

VORSPEISEN

Bunter Blattsalat

Gemüsestreifen | Dressing | Toppings
Klein 13.- | Gross 16.-

Nüsslisalat

Speck | Ei | Croûtons | Mandarindressing
16.-

Marroni Suppe

Thymian Crème Fraîche | Zimt Croûtons
16.-

Rindstatar

Hausgemachtes Brioche | Toast | Winter Pickles
Klein 23.- | Gross 32.-

HAUPTGÄNGE

Grünes Gemüsecurry

Jasminreis | Koriander Schaum
27.-

Randensteak

Kokosnussschaum | Couscous | gebackener Federkohl
38.-

Rindfleischroulade

Schmor Jus | Kartoffelpüree
Marktgemüse
29.-

Kalbsgeschnetzeltes

Champignonrahmsauce | Butterrösti | Gemüse
48.-

Felchenfilet aus dem Zuger See

Kräuterrahmsauce | Reis | Marktgemüse
41.-

Gebratener Swiss Lachs

Estragonsauce | Gnocchi alla Romana | Romanesco
44.-

STARTERS

Mixed salad

strips of vegetables | dressing | topping
small 13.- | large 16.-

Lamb's lettuce

bacon | egg | croutons | tangerine dressing
16.-

Chestnut soup

tyhme crème fraîche | cinnamon croutons
16.-

Beef tatar

homemade brioche | toast | winter pickles
small 23.- | large 32.-

MAIN COURSES

Green vegetable curry

jasmine rice | coriander foam
27.-

Beetroot steak

coconut foam | couscous | baked kale
38.-

Beef roulade

braised jus | mashed potatoes
market vegetables
29.-

Veal strips

mushroom cream sauce | hash brown | vegetables
48.-

Whitefish fillet from Lake Zug

herb cream sauce | rice | market vegetables
41.-

Pan - fried swiss salmon

tarragon sauce | gnocchi alla Romana | romanesco
44.-