

STARTERS

TERRINE OF DEER

TERRINE OF DEER | LOCAL PLUM SWEET-SOUR | SALAD BOUQUET
24

MARINATED VEGETABLES

MARINATED VEGETABLES WITH HERBS FROM THE GRILL | KING PRAWNS |
OLIVE OIL
26 | 39

FRIED LIVER OF DUCK

APPLE SLICES | APPLE BALSAMIC
28

IBERICO HAM

FIG | ROCKET SALAD | PARMESAN | OLIVE OIL | BALSAMIC VINEGAR
24

ROCKET SALAD

PARMESAN | OLIVE OIL | BALSAMIC VINEGAR
15

AUTUMN SALAD

LEAF SALAD | GRAPES | WALNUTS | FIG | HOMEMADE DRESSING
15

BURGUNDY SNAILS

HERB BUTTER
18

OUR FISH DISHES WE SERVE ALSO AS A STARTER FOR TWO.

SOUPS

OXTAIL SOUP

ARMAGNAC
14

PUMPKIN SOUP

ROASTED PUMPKIN SEEDS | PUMPKIN SEED OIL
13

PUMPKIN SOUP

FRIED SCALLOP | PUMPKIN SEED OIL
18

CHESTNUT SOUP

FRIED BACON | GLAZED CHESTNUTS
16

FISH MENU

MARINATED VEGETABLES

MARINATED VEGETABLES WITH HERBS FROM THE GRILL | KING PRAWNS | OLIVE OIL

PUMPKIN SOUP

ROASTED PUMPKIN SEEDS | PUMPKIN SEED OIL

LOCAL FILLET OF PERCH

FRIED | FRESH CHANTERELLES | POTATOES

LOCAL PLUM

LOCAL PLUM PRESERVED IN RED WINE | VANILLA ICE CREAM

84

AUTUMN MENU

TERRINE OF DEER

TERRINE OF DEER | LOCAL PLUM SWEET-SOUR | SALAD BOUQUET

VENISON ENTRECOTE (NZ)

PEPPER SAUCE | APPLE WITH CRANBERRIES | CHESTNUTS | SPÄTZLI | RED CABBAGE

HAZELNUT PARFAIT

AMARETTO | CARAMELISED PEAR SLICES

72

FISH & CRUSTACEAN

FROM THE LAKE:

DEPENDING ON DAILY OFFER

LOCAL FILLET OF PERCH

FRIED | LEMON BUTTER
46

LOCAL FILLET OF PERCH

FRIED | FRESH CHANTERELLES
51

LOCAL FILET OF WHITE FISH

STEAMED | ZUG STYLE
44

LOCAL FILET OF WHITE FISH

FRIED | LEMON | CAPERS | WALNUTS
44

LOCAL FILET OF CHAR «ZUGER RÖTEL»

STEAMED | ZUG STYLE
49

PIKEPERCH (CH)

GRILLED | FRESH CHANTERELLES | SPINACH
51

FROM THE SEA:

BLACK TIGER SKEWER

BLACK TIGER PRAWNS | AUTUMN VEGETABLES
47

SPAGHETTI BLACK TIGER

BLACK TIGER PRAWNS | ROCKET | GARLIC | OLIVE CHILI PESTO
36

MEAT

VENISON ENTRECOTE (NZ)

PEPPER SAUCE | APPLE WITH CRANBERRIES | CHESTNUTS | SPÄTZLI |
RED CABBAGE
52

VENISON SAUSAGE (CH)

VENISON SAUSAGE FROM HUNTER FRANZ LANG | APPLE WITH CRANBERRIES |
CHESTNUTS | SPÄTZLI | RED CABBAGE
35

US-FILLET OF BEEF

PEPPER CRUST | BROWN BUTTER | VEGETABLES | FRIED POTATOES
58

SURF & TURF

US-FILLET OF BEEF | BLACK TIGER PRAWNS | VEGETABLES | FRIED POTATOES
63

VEAL HAUNCH MEDAILLON

FRESH CHANTERELLES | VEGETABLES | SAFFRON RISOTTO
48

CORDON BLEU

WALCHWILER CHEESE | FARMER HAM | SAFFRON RISOTTO
36

TRIPES

SPICY TOMATO SAUCE | CAPERS | PARMESAN | BOILED POTATOES
30

SAFFRON RISOTTO

AUTUMN VEGETABLES | FRESH CHANTERELLES
29

DESSERTS

LOCAL PLUM

LOCAL PLUM PRESERVED IN RED WINE | VANILLA ICE CREAM
14.50

HAZELNUT PARFAIT

AMARETTO | CARAMELISED PEAR SLICES
16.50

CHERRY SHERBET

HOMEMADE | WALCHWILER KIRSCH (SCHNAPS)
15

CARAMEL FLAN

FRUITS | CREAM
10

WHITE ICED COFFEE

MARACAIBO CHOCOLATE NUTS
15

MOUSSE AU CHOCOLAT

MARACAIBO CHOCOLATE | FRUITS | CREAM
13.50 / 16.50

CHERRIES

CHERRIES PRESERVED IN KIRSCH | VANILLA ICE CREAM
9.50 / 12.50

AMARETTI-TRUFFES

DEPENDING ON DAILY OFFER WITH KIRSCH, CHAMPAGNE OR CHOCOLATE
4.50

ZUGER KIRSCH GATEAU

8

PLUM SHERBET

VIEILLE PRUNE
14

CHEESE

CHOICE OF CHEESE | WALNUTS | FRUIT BREAD
18