

Business Lunch.

Wednesday 22 July – Tuesday 28 July

STARTERS



Leaf salad

with orange vinaigrette, sesame biscuits, nectarines & red rocket



Muhammara

Middle Eastern dip made with roasted bell peppers & walnuts
served with canola oil dressing, bread chips & olives



Gazpacho Andaluz

cold tomato soup with croutons and basil oil

MENU OPTION 1

CHF 29.50

Pasta.

Ragù alla Bolognese made with Swiss beef

with penne, cherry tomatoes, and Parmesan

Vegetarian.



Chili sin Carne

with corn, eggplant, and tomatoes
served with basmati rice

MENU OPTION 2

CHF 34.50

Meat.

Pan-fried Swiss chicken breast

served with French fries,
green salad with house dressing & lemon mayonnaise

Meat.

Grilled Secreto from Thurgau Apple Pig

with baby potatoes, Pimientos de Padrón & ajvar

CLASSIC OPTION

CHF 34.50

Baked perch nuggets

served with french fries & calamansi mayonnaise

Our Classics.

"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

Zuger Salad Bowl (vegan)

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 28.00

with pan-fried Swiss chicken breast strips

CHF 30.00

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

Meat 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