

## APPETIZER & SOUPS

	Starter	Main course
<b>Soup of the Day</b>	<b>11.00</b>	
<b>Cream of pumpkin soup</b> ✓	<b>14.00</b>	
Amaretto foam   pumpkin seed oil   pumpkin seeds		
<b>Lettuce</b> ✓	<b>17.50</b>	
Egg vinaigrette   sunflower seeds		
<b>Nut lamb's lettuce</b> ✓	<b>17.00</b>	
Egg from Zug   toasted bread cubes		
<b>Burrata</b> ✓	<b>20.00</b>	
Datterini tomatoes   balsamic vinegar   olive oil   basil		
<b>Game terrine</b>	<b>20.00</b>	
Apricot chutney   white cabbage salad		
<b>Tartare of Swiss pasture-fed beef</b>	<b>23.00</b>	<b>38.00</b>
Hand-cut   Schwyz alpine butter   Brioche toast		
<b>Jamón Ibérico Pata Negra Reserva D.O.</b>	<b>27.00</b>	<b>45.00</b>

## HITS LE BAR DU BŒUF

<b>Ochsen Burger of veal</b>	<b>32.00</b>
Lettuce   cucumber   cabbage   French fries	
<b>Mussels and chips</b>	<b>40.00</b>
Mussel   tomato   French fries	

## PASTA

<b>Tjarin al tartufo</b> ✓	<b>28.00</b>	<b>42.00</b>
Lightly cream sauce   summer truffles		
<b>Veal ravioli</b>	<b>20.00</b>	<b>34.00</b>
Pumpkin sauce   cream   porcini mushrooms		

### Declaration:

Meat & fish are from Switzerland | Moules from Holland

Game from Austria

Our vegetarian dishes are marked with this ✓ sign.

## CLASSICS

<b>Fried whitefish fillets from Lake Zug</b>	<b>40.00</b>
Almonds   spinach leaves   boiled potatoes	
<b>Veal liver fried in butter</b>	<b>39.00</b>
Fresh herbs   buttered Rösti	
<b>Thinly slivered veal Zurich style</b>	<b>44.00</b>
White wine-mushroom cream sauce   buttery Rösti	
<b>Wienerschnitzel</b>	<b>44.00</b>
French fries   cranberries	
<b>Venison stew Hubertus</b>	<b>38.00</b>
Bacon   grapes   bread cubes	
Red cabbage   chestnuts   spätzle	
<b>Venison escalope Mirza</b>	<b>46.00</b>
Deer cream sauce   red cabbage   Brussels sprouts   chestnuts	
Spätzle   cranberry apple	

## DESSERTS

<b>Coupe Nesselrode</b>	<b>15.00</b>
Chestnut   Meringue   vanilla ice cream   whipped cream	
<b>Original Zug cherry brandy cake</b>	<b>10.00</b>
<b>Whipped ice coffee</b>	<b>13.50</b>
<b>with Kirsch snaps from Zug</b>	<b>14.50</b>
<b>Plum dumpling   vanilla ice cream</b>	<b>15.00</b>
<b>Moist chocolate cake</b>	<b>10.00</b>
Whipped cream	
<b>Homemade ice cream and sorbets</b>	
Vanilla   mocha   chocolate   caramel	
Lemon   mango   passion fruit	
1 scoop 6.00   2 scoops 11.00   3 scoops 15.00   whipped cream 1.50	

Our prices are in Swiss francs and include 8.1% VAT