

STARTERS

GREEN SALAD 10.50

MIXED SALAD 13.50

DRESSINGS: French, Italian, Balsamic, Caesar

CAESAR SALAD 15.00 20.00

with parmesan and croûtons

additionally with grilled chicken breast + 8.00

SIX BURGUNDY SNAILS 16.00

with herb butter au gratin

CLASSIC BEEF TATAR

with toast or baguette, mild or spicy

starter 23.00

main course 39.00

with French fries + 6.50

SMOKED SALMON TATAR

with fennel salad, citrus mayonnaise and toast

starter 23.00

main course 39.00

with French fries + 6.50

TERRINE AND SAUTÉED DUCK LIVER

with pear chutney, parsnip purée,
black walnuts and homemade brioche

32.00

SOUPS

SOUP OF THE DAY 11.00

VEGAN PORCINI MUSHROOM SOUP 15.00

with chili brittle and almonds

LOBSTER FOAM SOUP 19.00

with scallop carpaccio

VEGETARIAN

	starter	main course
GORGONZOLA RAVIOLI with pear chutney, sage, porcini mushrooms and nut butter foam	32.00	42.00
VEGAN CELERY MILLE-FEUILLE with porcini mushrooms, pumpkin chutney and sour cherries		34.00

FISH

CATCH OF THE DAY from Lake Zug with boiled potatoes or rice and spinach or vegetables	price depending on the catch	
FISCHKNUSPERLI fillets of perch, deep-fried with tartar sauce, boiled potatoes or rice and spinach or vegetables	38.00	42.50
FILLETS OF CHAR poached «Zug style» or fried in butter «meunière» with boiled potatoes or rice and spinach or vegetables	39.00	44.00
FILLET OF BREMGARTNER SALMON TROUT with a crispy pumpkin galette, mini beets and horseradish Beurre Blanc		44.00

MEAT

IBERICO SECRETO STEAK with chorizo and gnocchi Romaine, parsnip cream and blackberries	44.00
ENTRECÔTE «CAFÉ DE PARIS» with shoestring potatoes and young spinach	46.00
BEEF FILLET AND BRAISED BEEF CHEEKS with celery mille-feuille and porcini mushrooms and pumpkin chutney	63.00
SLICED VEAL «ZURICH STYLE» with crispy butter roesti	45.00
GRILLED LAMB RACK under a chestnut crust with a crispy pumpkin galette, Brussels sprouts, black walnuts and juniper sauce	46.00

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

Declaration

Beef: CH; Veal: CH; Duck: FRA; Iberico Secreto: ESP; Lamb: AUS/NZL; Chicken: CH; Snails: FRA
Salmon: NOR; Char: CH/Römerswil; Scallops: Northwest Pacific; Perch: EU-inland waters; Salmon trout: CH
Freshwater fish from Speck fisheries in Zug and fishfarm Spielhofer in Niederwil
White Baguette: CH; Rustico Flute/Wheat bread: CH

All Prices are in CHF and incl. VAT