



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 8.1% VAT



APRIL-MENU

Slices of melon with dry-cured ham

SSS

White wine soup

SSS

**"Truffle ravioli" on olive oil with
tomato cubes**

SSS

**Grilled beef Entrecôte
with home-made herb butter
served with French fries
and vegetables**

SSS

**Warm chocolate cake
with vanilla ice cream**

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

Fr. 80.50

Five course menu per person

Fr. 99.50



STARTERS

Slices of melon with dry-cured ham	Fr. 18.50
Shrimp (Chile) cocktail with toast and butter	Fr. 19.50
"Truffle ravioli" on olive oil with tomato cubes	Fr. 19.00

SOUPS

White wine soup	Fr. 12.00
Grandmother's mustard soup	Fr. 10.50
Creamy tomato soup	Fr. 10.00
Bouillon "Flädli" with or without sherry	Fr. 9.00

SALADS

Green salad	Fr. 8.50
Mixed salad	Fr. 11.50
Lamb's lettuce with hash egg	Fr. 14.00



MAIN COURSES

Veal “Züri – Art” Thin strips of veal sautéed in creamy wine and mushroom sauce served with hash browns	Switzerland	Fr. 39.00 1 course Fr. 50.00 2 courses
“Veal Cordonbleu” Veal cutlet filled with boiled ham and cheese served with French fries and vegetable	Switzerland	Fr. 39.50 1 course
“Beef Stroganoff” Beef filet goulash with creamy paprika sauce served with rice	Switzerland/Australia	Fr. 40.50 1 course Fr. 51.50 2 courses
Grilled beef Entrecôte with pepper sauce served with French fries and vegetable	Switzerland/Australia	Fr. 42.00 1 course Fr. 53.00 2 courses
Beef filet with home-made herb butter served with French fries and vegetable	Switzerland/Australia	Fr. 52.00 1 course Fr. 63.00 2 courses
Chicken breast with creamy mushroom sauce served with noodles and vegetable	Switzerland	Fr. 28.00 1 course
“Rössli Penne” (Pasta with dice of horse filet and creamy Cognac sauce)	Canada/Australia	Fr. 27.00 1 course
Lamb Entrecôte “Provençale” served with croquettes and vegetable	Australia	Fr. 39.00 1 course Fr. 50.00 2 courses
Escalope “Vienna” served with French fries and vegetable	Switzerland	Fr. 38.00 1 courses Fr. 49.00 2 courses

Price include 8.1% VAT



FISH

SPECIALITIES

Baked Eglifilets with “Sauce Tartar” Switzerland/Estonia **Fr. 39.00** 1 course
served with salted potatoes **Fr. 48.00** 2 courses

Zanderfilets “Zugerart” Switzerland/Estonia **Fr. 38.00** 1 course
with creamy herb sauce, served with rice **Fr. 47.00** 2 courses

Grilled giant prawns Vietnam **Fr. 41.00**
from the grill on saffron spaghetti

VEGETARIAN DISHES

Spring rolls with sweet Chilli sauce **Fr. 25.00**
served with mixed salad

Plate with different kinds of vegetable **Fr. 26.00**
and egg

Hash brown latkes filled with herbal curd **Fr. 25.00**
served with various salads

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 8.1% VAT



DESSERTS

(All our desserts are homemade)

Crème brûlée Fr. 8.50

**Amaretto honey parfait
with orange salad** Fr. 13.50

½ portion Fr. 10.50

Toblerone mousse garnished with fruit Fr. 12.50
½ portion Fr. 9.50

"Hot Berry" Fr. 10.50
Vanilla ice cream with hot berries

Mocha parfait flambé Fr. 10.00

For the small appetite:
"Classic" tiramisu in a glass Fr. 9.00

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