incl. 8.1% Mwst.

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 conditions are as follows:
Opening hours / Monday & Saturday 18.00h-23.00h
Tuesday until Friday 11.30h-14.30h / 18.30h-23.00h
For Events:
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

Price incl. 8.1% Mwst.

We prepare your menu with fresh products – please order 7 working days ahead. Thank you.

Autumn Menu 1	Autumn Menu 2
Amuse Bouche – little chef's surprise … Lobster cream soup "Bisque de homard Aklin" with Cognac, lobster piece, saffron onions, apple caper … Small lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons … Zuger steak of veal from the grill, Saffron Risotto, Honey-Cognac cream sauce, market vegetables Or Vegetarian - Noodles with black Umbria Truffles (Umbria truffle, truffled olive oil, truffle salt) … Cheese optional – Selection of three different cheese, homemade fruit bread, chutney and nuts … Crema Catalana burnt with brown sugar	Amuse Bouche – little chef's surprise … Pumpkin cream soup, pumpkin seeds, pumpkin oil, apple comfit, glazed chestnut vegan & lactose free … Small autumn salad with Italian house dressing … Meat loaf Aklin (beef and veal), market vegetables, noodles, Cremini mushroom cream sauce Or Vegan – Homemade vegetable loaf, lentils, cumin, sauce of spinach, vegetable potpourri … Cheese optional – Selection of three different cheese, homemade fruit bread, chutney and nuts … Variation of light and dark chocolate mousse
Menuprice Fr. 90 / Vegetarian Main Fr. 70 Cheese Fr. 15.50	Menuprice Fr. 79 / Vegetarian Main Fr. 68 Cheese Fr. 15.50
Autumn Menu 3	**Autumn Menu 4**
Amuse Bouche – little chef's surprise … Raw stripes of Scottish salmon, marinated with oranges and dill, mustard- dill sauce, Tatar of beetroots, horseradish foam … Small autumn salad with Italian house dressing … Escallops of venison, apple & pear, red cabbage, cranberries, chestnuts and Spätzli, Gin cream sauce Or Vegetarian - Autumn variation of red cabbage, Spätzli, apple & pear, chestnuts, cranberries, sauce of Cremini mushrooms … Cheese optional – Selection of three different cheese, homemade fruit bread, chutney and nuts … Vermicelli with Merinque and whipped cream	Amuse Bouche – little chef's surprise … Lobster cream soup "Bisque de homard Aklin" with Cognac, lobster piece, saffron onions, apple caper … Small autumn salad with Italian house dressing … Fillet of deer grilled, sauce of black pepper, cranberries, chestnuts and Spätzli Or Vegetarian – Seasonal vegetable Risotto with pumpkin sauce … Cheese optional – Selection of three different cheese, homemade fruit bread, chutney and nuts … Dessert Gourmand style
Menuprice Fr. 86 / Vegetarian Main Fr. 71 Cheese Fr. 15.50	Menuprice Fr. 90 / Vegetarian Main Fr. 65 Cheese Fr. 15.50

Price incl. 8.1% Mwst.

Sweets

	Half Portion	Full Portion
Vermicelle mit Merinque und Vanilleglace 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
Café gourmand, one coffe with small, homemade sweets		16.50

Product declaration.

Switzerland
Veal, pork, Beef Entrecote
Trout and Lake char – Spielhofer Fischzucht Niderwil
Snails – La Carcailleuse Fribourg
Vegetables – Hausheer Steinhausen, Bosshard Zug
Morels are dried
Pastry products

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

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