

Felsenkeller Hits

	Half Portion	Full Portion
Variation of Serrano ham (Jamón Serrano – España) & cheese, garnished – 80gr. oder 150gr.	17.50	28.50
Serrano ham (Jamón Serrano – España) thinly sliced, garnished – 80gr. oder 150gr.	17.50	28.50
Cooked potatoes, with three swiss hard cheese , bread, butter, little green salad with french dressing		25.50
Beef fillet Tatar Aklin , garnished with capers and onions, taste of Cognac, Toast and butter <small>(80/160gr. Greater Omaha Nebraska Beef)</small>	27.50	47.50
Rösti gratinated with cheese , bread (optional with 2 fried eggs + Fr. 4.00)		25.50

Salad's & Entrées

Sauerkraut soup Aklin with sautéed cubes of bacon and bread croutons		14.50
Coconut- lemon grass soup with marinated Scottish salmon, apple caper <small>(lactose free/gluten free)</small>		16.50
Lobster cream soup "Bisque de homard Aklin" with Cognac, apple caper and lobster cube		18.50
Green leafy salad served with roasted nuts & seeds, sun dried apricots / italian or french dressing		13.50
Raw salad of red beets , apple, caramelised walnuts, fresh horseradish, Italian house dressing		15.50
Steinhauser lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons / italian or french		17.50
Raw stripes of Scottish salmon , marinated with oranges and dill, served with mustard- dill sauce, bouquet of salad		24.50
Terrine of Alsatian goose liver, puree of avocado and figs, sauce of Zuger cherries, caramelised walnuts		32.50
Alsatian Goose liver sautéed , chutney of mango and onions, sauce of Glühwein, Velouté of black truffles		34.50
Snails (6pieces) du Mont d'Or Vallorbe Suisse, gratinated with herb butter		18.50
Beef Tatar , elegantly garnished with a taste of Cognac, served with Toast <small>(80 gr. Greater Omaha Nebraska Beef)</small>		27.50
Maine lobster salad , lukewarm, salad of Beluga lentils with mango, apple- pumpkin chutney, Port wine pears		34.50
Entrée Variation Aklin – Beef Tatar, Alsatian goose liver terrine, raw stripes of marinated Scottish salmon, Velouté of black truffles, mustard dill sauce, Toast & Butter		36.50

Vegetarian delicacies

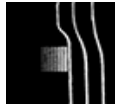
	Half portion	Full portion
Noodles with Umbria Truffles, truffle oil "Gocce di tartufo bianco", market vegetables	23.50	35.50
Gratin of vegetables , served with a vegan- lactose free Sauce Hollandaise	20.50	28.50
Rice noodles , market vegetables, sauce of oranges and carrots (vegan, lactose free, gluten free)	15.50	23.50

Lake & Ocean Fish

Niederwiler filets of lake char ; sautéed in cold pressed olive oil, market vegetables or "Zug Style", poached in a white wine- herb sauce, market vegetables	35.50	47.50
Fillets of Perch "Egli" , sautéed in cold pressed olive oil, served with a sauce of lime, market vegetables	35.50	47.50
Duet of sautéed Zuger lake char and Zuger perch, Alsatian Cremant Sauerkraut, reduction of Pinot Blanc	35.50	47.50
Fillets of Dorade Royal , sautéed in cold pressed olive oil, sauce of oranges and black pepper, market vegetables	32.50	44.50
Side dish of your choice: Basmati rice, mixed wild rice or boiled potatoes		

Maine Lobster Specialities

Lobster noodles , ragout of Maine lobster, lobster sauce	45.50	65.50
Maine Lobster <small>(without shell)</small> , Sauce Hollandaise, mixed wild rice, market vegetables	55.50	67.50
„Surf & Turf“ , Maine Lobster <small>(without shell)</small> served with a grilled US Beef Fillet, <small>Greater Omaha Nebraska Beef</small> mustard sauce, mixed wild rice, market vegetables	62.50	72.50



