

## STARTERS & SOUPS

|                                                                                                                                     | Starter      | Main         |
|-------------------------------------------------------------------------------------------------------------------------------------|--------------|--------------|
| <b>Creamy tomato soup</b> ✓<br>Rocket   Parmesan                                                                                    | <b>12.00</b> |              |
| <b>Beef fillet carpaccio caipirinha</b><br>Rocket   Parmesan                                                                        | <b>23.00</b> |              |
| <b>Mixed Salad</b> ✓<br>Leaf lettuce   House dressing   Raw vegetables                                                              | <b>15.00</b> |              |
| <b>Hand-cut tartare from Swiss pasture-fed beef</b><br>Pickled vegetables   Brioche toast   Nut butter                              | <b>26.00</b> | <b>38.00</b> |
| <b>Cold Cuts &amp; Cheese Platter</b><br>Serrano Ham   Bündnerfleisch   Alpine Pork Ham<br>Hünenberger Sbrinz   Gruyère Fritzenhaus |              | <b>36.00</b> |

## HITS LE BAR DU BŒUF

|                                                                                                         |              |
|---------------------------------------------------------------------------------------------------------|--------------|
| <b>Currywurst from Villiger</b><br>French fries                                                         | <b>28.00</b> |
| <b>Ochsen Burger from pasture-fed beef</b><br>Brioche bun   Lettuce   Cucumber   Cabbage   French fries | <b>32.00</b> |

## HOMEMADE PASTA

|                                                            |              |
|------------------------------------------------------------|--------------|
| <b>Pumpkin ravioli</b> ✓<br>Fonduta   Pumpkin seeds   Kale | <b>32.00</b> |
| <b>Gnocchi al ragù di Bologna</b><br>Parmesan   Parsley    | <b>30.00</b> |

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         |
| <b>Crispy Lake Zug whitefish fillet</b>                                                                         | <b>38.00</b> |
| Tartar sauce   Boiled potatoes   Spinach roots                                                                  |              |
| <b>Veal liver sautéed in butter</b>                                                                             | <b>39.00</b> |
| Sage   Rösti   Market vegetables                                                                                |              |
| <b>Sliced veal</b>                                                                                              | <b>46.00</b> |
| Mushroom and cognac cream sauce   Rösti   Market vegetables                                                     |              |
| <b>Braised oxtail</b>                                                                                           | <b>40.00</b> |
| Barolojus   Meaux mustard mashed potatoes   Market vegetables                                                   |              |
| <b>Wienerschnitzel</b>                                                                                          | <b>46.00</b> |
| Lingonberries   Parsley potatoes   Market vegetables                                                            |              |
| <b>Venison escalope</b>                                                                                         | <b>44.00</b> |
| Wild lingonberries sauce   Red cabbage   Brussels sprouts<br>Chestnuts   Egg spaetzli   White wine-poached pear |              |

# DESSERTS

|                                                                    |              |
|--------------------------------------------------------------------|--------------|
| <b>Original Zuger cherry cake</b>                                  | <b>10.00</b> |
| <b>Whipped iced coffee</b>                                         | <b>14.00</b> |
| With Zug cherry brandy                                             | <b>15.00</b> |
| <b>Affogato</b>                                                    | <b>9.50</b>  |
| Vanilla ice cream   Espresso                                       |              |
| <b>Nesselrode Coupe</b>                                            | <b>13.50</b> |
| Whipped cream   Freshly churned vanilla ice cream   Meringue       |              |
| <b>Homemade ice cream &amp; sorbets</b>                            |              |
| Vanilla   Mocha   Chocolate   Green apple<br>Lemon   Mango   Lemon |              |
| 1 Scoop 6.00   2 Scoop 11.00   3 Scoop 15.50                       |              |

Our vegetarian dishes are labelled with this label.   
For vegan dishes and food intolerances, please contact our service staff.  
Our prices are in CHF and include 8.1% VAT.