

STARTERS & SOUPS

	Starter	Main
Creamy tomato soup ✓ Rocket Parmesan	12.00	
Beef fillet carpaccio caipirinha Rocket Parmesan	23.00	
Mixed Salad ✓ House dressing Mixed leaves Raw vegetables	15.00	
Hand-cut tartare from Swiss pasture-fed beef Pickled vegetables Brioche toast Nut butter	26.00	38.00
Cold Cuts & Cheese Platter Serrano Ham Bündnerfleisch Alpine Pork Ham Steinhauser Sbrinz Gruyère Fritzenhaus		36.00

HITS LE BAR DU BŒUF

Currywurst from Villiger French fries	28.00
Ochsen Burger from pasture-fed beef Brioche bun Lettuce Cucumber Cabbage French fries	32.00
Sliced veal Mushroom and cognac cream sauce Rösti Market vegetables	46.00

PASTA

Homemade tortellini ✓ Ricotta Spinach Sage butter	32.00
Homemade pappardelle al ragù di Bologna Parmesan Parsley	30.00

Meat and fish are from Switzerland.
Brioche is made in-house, bread and pastries are from Fredy's.
Bread and Alpine butter are charged at CHF 3.00 per serving.

CLASSICS

	Main
Crispy Lake Zug whitefish fillet Tartar sauce Pommes allumettes	38.00
Veal liver sautéed in butter Sage Rösti Market vegetables	46.00
Beef fillet cubes with cognac sauce Handmade tjarin Market vegetables	46.00
Viennese baked chicken Lingonberries Parsley potatoes Dill cucumber salad	42.00

DESSERTS

Matcha crème brûlée Seasonal berries	13.00
Strawberries Vanilla ice cream Whipped cream	16.00
Original Zuger cherry cake	10.00
Whipped iced coffee Zug cherry brandy	14.00 15.00
Affogato Vanilla ice cream Espresso	9.50
Homemade ice cream & sorbets Vanilla Mocha Chocolate Pistachio Strawberry Mango Lemon 1 Scoop 6.00 2 Scoop 11.00 3 Scoop 15.50	