



Liebe Gäste

Restaurant au Premier & le Bar du Bœuf geschlossen.

Wir freuen uns, Sie wieder nach unseren Ferien am Montag, 17. August bei uns zu begrüßen.

Dear Guests

Restaurant au Premier & le Bar du Bœuf are closed.

We look forward to welcoming you again after our holidays on Monday, 17th August.

STARTERS

	Starter	Main
Lettuce heart ✓ Vinaigrette Chopped egg	16.50	
Mixed salad ✓ Raw vegetables Leaf lettuce	19.00	
Sauces: House dressing Yoghurt dressing Olive oil and balsamic dressing		
Buffalo mozzarella from Buttwil ✓ Oxheart tomato Basil Pine nuts	20.00	
Tuna carpaccio Fennel salad Orangen dashi glaze Wasabi	22.00	
Hand-cut tartare from Swiss pasture-fed beef Pickled vegetables Brioche toast Nut butter	29.00	
Grilled octopus Salsa verde Baba Ganoush Grilled bell peppers Grissini	32.00	

FROM THE SOUP POT

Roasted vegetable gazpacho ✓ Apricot	15.00	
Soup of the day	12.50	

PASTA AND VEGETARIAN

Ravioli filled with summer truffle ✓ Herb sauce Sautéed morels Peas	27.00	40.00
Ragout of Appenzeller Ribelmais chicken Preserved lemon velouté Homemade pappardelle Parsley	29.00	42.00
Acquerello risotto arancini ✓ Basil foam Peperonata Pea cream Pecorino		38.00

Meat and whitefish are from Switzerland | Tuna from the Philippines
 Octopus from Spain | Red mullet from Vietnam
 Brioche is made in-house, bread and pastries are from Eigenbrötler and Fredy's.
 Our prices are in CHF and include 8.1% VAT.

FROM THE WATER

	Small Portion	Portion
Poached fillet of Lake Zug whitefish		48.00
Herb nage Beetroot & Sbrinz Carnaroli risotto Leaf spinach		
Pan-Fried red mullet fillets		52.00
Chorizo-lobster foam sauce Tomato-fennel ragout White bean mousseline		

OCHSEN CLASSICS

Pan-fried veal liver	40.00	46.00
Butter Herbs Sage Rösti Market vegetables		
Zurich-style veal strips	46.00	52.00
Cognac cream sauce Champignons Rösti Market vegetables		
Beef fillet from Swiss beef		68.00
Port wine jus Rosemary mashed potatoes Market vegetables		
Wienerschnitzel		54.00
Lingonberries Parsley potatoes Market vegetables		
Chateaubriand from Swiss pasture-fed beef fillet	150gr	200gr
From 2 People	72.00	83.00
Béarnaise sauce French fries Vegetable platter Leaf spinach		

RED WINE RECOMMENDATION

Merlot San Domenico 2020	68.00
Carlo Tamborini – Lamone – Tessin	
Lambrusco Reggiano	52.00
Lini 910 – Salamino e Ancellota – Emilia Romagna the quintessential sparkling summer wine	
Purgatori 2021	68.00
Bodega Purgatori – Costers del Serge – Cariñena, Garnacha	
Paral Reserva 2021	72.00
A.Bouschet, Cabernet, Malbec, Marselan Quinta do Paral, João Meneses – Alentejo – Portugal	
Château Lagrange 1998	95.00
Saint-Julien – wonderfully matured Bordeaux	