



# HORSEMEAT SPECIALITIES

Our horsemeat is imported from Canada and Australia

Grilled filet steak with  
BBQ sauce

Grilled filet  
“Maître d’hôtel”  
with home-made  
herb butter

Filet steak “Madagascar”  
with pepper sauce

Filet steak with creamy  
mustard sauce

Filet goulash “Stroganoff”  
with creamy paprika sauce

Filet steak with creamy  
mushroom sauce

Vegetable of the day

3 different kinds of vegetable Fr. 8.00

4 to 5 different kinds of vegetable Fr. 11.00

Served in one course with side dish of your choice Fr. 39.00

Served in two course with side dish of your choice Fr. 51.00

Price include 7.7% VAT



# ASPARAGUS- MENU

Italian asparagus salad with mozzarella cheese,  
cherry tomatoes and strips of dry-cured ham

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Clear spring soup with asparagus and wild garlic

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Ravioli au gratin with a creamy sauce  
and bits of asparagus

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Escalope of veal with a hollandaise sauce  
served with mixed asparagus  
and roast potatoes

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Home-made cherry parfait  
with marinated strawberries

Four-course menu per person  
(without ravioli)

Fr. 74.00

Five course menu per person

Fr. 91.00



## STARTERS

Lamb's lettuce with asparagus and fried slices of bacon	Fr. 16.00
Lukewarm asparagus salad with deep-fried mushrooms	Fr. 19.50
Mixed asparagus served with vinaigrette and cherry tomatoes	Fr. 18.00
Asparagus with bits of chicken and pineapple served with a cocktail sauce	Fr. 20.00
Italian asparagus salad with mozzarella cheese, cherry tomatoes and strips of dry-cured ham	Fr. 21.50

## SOUPS

Creamy Tomato soup	Fr. 9.50
Vegetarian bouillon with vegetables	Fr. 9.00
Clear spring soup with asparagus and wild garlic	Fr. 9.50
Creamy asparagus soup topped with croutons and cream	Fr. 10.00

## SALADS

Green salad	Fr. 8.00
Mixed salad	Fr. 10.50
Nüsslisalat with hash egg	Fr. 13.00
Green salad with chicken slices and dijonnaise dressing	Fr. 17.50



# MAIN COURSES

<p><b>Veal “Züri – Art”</b> Thin strips of veal sautéed in creamy wine and mushroom sauce served with hash browns</p>	Switzerland	<p>Fr. 37.00 1 course Fr. 46.00 2 courses</p>
<p><b>“Veal Cordonbleu”</b> Veal cutlet filled with boiled ham and cheese served with French fries and vegetable</p>	Switzerland	Fr. 39.50 1 course
<p><b>“Beef Stroganoff”</b> Beef filet goulash with creamy paprika sauce served with rice</p>	Switzerland/Australia	<p>Fr. 38.50 1 course Fr. 48.50 2 courses</p>
<p><b>Grilled beef Entrecôte with BBQ sauce served with French fries and vegetable</b></p>	Switzerland/Australia	<p>Fr. 39.00 1 course Fr. 50.00 2 courses</p>
<p><b>Beef filet with home-made herb butter served with French fries and vegetable</b></p>	Switzerland/Australia	<p>Fr. 49.00 1 course Fr. 60.00 2 courses</p>
<p><b>Chicken breast with creamy mushroom sauce served with noodles and vegetable</b></p>	Switzerland	Fr. 28.00 1 course
<p><b>“Rössli Penne”</b> (Pasta with dice of horse filet and creamy Cognac sauce)</p>	Canada/Australia	Fr. 25.00 1 course
<p><b>Lamb Entrecôte “Provençale” served with croquettes and vegetable</b></p>	Australia	<p>Fr. 39.00 1 course Fr. 50.00 2 courses</p>
<p><b>Escalope “Vienna” served with French fries and vegetable</b></p>	Switzerland	<p>Fr. 37.00 1 courses Fr. 48.00 2 courses</p>

Price include 7.7% VAT



## FISH SPECIALITIES

Baked Eglifilets with “Sauce Tartar”  
served with salted potatoes

Fr. 39.00 1 course  
Fr. 48.00 2 courses

Zanderfilets “Zugerart”  
with creamy herb sauce, served with rice

Fr. 37.00 1 course  
Fr. 46.00 2 courses

Grilled giant prawns served  
with sauce Pernod, rice and vegetables

Fr. 39.00

## VEGETARIAN DISHES

Spring rolls with sweet Chilli sauce  
served with mixed salad

Fr. 22.50

Plate with different kinds of vegetable  
and egg

Fr. 24.50

Hash brown latkes filled with herbal curd  
served with various salads

Fr. 22.50

If you would like to know the ingredients in our dishes that could cause food allergies or intolerances, please don't hesitate to ask our staff.

Price include 7.7% VAT



## DESSERTS

(All our desserts are homemade)

Strawberries	plain	Fr. 8.00
	with whipped cream	Fr. 9.00
	with liquid cream	Fr. 9.00
Coupe Romanoff		Fr. 12.50
Mini Coupe Romanoff		Fr. 9.50
Cherry parfait with marinated strawberries		Fr. 13.50
Caramel flan with cream		Fr. 8.00
Traditional cake with kirsch from Zug (Zuger Kirschtorte)		Fr. 8.50
Warm chocolate cake with vanilla ice cream (takes 20 minutes)		Fr. 9.50
Cheese plate		Fr. 13.50

Price include 7.7% VAT