



# 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



# SUMMER-MENU

**Small beef steak tartare  
served with toast and butter**

SSS

**„Gazpacho“ (cold soup)  
served with garlic croutons**

SSS

**Poached fillets of salmon (Scotland)  
with a creamy basil sauce  
and boiled potatoes**

SSS

**Saltimbocca alla romana (veal with smoked ham and sage)  
served with saffron risotto  
and vegetables**

SSS

**Home-made cherry parfait  
with marinated strawberries**

**Four-course menu per person  
(without poached fillets of salmon)**

**Fr. 69.50**

**Five course menu per person**

**Fr. 89.50**



## STARTERS

Slices of melon with dry-cured ham	Fr. 17.50
Summer salad with tempura chicken drumsticks (fried in batter) and a cocktail sauce	Fr. 18.50
Tomato salad with mozzarella and basil	Fr. 13.50
Avocado tartare with smoked salmon (Scotland)	Fr. 19.50
Seafood salad home-made style	Fr. 16.50

## SOUPS

Creamy Tomato soup	Fr. 9.50
Gazpacho served with garlic croutons	Fr. 11.00
Cold potato soup „Vichyssoise“	Fr. 9.00
Vegetarian bouillon with vegetables and sherry	Fr. 9.50

## SALADS

Green salad	Fr. 8.00
Mixed salad	Fr. 10.50
Nüsslisalat with hash egg	Fr. 13.00



# MAIN COURSES

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

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)

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

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