

STARTERS

SASHIMI

TUNA | SALMON | SCALLOPS | GINGER
31

SALMON -AVOCADO TARTAR

SALMON | AVOCADO
26

GREEN ASPARAGUS

BELPER KNOLLE | BROWN BUTTER
26 / 36

CARPACCIO OF SCALLOPS

ASPARAGUS SALAD | LIME VINAIGRETTE
26

FRIED LIVER OF DUCK

APPLE SLICES | APPLE BALSAMIC
29

SPRING SALAD

LETTUCE | RADISHES | ASPARAGUS | YELLOW CARROTS | HOMEMADE DRESSING
15

SPRING CARROT SOUP

GINGER
14

GREEN ASPARGUS SOUP

14

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

MAIN COURSE

VEAL HAUNCH MEDAILLON (CH)

HERB BUTTER | VEGETABLES | ASPARAGUS | SAFFRON RISOTTO
48

US-FILLET OF BEEF

PEPPER CRUST | BROWN BUTTER | VEGETABLES | SAFFRON RISOTTO
59

TANDOORI CHICKEN (CH)

VEGETABLES WITH ASPARAGUS | SAFFRON RISOTTO
36

CORDON BLEU (CH)

WALCHWILER CHEESE | FARMER HAM | SAFFRON RISOTTO
36

SAFFRON RISOTTO

VEGETABLES | ASPARAGUS
29

FISH & CRUSTACEAN

**FROM THE LAKE:
DEPENDING ON DAILY OFFER**

FILET OF PERCH

FRIED | LEMON BUTTER
46

LOCAL FILET OF WHITE FISH

STEAMED | ZUG STYLE
44

LOCAL FILET OF WHITE FISH

FRIED | LEMON | CAPERS | WALNUTS
44

LOCAL FILET OF PIKE

FRIED | BUTTER WITH HERBS | SPINACH | MAYONNAISE | LEMON
53

SCOTTISH SALMON

GRILLED | ASPARGUS
47

FROM THE SEA:

SEAFOOD DUO

BLACK TIGER SHRIMPS | SCALLOP | SPRING VEGETABLES
48

SPAGHETTI BLACK TIGER

PRAWNS | ROCKET | GARLIC | OLIVE CHILI PESTO
36

DESSERT

PANNA COTTA

RASPBERRY SAUCE | FRUITS
15

WHITE ICED COFFEE

MARACAIBO CHOCOLATE NUTS
15

CHOCOLAT MOUSSE

MARACAIBO CHOCOLAT | FRUITS | CREAM
13.5 / 16.5

AMARETTI-TRUFFES

DEPENDING ON DAILY OFFER WITH KIRSCH, CHAMPAGNE OR CHOCOLATE
4.50

CHERRIES

PRESERVED IN KIRSCH | VANILLA ICE CREAM
9.50 / 12.50

ZUGER KIRSCH GATEAU

8.50