



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



WINTER-MENU

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



White wine soup



**Ravioli „ai cinque formaggi” (five cheeses)
with a creamy sauce**



**Veal steak with a morel sauce
served with tagliatelle
and vegetables**



**Home-made chocolate mousse
with cream and fruit**

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

Fr. 80.00

Five course menu per person

Fr. 97.50



STARTERS

Shrimp (Chile) cocktail with toast and butter	Fr. 18.50
Endive salad with fried strips of bacon and deep-fried mushrooms	Fr. 18.00
Lamb's lettuce with sliced calf's liver sautéed in butter and croutons	Fr. 20.50
Breaded fillets of perch (Estonia) served with leaf salad and herb mayonnaise	Fr. 21.00
Smoked trout fillet and smoked salmon (Scotland) with horseradish mousse, toast and butter	Fr. 21.50
Ravioli „ai cinque formaggi“ (five cheeses) with a creamy sauce	Fr. 17.50

SOUPS

White wine soup	Fr. 11.00
Mustard soup based on Granny's recipe	Fr. 10.50
Creamy tomato soup	Fr. 9.50
Minestrone with garlic bread	Fr. 10.00

SALADS

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



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)

Parfait „Grand Marnier“ garnished with fruit	Fr. 13.50
Caramel flan with cream	Fr. 8.50
Chocolate mousse with cream	Fr. 12.50
Fresh pineapple with kirsch and vanilla ice cream	Fr. 10.50
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