STARTERS

GREEN SALAD	10.50
MIXED SALAD	13.50
DRESSINGS: French, Italian, Balsamic, Caesar	
CAESAR SALAD with parmesan and croûtons additionally with grilled chicken breast	0 20.00 + 8.00
SIX BURGUNDY SNAILS with herb butter au gratin	16.00
CLASSIC BEEF TATAR with toast or baguette, mild or spicy starter main course with French fri SMOKED SALMON TATAR with fennel salad, citrus-mayonnaise and toast starter main course main course	39.00 es + 6.50
with French fri CARABINERO confit, with jalapeño cream, mango-chutney and Kaffir-lime brew	es + 6.50 30.00
SOUPS	
SOUP OF THE DAY	11.00
VEGAN LENTIL-COCONUT SOUP with tofu	15.00
LOBSTER FOAM SOUP with scallop carpaccio	19.00

VEGETARIAN

with olive crumble, confit fennel,

quinoa and saffron foam

main course starter HOMEMADE PARMESAN-RAVIOLI 30.00 42.00 with dried egg yolk, wild mushrooms and nutbutter foam **VEGAN CAULIFLOWER-PEANUT-CURRY** 29.00 with quinoa FISH price depending on the catch CATCH OF THE DAY from Lake Zug, with boiled potatoes or rice and spinach or vegetables 42.50 **FISCHKNUSPERLI** 38.00 fillets of perch from Lake Zug, deep-fried with tartar sauce, boiled potatoes or rice and spinach or vegetables FILLETS OF CHAR 39.00 44.00 poached «Zug style» or fried in butter «meunière», with boiled potatoes or rice and spinach or vegetables MONKFISH MEDAILLON 46.00

MEAT

SECRETO IBERICO with chorizo, glazed mini carrots and creamy polenta	44.00
ENTRECÔTE «CAFÉ DE PARIS» with shoestring potatoes and young spinach	46.00
FILLET AND BREAST OF BEEF with chervil root and potato croquettes	63.00
SLICED VEAL «ZURICH STYLE» with crispy butter roesti	45.00
LAMB RACKS grilled, with eggplant-caviar, chickpea- sesame balls and Harissa-jus	46.00

About ingredients in our dishes, which can cause allergies or intolerances, our staff will inform you on request.