

STARTERS & SOUPS

	Starter	Main
Pumpkin cream soup ✓ Styrian pumpkin seed oil Pumpkin seeds	14.00	
Baby Lettuce Salad Crispy Panko Chicken Sesame-Ginger Dressing Wasabi	22.50	35.50
Lamb's lettuce ✓ Zuger egg	17.00	
Hand-cut tartare from Swiss pasture-fed beef Schwyz alpine butter Brioche toast	26.00	38.00
Cold platter Serrano raw ham Bündnerfleisch Alpine pork ham Steinhauser Sbrinz Gruyère Fritzenhaus		36.00

HITS LE BAR DU BŒUF

Moules et frites Mussels Tomatoes French fries	40.00
Ochsen Burger from pasture-fed beef Brioche bun Lettuce Cucumber Cabbage Bacon French fries	32.00

PASTA

Cheese spaetzli ✓ Fried onions Gruyère Fritzenhaus Emmentaler Appenzeller	30.00
Fusilli Puttanesca ✓ Tomato sauce Garlic Taggiasca olives Capers Peperoncino	28.00


Meat and fish are from Switzerland, if not stated otherwise.
Brioche is made in-house, bread & pastries are from Fredy's
We charge CHF 3.00 for bread and alpine butter

CLASSICS

	Main
Fried whitefish fillets from Lake Zug Alpine butter Root spinach Boiled potatoes	40.00
Veal liver fried in butter Sage Rösti Market vegetables	39.00
Veal Wiener schnitzel Cranberries French fries	44.00
Venison patties Venison gravy Mashed potatoes Braised red cabbage	38.00
Venison cutlets Game cream sauce Braised red cabbage Chestnuts Egg spaetzle Cranberry pear	46.00

DESSERTS

Coupe Nesselrode Vermicelles Meringue Vanilla ice cream Zuger Nydle	16.50
Original Zug cherry brandy cake	10.00
Whipped iced coffee with Zuger Kirsch	13.50 14.50
Affogato	9.50
Moist chocolate cake Whipped cream from Zug	12.00
Homemade ice cream & sorbets Vanilla Mocha Chocolate Hazelnut Sour cream Lemon Mango Raspberry	
1 scoop 6.00 2 scoops 11.00 3 scoops 15.50 whipped cream from Zug 1.50	

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.