Aklin
SEIT 1787

Menu – Winter 2026/27

Valid from 8th November 2026 – March 2027

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

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.

Soups

Riesling cream soup Aklin, beluga lentils, vegetable, bread croutons a/g/i 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 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, sauce of Glühwein /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

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
+ 12.50 as replacement for your original side dish

Price incl. 8.1% Mwst.

Aklin meat Classic's

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

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

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

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

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

...

Noodles with black Umbria Truffles (Umbria truffle, truffled olive oil, truffle salt) g/o/a/c

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"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"

120.00 + 15.50 with cheese

Menu order until 12.30h / 20.30h

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

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.

We prepare your menu with fresh products – please order 7 working days ahead. Thank you.
Please choose one menu for your event.

Winter Menu 1	**Winter Menu 2**
Amuse Bouche – little chef's surprise … Riesling cream soup Aklin, beluga lentils, vegetable, bread croutons … 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 … Raw stripes of Scottish salmon, marinated with oranges and dill, mustard- dill sauce, Tatar of beetroots, horseradish foam … Small winter salad with Italian house dressing … Corn fed chicken breast, prepared in the oven, served with honey- ginger sauce, Risotto and broccoli 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 … Cinnamon parfait with ginger bread sauce, apple vanilla ragout
Menuprice Fr. 90 / Vegetarian Main Fr. 75 Cheese Fr. 15.50	Menuprice Fr. 86 Cheese Fr. 15.50
Winter Menu 3	
Amuse Bouche – little chef's surprise … Lobster cream soup "Bisque de homard Aklin" with Cognac, lobster piece, saffron onions, apple caper … Small winter salad with Italian house dressing … Beef Fillet grilled, Sauce Bearnaise, French Fries, market vegetables 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	3 course Menu – price according to the menu list Dishes in Winter Menu 1-3 can be changed at your choice. Price according to our offer.
Menuprice Fr. 100 / Vegetarian Main Fr. 80 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

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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 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 *

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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

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

Aklin's Lobster Specialities

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

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Aklin Menu

Amuse Bouche Aklin – little chef's surprise

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

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Dessert variation "Gourmand"

120.00 + 15.50 with cheese

Menu order until 12.30h / 20.30h

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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

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Sweets

	Half Portion	Full Portion
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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
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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 dressing of your choice

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d/g/m / 29.50 *

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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

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
+ 12.50 as replacement for your original side dish

Price incl. 8.1% Mwst.

Aklin meat Classic's

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

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

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

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

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

...

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"

120.00 + 15.50 with cheese

Menu order until 12.30h / 20.30h

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

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.

We prepare your menu with fresh products – please order 7 working days ahead. Thank you.
Please choose one menu for your event.

Winter Menu 1	**Winter Menu 2**
Amuse Bouche – little chef's surprise … Riesling cream soup Aklin, beluga lentils, vegetable, bread croutons … 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 … Raw stripes of Scottish salmon, marinated with oranges and dill, mustard- dill sauce, Tatar of beetroots, horseradish foam … Small winter salad with Italian house dressing … Corn fed chicken breast, prepared in the oven, served with honey- ginger sauce, Risotto and broccoli 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 … Cinnamon parfait with ginger bread sauce, apple vanilla ragout
Menuprice Fr. 90 / Vegetarian Main Fr. 75 Cheese Fr. 15.50	Menuprice Fr. 86 Cheese Fr. 15.50
Winter Menu 3	
Amuse Bouche – little chef's surprise … Lobster cream soup "Bisque de homard Aklin" with Cognac, lobster piece, saffron onions, apple caper … Small winter salad with Italian house dressing … Beef Fillet grilled, Sauce Bearnaise, French Fries, market vegetables 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	3 course Menu – price according to the menu list Dishes in Winter Menu 1-3 can be changed at your choice. Price according to our offer.
Menuprice Fr. 100 / Vegetarian Main Fr. 80 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

Price incl. 8.1% Mwst.

Aklin
SEIT 1787

Menu – Winter 2026/27

Valid from 8th November 2026 – March 2027

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

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.

Soups

Riesling cream soup Aklin, beluga lentils, vegetable, bread croutons a/g/i 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 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, sauce of Glühwein /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

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
+ 12.50 as replacement for your original side dish

Price incl. 8.1% Mwst.