Aklin meat Classic's

	Half portion	Full portion
Pot roast thinly sliced, sauce of horse radish, boiled potatoes, market vegetables	23.50	35.50
Calf's tongue , thinly sliced, white sauce of capers, boiled potatoes, market vegetables	21.50	33.50
Tripe from Zuger beef, tomato sauce with cumin, potatoes, market vegetables, Parmesan Grana Padano	19.50	26.50
"Poularde" , Filled with sun dried apricots, noodles, market vegetables, sauce of ginger and wild flower honey		36.50
Quail Fribourgoise out of the oven, filled with goose liver, Carnaroli Risotto, Sauce of black truffles (no bones)	35.50	47.50
Hünenberger steak of pork from the grill, mustard sauce, creamy sauerkraut, boiled potatoes	24.50	36.50
Zuger veal Cordon Bleu , filled with Walchwil mountain cheese, Zuger dry meat, in Kirsch brandy marinated cherries, pan-fried, market vegetables, Pommes Alumettes		47.50
Zuger calf's liver with Rösti, market vegetables	26.50	38.50
Sliced Zuger veal , served with mushroom cream sauce, Rösti, market vegetables	35.50	47.50
Zuger steak of veal "Zyttum" from the grill, Carnaroli Risotto, Sauce of Zuger cherries marinated in Kirsch, market vegetables	43.50	55.50
Beef Tatar elegantly garnished with a taste of Cognac, served with Toast (80/160gr. Greater Omaha Nebraska Beef)	27.50	47.50
Beef Fillet cubes sautéed, served in a sauce of mustard, Basmati rice, market vegetables Greater Omaha Nebraska Beef	39.50	51.50
"Tournedos Rossini" Greater Omaha Nebraska Beef		
Beef Fillet grilled with a slice of Alsatian goose liver, sauce of black Umbria truffles, gratinated potatoes, market vegetables	55.50	67.50

We grill your meat the way you like it:

Rare = bleu / Medium rare – saignant / Medium – à point / Medium well = légèrement rosé / Well done – bien cuit

Cheese & Sweets

Walchwil mountain cheese , red wine mustard, ragout of grapes, homemade fruit bread	12.50	16.50
"Brie de Meaux" cheese with black Umbria truffles, homemade chutney of pumpkin	15.50	19.50
„Bûche Caprifeuille de la Loire" goat cheese, lukewarm compote of Zug cherries, caramelized puff pastry	14.50	18.50
Variation France - Roche Baron, Reblochon, „Brie de Meaux“, caramelized apple and cinnamon	13.50	17.50
Variation Suisse - Emmentaler, Greyerzer, Appenzeller, Port wine pears, nuts	13.50	17.50
Variation Goat, Sheep, Cow	13.50	17.50
„Bûche Caprifeuille de la Loire“ goat cheese, Entlebucher Schafmutschli, Jersey Blue (Blauschimmel)		
3 varieties of your choice with homemade fruit bread, nuts, grapes		17.50
Parfait of caramelised walnuts , sauce of Baileys	12.50	16.50
Ice coffee „Aklin“ style (with Kirsch + Fr. 4.--)	9.50	13.50
Kirsch Cake „Zug“		12.50
Crema Catalana burnt with brown sugar		10.50
Variation of light and dark chocolate mousse	10.50	14.50
Panna Cotta with mango sauce		14.50
Light variation of sherbets garnished with fresh fruits and fruit sauce	13.50	17.50
Sabayon of Marsala wine, vanilla ice cream, chocolate	14.50	18.50
Dessert Variation „Aklin“ , fruity sherbets, chocolate mousse, parfait, kirsch cake Zug, fresh fruits and fruits sauce		24.50

Product declaration: Switzerland Veal, pork, poultry - Butcher Aklin- Perch, - (swiss lakes) - Bianchi Comestibles, Zimmermann Walchwil, Trout and Lake char - Spielhofer Fischzucht Niederwil, Snails - La Carcailleuse Fribourg, Vegetables - Hausheer Steinhausen, Bosshard Zug, France : Goose liver, Dorade Royal, all ocean fish, scallops - Bianchi Comestibles USA - Greater Omaha Nebraska Beef - Metzgerei Aklin / maybe produced with hormones, Lobster - Bianchi Comestibles, Italia Perugia, Black Truffles - Bianchi Comestibles, Scotland Salmon