

**local.
fresh.
healthy.**

Swiss classics reinterpreted

Our kitchen team is committed to healthy, seasonal cuisine, using fresh, high-quality ingredients sourced locally wherever possible.

By working closely with our suppliers, we ensure that only the best and freshest produce ends up on your plate. We also think about the future, which is why sustainable use of resources and animal welfare are our top priorities. This philosophy allows our guests to enjoy their meal to the full without a guilty conscience.

Thanks to the careful selection and combination of ingredients, as well as the creativity and passion of our kitchen team, a unique taste experience awaits you here. Let yourself be enchanted by the flavours and freshness of our dishes and embark on a culinary journey that will delight your palate, eyes and spirit.

We wish you a pleasant stay and "en Guete"!

Your PERRON NORD team

Dinner Menu.

Wednesday 22 July – Tuesday 28 July

STARTERS

-  **Leaf salad** CHF 9.50
with orange vinaigrette, sesame-biscuits, nectarines & red rocket
-  **Muhammara** CHF 10.50
Middle Eastern dip made with roasted bell peppers and walnuts
served with canola oil dressing, bread chips, and olives
-  **Gazpacho Andaluz** CHF 12.50
cold tomato soup with croutons and basil oil

MAINS

- Ragù alla Bolognese made with Swiss beef** CHF 29.00
with penne, cherry tomatoes, and Parmesan
-  **Chili sin Carne** CHF 29.00
with corn, eggplant, and tomatoes
served with basmati rice
- Grilled Secreto from Thurgau Apple Pig** CHF 32.00
with baby potatoes, Pimientos de Padrón & ajvar

Our classics.

Zug Salad Bowl (vegan)

CHF 19.00

Leaf salad, quinoa, sweetcorn, pickled red onions,
cherry tomatoes, coleslaw, cucumber &
bread crisps with a rapeseed oil dressing



with Swiss grilled cheese

CHF 25.00

with baked Egli nuggets & calamansi mayonnaise

CHF 25.00

with pan-fried Swiss chicken breast strips

CHF 30.00

Baked Swiss chicken thighs

CHF 33.00

(boneless) in a Valencian herb marinade
with Pimientos del Padrón
served with chips & lemon aioli

"Open" PERRON NORD burger

CHF 36.00

Rotkreuz buffalo meat & Central Swiss beef (180g)
on a toasted brioche bun with Schlossberg young cheese,
fried bacon (CH), gherkins, fried onions,
iceberg lettuce & caramelised onion mayonnaise
served with chips

Organic Zug beef tartare, hand-cut

CHF 36.00

served with smoked egg yolk, calamansi mayonnaise,
homemade brioche toast, bread crisps, herb salad,
soya and wholegrain mustard & Belper Knolle

Grilled aubergine & courgette-tomato ragout (vegan)

CHF 26.00

served with couscous, coconut yoghurt with mint & broccoli

Baked eglinuggets

CHF 29.50

served with french fries & calamansi mayonnaise

Grilled Swiss flank steak* (180g)

CHF 38.00

served with pico de gallo, chips & coleslaw

*choose your preferred degree of doneness: rare, medium, well done

PERRON NORD Desserts.

Dessert of the day

CHF 6.00

Served in a handy WECK jar.

Dessert duo of the day

CHF 10.00

A seasonal WECK jar served
with a coffee or espresso

Our service team will be happy to provide you with information about what's on offer



"Kalte Lust" Ice Cream

CHF 4.50 per scoop

100% enjoyment with a clear conscience & pure love for all the senses

Milk Ice Cream

- Vanilla
- Chocolate
- Yogurt-Blueberry

Sorbet (vegan)

- Mango

For information on allergen notices, please contact the service team

Sustainability and social commitment are our top priorities: we mainly use products from local suppliers, always organic where possible.

Our suppliers

Meat:

Metzgerei Berchtold, Rotkreuz
Biohof Bruhst, Oberägeri
Metzgerei Gabriel, Wolfenschiessen
LUMA Delikatessen, Neuhausen am Rheinfall

Fish:

G. Bianchi, Zufikon

Fruits & vegetables:

Mundo AG, Rothenburg
Garibay Organic, Adligenswil
Organic herbs from our own garden

Cheese, dairy products, eggs:

Metzgerei Berchtold, Rotkreuz
Küssnachter Dorfkäserei, Küssnacht
Chäs-Hütte, Meierskappel
CheesEnjoy, Rotkreuz
Buurehof Haldenhof, Rotkreuz

Bread:

Kreuzbäckerei, Stans
Fredy's AG, Baden

declaration:

Egli – Germany
Eggs – Switzerland
Bread – Switzerland

Together with you, we support the Drink & Donate projects and give people access to clean drinking water. We donate CHF 0.50 per 0.5 / 1 litre