Aklin meat Classic's

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

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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

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

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

...

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"

120.00 + 15.50 with cheese

Menu order until 12.30h / 20.30h

Declaration

Switzerland
Veal, pork, lamb
Poultry – Geflügelhof Inauen Dürnten Zürich
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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.
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Menuprice Fr. 90 / Vegetarian Main Fr. 75 Cheese Fr. 15.50	Menuprice Fr. 86 Cheese Fr. 15.50
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Menuprice Fr. 100 / Vegetarian Main Fr. 80 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

Price incl. 8.1% Mwst.

Aklin
SEIT 1787

Menu – Winter 2026/27

Valid from 8th November 2026 – March 2027

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

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Maximum until 02.00 a.m. The extension surcharge from 00.00h is CHF 100.00 per half-hour.

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Reported number of person will be charged, since preparation is done and fresh items are ordered by our chicken crew.
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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.

Soups

Riesling cream soup Aklin, beluga lentils, vegetable, bread croutons a/g/i 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 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 *

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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

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
+ 12.50 as replacement for your original side dish

Price incl. 8.1% Mwst.

Aklin meat Classic's

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

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Beef Fillet grilled with a slice of Alsatian duck liver, sauce of black Umbria truffles,
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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
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Side dish of your choice: Basmati rice, mixed wild rice, boiled potatoes

Aklin's Lobster Specialities

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,
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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

...

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"

120.00 + 15.50 with cheese

Menu order until 12.30h / 20.30h

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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.

We prepare your menu with fresh products – please order 7 working days ahead. Thank you.
Please choose one menu for your event.

Winter Menu 1	**Winter Menu 2**
Amuse Bouche – little chef's surprise … Riesling cream soup Aklin, beluga lentils, vegetable, bread croutons … 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 … Raw stripes of Scottish salmon, marinated with oranges and dill, mustard- dill sauce, Tatar of beetroots, horseradish foam … Small winter salad with Italian house dressing … Corn fed chicken breast, prepared in the oven, served with honey- ginger sauce, Risotto and broccoli 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 … Cinnamon parfait with ginger bread sauce, apple vanilla ragout
Menuprice Fr. 90 / Vegetarian Main Fr. 75 Cheese Fr. 15.50	Menuprice Fr. 86 Cheese Fr. 15.50
Winter Menu 3	
Amuse Bouche – little chef's surprise … Lobster cream soup "Bisque de homard Aklin" with Cognac, lobster piece, saffron onions, apple caper … Small winter salad with Italian house dressing … Beef Fillet grilled, Sauce Bearnaise, French Fries, market vegetables 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	3 course Menu – price according to the menu list Dishes in Winter Menu 1-3 can be changed at your choice. Price according to our offer.
Menuprice Fr. 100 / Vegetarian Main Fr. 80 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

Price incl. 8.1% Mwst.

Aklin
SEIT 1787

Menu – Winter 2026/27

Valid from 8th November 2026 – March 2027

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

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.
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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.

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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.

Soups

Riesling cream soup Aklin, beluga lentils, vegetable, bread croutons a/g/i 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 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, sauce of Glühwein /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

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
+ 12.50 as replacement for your original side dish

Price incl. 8.1% Mwst.

Aklin meat Classic's

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

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

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

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

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

...

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"

120.00 + 15.50 with cheese

Menu order until 12.30h / 20.30h

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

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

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Menuprice Fr. 90 / Vegetarian Main Fr. 75 Cheese Fr. 15.50	Menuprice Fr. 86 Cheese Fr. 15.50
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Amuse Bouche – little chef's surprise … Lobster cream soup "Bisque de homard Aklin" with Cognac, lobster piece, saffron onions, apple caper … Small winter salad with Italian house dressing … Beef Fillet grilled, Sauce Bearnaise, French Fries, market vegetables 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	3 course Menu – price according to the menu list Dishes in Winter Menu 1-3 can be changed at your choice. Price according to our offer.
Menuprice Fr. 100 / Vegetarian Main Fr. 80 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

Price incl. 8.1% Mwst.

Aklin
SEIT 1787

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Olivier Rossdeutsch, owner & Chef de Cuisine
Restaurant Aklin, Walker & Rossdeutsch AG since 1999

Price incl. 8.1% Mwst.

