

STARTERS

OCTOPUS SALAD

MARINATED OCTOPUS | LETTUCE | RED CHILI | OLIVE OIL | LEMON | GARLIC
25

MARINATED VEGETABLES

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

CARPACCIO OF SCALLOPS

SCALLOPS | CRAWFISH | CELERY STALKS | PAPPADUW | OLIVE OIL |
PASSION FRUIT BALSAMICO
24

TOMATO SALAD CAPRESE

RAMATI TOMATOES | BUFFALO MOZZARELLA | BASIL | OLIVE OIL |
BALSAMIC VINEGAR
18

FRIED LIVER OF DUCK

APPLE SLICES | APPLE BALSAMIC
28

ROCKET SALAD

PARMESAN | OLIVE OIL | BALSAMIC VINEGAR
15

SUMMER SALAD

MELON | LETTUCE | HOMEMADE DRESSING
15

BURGUNDY SNAILS

HERBAL BUTTER
18

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

SOUPS

OXTAIL SOUP

ARMAGNAC
14

GAZPACHO

14

SWEET CORN SOUP

13

SWEET CORN SOUP

GRILLED KRISTA KING PRAWNS
18

FISH MENU

OCTOPUS SALAD

MARINATED OCTOPUS | LETTUCE | RED CHILI | OLIVE OIL | LEMON | GARLIC

MARINATED VEGETABLES

MARINATED VEGETABLES WITH HERBS FROM THE GRILL | OLIVE OIL

FISH POT

VEGETABLE SID | PIKE PERCH | MONKFISH | SCALLOP | BLACK TIGER PRAWNS |
BOILED POTATOES | TOAST | SAUCE ROUILLE

SUMMER BERRIES

SUMMER BERRIES | VANILLA ICE CREAM

84

SUMMER MENU

TOMATO SALAD CAPRESE

RAMATI TOMATOES | BUFFALO MOZZARELLA | BASIL | OLIVE OIL |
BALSAMIC VINEGAR

VEAL HAUNCH MEDAILLON (CH)

HERB BUTTER | FRESH CHANTERELLES | VEGETABLES | SAFFRON RISOTTO

ZUGER CHERRY COMPOTE

POTTED CHERRIES IN RED WINE | COCONUT ICE CREAM

72

FISH & CRUSTACEAN

FROM THE LAKE:

DEPENDING ON DAILY OFFER

LOCAL FILET OF PERCH

FRIED | LEMON BUTTER
46

LOCAL FILET OF PERCH

FRIED | FRESH CHANTERELLES
51

LOCAL FILET OF WHITE FISH

STEAMED | ZUG STYLE
42

LOCAL FILET OF WHITE FISH

FRIED | LEMON | CAPERS | WALNUTS
42

LOCAL FILET OF CHAR «ZUGER RÖTEL»

STEAMED | ZUG STYLE
49

FILET OF CHAR (CH)

STEAMED | ZUG STYLE
49

PIKEPERCH (CH)

GRILLED | FRESH CHANTERELLES | SPINACH
51

FROM THE SEA:

FINEST BACK FILET OF COD

GRILLED | ARTICHOKE | CHERRY TOMATOES | OLIVE PESTO
51

FISH POT

VEGETABLE SID | PIKE PERCH | MONKFISH | SCALLOP | BLACK TIGER PRAWNS |
BOILED POTATOES | TOAST | SAUCE ROUILLE
55

SEAFOOD SKEWER

BLACK TIGER SHRIMPS | SCALLOP | SUMMER VEGETABLES
47

SPAGHETTI BLACK TIGER

PRAWNS | ROCKET | GARLIC | OLIVE CHILI PESTO
36

MEAT

VEAL HAUNCH MEDAILLON (CH)

HERB BUTTER | FRESH CHANTERELLES | VEGETABLES | SAFFRON RISOTTO
48

US-FILLET OF BEEF

PEPPER CRUST | BROWN BUTTER | VEGETABLES | FRIED POTATOES
58

SURF & TURF

US-FILLET OF BEEF | BLACK TIGER PRAWNS | VEGETABLES | FRIED POTATOES
65

CORDON BLEU (CH)

WALCHWILER CHEESE | FARMER HAM | SAFFRON RISOTTO
36

TRIPES (CH)

SPICY TOMATO SAUCE | CAPERS | PARMESAN | BOILED POTATOES
30

SAFFRON RISOTTO

SUMMER VEGETABLES | FRESH CHANTERELLES
29

DESSERTS

PISTACHIO SEMIFREDDO SICILY

RASPBERRIES | RASPBERRY SAUCE
16.50

ZUGER CHERRY COMPOTE

POTTED CHERRIES IN RED WINE | COCONUT ICE CREAM
16.50

CHERRY SHERBET

HOMEMADE | WALCHWILER KIRSCH (SCHNAPS)
15

SUMMER BERRIES

SUMMER BERRIES | VANILLA ICE CREAM
16.50

CARAMEL FLAN

FRUITS | WHIPPED CREAM
10

WHITE ICED COFFEE

MARACAIBO CHOCOLATE NUTS
15

MOUSSE AU CHOCOLAT

MARACAIBO CHOCOLATE | FRUITS | WHIPPED CREAM
13.50 / 16.50

AMARETTI-TRUFFES

DEPENDING ON DAILY OFFER WITH KIRSCH, CHAMPAGNE OR CHOCOLATE
4.50

ZUGER KIRSCH GATEAU

8

PRUNE SHERBET

VIEILLE PRUNE
14.50

CHEESE

A CHOICE OF CHEESE | WALNUTS | FRUIT BREAD
18