



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



VENISON-MENU

**Venison pâté with a cinnamon apple
“Le Patron” served with Waldorf salad
and a Cumberland sauce**

SSS

Creamy pumpkin soup with seeds

SSS

**Porcini-filled ravioli with a creamy sauce
and strips of air-dried smoked venison ham (Austria)**

SSS

**Roast fillet of saddle of venison
with creamy sauce
served with red cabbage, chestnut, Brussels sprouts,
apple with lingonberry
and home-made spaetzle**

SSS

**Home-made cinnamon parfait
with warm plums and cream**

**Four-course menu per person
(without ravioli)**

Fr. 81.50

Five course menu per person

Fr. 99.00



STARTERS

Air-dried smoked venison ham (Austria) with figs and apple salad	Fr. 21.50
Green salad with sautéed mushrooms	Fr. 18.50
Lamb's lettuce with balsamic vinegar dressing, venison and chanterelle	Fr. 20.00
Venison pâté with a cinnamon apple "Le Patron" served with Waldorf salad and a Cumberland sauce	Fr. 21.50
Porcini-filled ravioli with a creamy sauce and strips of air-dried smoked venison ham (Austria)	Fr. 17.50

SOUPS

Creamy pumpkin soup with seeds	Fr. 9.50
Bouillon with strips of pancake and sherry	Fr. 9.00
Creamy tomato soup	Fr. 9.50
Creamy mushroom soup with whipped cream	Fr. 12.00

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

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

Cinnamon parfait **Fr. 13.50**
with warm plums marinated in red wine
and cream

Crème Brûlée **Fr. 8.50**

Chestnut vermicelli **portion** **Fr. 9.50**
small portion **Fr. 7.50**

Coupe “Nesselrode” **Fr. 12.50**
(Chestnut vermicelli, meringue, vanilla ice cream and cream)
small portion **Fr. 9.50**

Apples Au Gratin and stracciatella ice cream **Fr. 9.50**

Traditional cake with kirsch from Zug **Fr. 8.50**
(Zuger Kirschtorte)

Warm chocolate cake **Fr. 9.50**
with vanilla ice cream
(takes 20 minutes)

Cheese plate **Fr. 13.50**