Soups

Riesling cream soup Aklin, beluga lentils, vegetable, bread croutons a/g/i 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 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, sauce of Glühwein /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

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
+ 12.50 as replacement for your original side dish

Price incl. 8.1% Mwst.

Aklin meat Classic's

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

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

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

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

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

...

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"

120.00 + 15.50 with cheese

Menu order until 12.30h / 20.30h

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

Italia Perugia
Black Truffles – Bianchi Comestibles

Scotland
Wild Salmon – Bianchi Comestibles

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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

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Menuprice Fr. 100 / Vegetarian Main Fr. 80 Cheese Fr. 15.50	

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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

Price incl. 8.1% Mwst.

Aklin
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Riesling cream soup Aklin, beluga lentils, vegetable, bread croutons a/g/i 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 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, sauce of Glühwein /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

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
+ 12.50 as replacement for your original side dish

Price incl. 8.1% Mwst.

Aklin meat Classic's

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

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

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

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

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

...

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"

120.00 + 15.50 with cheese

Menu order until 12.30h / 20.30h

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

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.

We prepare your menu with fresh products – please order 7 working days ahead. Thank you.
Please choose one menu for your event.

Winter Menu 1	**Winter Menu 2**
Amuse Bouche – little chef's surprise … Riesling cream soup Aklin, beluga lentils, vegetable, bread croutons … 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 … Raw stripes of Scottish salmon, marinated with oranges and dill, mustard- dill sauce, Tatar of beetroots, horseradish foam … Small winter salad with Italian house dressing … Corn fed chicken breast, prepared in the oven, served with honey- ginger sauce, Risotto and broccoli 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 … Cinnamon parfait with ginger bread sauce, apple vanilla ragout
Menuprice Fr. 90 / Vegetarian Main Fr. 75 Cheese Fr. 15.50	Menuprice Fr. 86 Cheese Fr. 15.50
Winter Menu 3	
Amuse Bouche – little chef's surprise … Lobster cream soup "Bisque de homard Aklin" with Cognac, lobster piece, saffron onions, apple caper … Small winter salad with Italian house dressing … Beef Fillet grilled, Sauce Bearnaise, French Fries, market vegetables 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	3 course Menu – price according to the menu list Dishes in Winter Menu 1-3 can be changed at your choice. Price according to our offer.
Menuprice Fr. 100 / Vegetarian Main Fr. 80 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

Price incl. 8.1% Mwst.

Aklin
SEIT 1787

Menu – Winter 2026/27

Valid from 8th November 2026 – March 2027

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

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.

Soups

Riesling cream soup Aklin, beluga lentils, vegetable, bread croutons a/g/i 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 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, sauce of Glühwein /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

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
+ 12.50 as replacement for your original side dish

Price incl. 8.1% Mwst.

Aklin meat Classic's

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

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

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

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

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

...

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"

120.00 + 15.50 with cheese

Menu order until 12.30h / 20.30h

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

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.

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Winter Menu 1	**Winter Menu 2**
Amuse Bouche – little chef's surprise … Riesling cream soup Aklin, beluga lentils, vegetable, bread croutons … 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 … Raw stripes of Scottish salmon, marinated with oranges and dill, mustard- dill sauce, Tatar of beetroots, horseradish foam … Small winter salad with Italian house dressing … Corn fed chicken breast, prepared in the oven, served with honey- ginger sauce, Risotto and broccoli 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 … Cinnamon parfait with ginger bread sauce, apple vanilla ragout
Menuprice Fr. 90 / Vegetarian Main Fr. 75 Cheese Fr. 15.50	Menuprice Fr. 86 Cheese Fr. 15.50
Winter Menu 3	
Amuse Bouche – little chef's surprise … Lobster cream soup "Bisque de homard Aklin" with Cognac, lobster piece, saffron onions, apple caper … Small winter salad with Italian house dressing … Beef Fillet grilled, Sauce Bearnaise, French Fries, market vegetables 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	3 course Menu – price according to the menu list Dishes in Winter Menu 1-3 can be changed at your choice. Price according to our offer.
Menuprice Fr. 100 / Vegetarian Main Fr. 80 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

Price incl. 8.1% Mwst.

Aklin
SEIT 1787

Menu – Winter 2026/27

Valid from 8th November 2026 – March 2027

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

Dear Guest

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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.

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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.

