

MENU SUGGESTIONS

Menu suggestions 2024

SALADS

Seasonal green salads with croutons and			
warm mushrooms			
Seasonal green salads with egg and croutons			
Seasor	nal green salads with nuts	10.50	
Mixed	salad with mozzarella pearls		
and Italian dressing		12.50	
SOUPS	;		
Gazpa	cho cucumber soup (cold)	9.50	
Soup of the day		9.50	
Consommé with vegetables julienne or «Flädli»		9.50	
Broccoli cream soup with croutons		9.50	
Cress foam soup with diced tomatoes		9.50	
MAIN	COURSE		
1	Zurich style cut-up veal		
	Pasta or Rösti and seasonal vegetables	45.50	
2	Pork tenderloin roasted in one piece «Lisa»		
	Pasta and seasonal vegetables	39.50	
3	Veal piccata with tomato sauce		
	Milanese style, spaghetti and seasonal vegetables	43.50	
	with pork	32.50	
	with chicken meat	33.50	
4	Entrecôte Double with herb crust on summer-		
	truffle sauce, potato gratin and seasonal vegetables	49.50	
5	Veal loin roasted in one piece on morel sauce		
	Buttered pasta and seasonal vegetables	52.50	

Menu suggestions 2022

MAIN COURSE

6	Braised beef Burgundy style mashed potatoes and seasonal vegetables	36.50
7	Pork loin roasted in one piece with cognac cream sauce, pasta and seasonal vegetables	34.50
8	Glazed shoulder of veal on herb gravy potato gratin and seasonal vegetables	36.50
9	Veal steak of the loin with morel sauce pasta and seasonal vegetables	52.50
10	Saddle of lamb with Provençal sauce potato gratin and seasonal vegetables	45.50
11	Hungarian style beef stew «Spätzli» and seasonal vegetables	32.50
12	Marinated pork neck from the oven with gravy, mashed potatoes, and seasonal vegetables	29.50
13	Pikeperch fried in butter with almonds boiled potatoes and seasonal vegetables	36.50
14	Poached salmon slices with lime sauce Almond rice and seasonal vegetables	36.50
15	Arctic char Zug style with herb cream sauce boiled potatoes and leaf spinach	36.50

DESSERTS:

Fruit salad with whipped cream	10.50
Fruit salad with mango sorbet	12.50
Crème brûlée with whipped cream	10.50
Chocolate tartlets with vanilla ice cream and whipped cream	10.50
Caramel flan with whipped cream	9.50
Apple strudel Vienna style with vanilla ice cream and whipped cream	12.50
Zuger Kirschtorte	9.50