



# HORSEMEAT SPECIALITIES

Our horsemeat is imported from Canada

**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 VAT



# WINTER-MENU

**Smoked trout fillet and smoked salmon (Scotland)  
with horseradish mousse, toast and butter**



**Oxtail soup with sherry**



**„Fisherman Penne”  
Pasta with prawns (Chile) and strips of smoked salmon (Scotland) and  
creamy saffron sauce**



**Beef fillet with creamy mustard sauce served with Parmesan  
cheese risotto and vegetables**



**Crêpe with apple filling and vanilla ice cream**

**Four-course menu per person Fr. 79.50  
(without „Fisherman Penne“)**

**Five-course menu per person Fr. 99.00**



## STARTERS

<b>Shrimp</b> (Chile) cocktail with toast and butter	Fr. 18.50
<b>Bresaola</b> with diced <b>Sbrinz cheese</b> (from Chäshuus, Steinhausen) served with salad and Italian dressing	Fr. 19.50
<b>Lamb's lettuce</b> with sliced calf's liver sautéed in butter and croutons	Fr. 20.50
<b>Bruschetta</b> with tomatoes and <b>giant prawns</b> (Vietnam) served with salad and balsamic vinegar dressing	Fr. 23.00
<b>Smoked trout fillet</b> and <b>smoked salmon</b> (Scotland) with horseradish mousse, toast and butter	Fr. 21.50

## SOUPS

<b>Mustard soup</b> based on Granny's recipe	Fr. 10.50
<b>Creamy tomato soup</b>	Fr. 9.50
<b>Oxtail soup</b> with sherry	Fr. 11.00

## SALADS

<b>Green salad</b>	Fr. 8.00
<b>Mixed salad</b>	Fr. 10.50
<b>Nüsslisalat</b> with hash egg	Fr. 13.00
<b>Green salad</b> with strips of chicken breast and Dijonnaise dressing	Fr. 17.50



# MAIN COURSES

<b>Veal “Züri – Art”</b>	Switzerland	<b>Fr. 36.50</b> 1 course
Thin strips of veal sautéed in creamy wine and mushroom sauce served with hash browns		<b>Fr. 45.50</b> 2 courses
<b>“Veal Cordonbleu”</b>	Switzerland	<b>Fr. 39.50</b> 1 course
Veal cutlet filled with boiled ham and cheese served with French fries and vegetable		
<b>“Beef Stroganoff”</b>	Switzerland	<b>Fr. 38.50</b> 1 course
Beef filet goulash with creamy paprika sauce served with rice		<b>Fr. 48.50</b> 2 courses
<b>Grilled beef Entrecôte with with pepper sauce served with French fries and vegetable</b>	Switzerland	<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	<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>	Canada	
(Pasta with dice of horse filet and creamy Cognac sauce)		<b>Fr. 25.00</b> 1 course
<b>Lamb Entrecôte “Provençale”</b>	Australia	<b>Fr. 39.00</b> 1 course
served with croquettes and vegetable		<b>Fr. 50.00</b> 2 courses
<b>Escalope “Vienna” served with French fries and vegetable</b>		<b>Fr. 37.00</b> 1 courses
		<b>Fr. 48.00</b> 2 courses

Price include VAT



# FISH SPECIALITIES

**Baked Eglifilets  
with “Sauce Tartar”  
served with salted potatoes**

Switzerland/Estonia

**Fr. 39.00** 1 course  
**Fr. 48.00** 2 courses

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

Switzerland/Estonia

**Fr. 37.00** 1 course  
**Fr. 46.00** 2 courses

**Grilled giant prawns served  
with sauce Pernod, rice and vegetables**

Vietnam

**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. 21.50**

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 VAT



# DESSERTS

(All our desserts are homemade)

**Mocha parfait with Tia-Maria liquor  
and fresh pineapple** Fr. 13.50

**Caramel flan with cream** Fr. 8.50

**Dark chocolate mousse with cream** Fr. 12.50

**Crêpe with apple filling and vanilla ice cream** Fr. 11.50

**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