

Menu I 54.00

Carrot and ginger soup
 Roasted sesame seeds

Roasted chicken breast
 Red wine jus
 Mediterranean pan-fried potatoes
 Oven-roasted vegetables

Caramel pudding
 Zuger whipped cream

Menu II 78.00

Beef broth
 Pancake strips | Chives

Pan-fried Alpine pike-perch fillet
 Creamy sauerkraut | Boiled potatoes

or

Veal strips
 Cognac and mushroom cream sauce
 Rösti | Seasonal market vegetables

Almond chocolate cake
 Felchlin Madagascar Grand Cru couverture
 Vanilla ice cream
 Pistachio brittle

Menu III 75.00

Lettuce heart
 House dressing | Sautéed mushrooms
 Chopped egg from Zug

Brasato al Barolo from Swiss pasture-fed beef
 Rosemary mashed potatoes
 Glazed carrots

Vanilla panna cotta
 Raspberry

Menu IV 112.00

Lobster bisque
 Sautéed langoustine

Tajarin
 Sautéed seasonal mushrooms

Glazed roast veal shoulder
 Red wine jus | Potato gratin
 Seasonal market vegetables

Zuger cherry cake
 or
 Zuger Ice coffee
 with or without kirsch

Menu V 112.00

Homemade duck liver terrine
 Brioche toast
 Quince chutney with lemon verbena

Beef fillet medallions from Swiss pasture-fed beef
 Port wine gravy
 Baked potato doughnuts (Pommes Dauphine)
 Sautéed root spinach

Ochsen dessert variation

Menu VI 128.00

Tuna tataki
 Wakame | Cucumber and peanut salad
 Green sauce

Green garden pea soup

Veal steak
 Creamy morel sauce
 Handmade tjarin
 Seasonal market vegetables

Chocolate raspberry tartlets
 with a liquid filling
 Felchlin Madagascar 64% couverture
 Raspberry variation (sorbet | freeze-dried
 raspberries) | Roasted pine nuts

Menu VII 125.00

Lamb's lettuce
 Sautéed mushrooms
 Crispy farmhouse bacon | House dressing

Riesling foam soup
 Grilled Crista shrimp | Chive oil

Confit cod fillet
 Green curry | Lime mashed potatoes
 Sautéed root spinach

or

Entrecôte (200 g)*
 Roasted whole from Swiss pasture-fed beef
 Sauce Béarnaise | pan-fried potatoes
 Seasonal market vegetables

Ochsen speciality

*For 15 people or more