



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 & SOUPS

	Starter	Main
Creamy tomato soup ✓ Rocket Parmesan	12.00	
Beef fillet carpaccio caipirinha Rocket Parmesan	23.00	
Mixed Salad ✓ House dressing Mixed leaves Raw vegetables	15.00	
Hand-cut tartare from Swiss pasture-fed beef Pickled vegetables Brioche toast Nut butter	26.00	38.00
Cold Cuts & Cheese Platter Serrano Ham Bündnerfleisch Alpine Pork Ham Steinhauser Sbrinz Gruyère Fritzenhaus		36.00

HITS LE BAR DU BŒUF

Currywurst from Villiger French fries	28.00
Ochsen Burger from pasture-fed beef Brioche bun Lettuce Cucumber Cabbage French fries	32.00
Sliced veal Mushroom and cognac cream sauce Rösti Market vegetables	44.00

PASTA

Homemade tortellini ✓ Ricotta Spinach Sage butter	32.00
Homemade pappardelle al ragù di Bologna Parmesan Parsley	30.00

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
Crispy Lake Zug whitefish fillet	38.00
Tartar sauce Pommes allumettes	
Veal liver sautéed in butter	39.00
Sage Rösti Market vegetables	
Beef fillet cubes with cognac sauce	46.00
Handmade tjarin Market vegetables	
Viennese baked chicken	42.00
Lingonberries Parsley potatoes Dill cucumber salad	

DESSERTS

Matcha crème brûlée	13.00
Seasonal berries	
Strawberries	16.00
Vanilla ice cream Whipped cream	
Original Zuger cherry cake	10.00
Whipped iced coffee	14.00
Zug cherry brandy	15.00
Affogato	9.50
Vanilla ice cream Espresso	
Homemade ice cream & sorbets	
Vanilla Mocha Chocolate Pistachio Strawberry Mango Lemon	
1 Scoop 6.00 2 Scoop 11.00 3 Scoop 15.50	