Soups

Riesling cream soup Aklin, beluga lentils, vegetable, bread croutons a/g/i 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 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, sauce of Glühwein /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

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
+ 12.50 as replacement for your original side dish

Price incl. 8.1% Mwst.

Aklin meat Classic's

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

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

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

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

Price incl. 8.1% Mwst.

Aklin Menu

Amuse Bouche Aklin – little chef's surprise

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

...

Dessert variation "Gourmand"

120.00 + 15.50 with cheese

Menu order until 12.30h / 20.30h

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

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.

We prepare your menu with fresh products – please order 7 working days ahead. Thank you.
Please choose one menu for your event.

Winter Menu 1	**Winter Menu 2**
Amuse Bouche – little chef's surprise … Riesling cream soup Aklin, beluga lentils, vegetable, bread croutons … 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 … Raw stripes of Scottish salmon, marinated with oranges and dill, mustard- dill sauce, Tatar of beetroots, horseradish foam … Small winter salad with Italian house dressing … Corn fed chicken breast, prepared in the oven, served with honey- ginger sauce, Risotto and broccoli 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 … Cinnamon parfait with ginger bread sauce, apple vanilla ragout
Menuprice Fr. 90 / Vegetarian Main Fr. 75 Cheese Fr. 15.50	Menuprice Fr. 86 Cheese Fr. 15.50
Winter Menu 3	
Amuse Bouche – little chef's surprise … Lobster cream soup "Bisque de homard Aklin" with Cognac, lobster piece, saffron onions, apple caper … Small winter salad with Italian house dressing … Beef Fillet grilled, Sauce Bearnaise, French Fries, market vegetables 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	3 course Menu – price according to the menu list Dishes in Winter Menu 1-3 can be changed at your choice. Price according to our offer.
Menuprice Fr. 100 / Vegetarian Main Fr. 80 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

Price incl. 8.1% Mwst.

Aklin
SEIT 1787

Menu – Winter 2026/27

Valid from 8th November 2026 – March 2027

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

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.
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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.

Soups

Riesling cream soup Aklin, beluga lentils, vegetable, bread croutons a/g/i 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 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, sauce of Glühwein /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

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
+ 12.50 as replacement for your original side dish

Price incl. 8.1% Mwst.

Aklin meat Classic's

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

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

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

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

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

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

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

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Dessert variation "Gourmand"

120.00 + 15.50 with cheese

Menu order until 12.30h / 20.30h

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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

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Menuprice Fr. 90 / Vegetarian Main Fr. 75 Cheese Fr. 15.50	Menuprice Fr. 86 Cheese Fr. 15.50
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Menuprice Fr. 100 / Vegetarian Main Fr. 80 Cheese Fr. 15.50	

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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

Price incl. 8.1% Mwst.

Aklin
SEIT 1787

Menu – Winter 2026/27

Valid from 8th November 2026 – March 2027

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

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Reported number of person will be charged, since preparation is done and fresh items are ordered by our chicken crew.
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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.

Soups

Riesling cream soup Aklin, beluga lentils, vegetable, bread croutons a/g/i 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 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, sauce of Glühwein /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

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
+ 12.50 as replacement for your original side dish

Price incl. 8.1% Mwst.

Aklin meat Classic's

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

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served with Sauce Béarnaise, vegetables, French Fries (1st service) and Pumpkin Risotto (2nd service)
(min. 2 person) 2 Service / 79.50

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Rare = bleu / Medium rare – saignant / Medium – à point / Medium well = légerement rosé / Well done – bien cuit

Lake & Ocean Fish

Fillets of lake char; sautéed in cold pressed olive oil, pumpkin, Sauce Noilly Prat d/g/o
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"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

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

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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

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Menuprice Fr. 90 / Vegetarian Main Fr. 75 Cheese Fr. 15.50	Menuprice Fr. 86 Cheese Fr. 15.50
Winter Menu 3	
Amuse Bouche – little chef's surprise … Lobster cream soup "Bisque de homard Aklin" with Cognac, lobster piece, saffron onions, apple caper … Small winter salad with Italian house dressing … Beef Fillet grilled, Sauce Bearnaise, French Fries, market vegetables 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	3 course Menu – price according to the menu list Dishes in Winter Menu 1-3 can be changed at your choice. Price according to our offer.
Menuprice Fr. 100 / Vegetarian Main Fr. 80 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

Price incl. 8.1% Mwst.