



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



WINTER-MENU

**Endive salad with fried strips of bacon
and deep-fried mushrooms**

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White wine soup

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

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**Beef fillet
with a morel sauce
served with tagliatelle
and vegetables**

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**Homemade amaretto honey parfait
with orange salad**

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

Fr. 80.50

Five course menu per person

Fr. 99.50



STARTERS

Shrimp <small>(Chile)</small> cocktail with toast and butter	Fr. 19.50
Endive salad with fried strips of bacon and deep-fried mushrooms	Fr. 19.50
Beetroot carpaccio with lukewarm goat cheese	Fr. 19.00
Lamb's lettuce with smoked duck breast and vinaigrette	Fr. 22.50
Smoked "Gold salmon" <small>(GB)</small> garnished with green salad, served with horseradish mousse, toast and butter	Fr. 21.50
"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”

Switzerland

Thin strips of veal sautéed
in creamy wine and mushroom
sauce served with hash browns

Fr. 39.00 1 course
Fr. 50.00 2 courses

“Veal Cordonbleu”

Switzerland

Veal cutlet filled with boiled ham
and cheese served with French fries
and vegetable

Fr. 39.50 1 course

“Beef Stroganoff”

Switzerland/Australia

Beef filet goulash with creamy
paprika sauce served with rice

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”

Canada/Australia

(Pasta with dice of horse filet and creamy Cognac sauce)

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



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