

## Felsenkeller Hits

	Half Portion	Full Portion
Variation of <b>Serrano ham</b> (Jamón Serrano – España) & cheese, garnished – 80gr. oder 150gr.	17.50	28.50
<b>Serrano ham</b> (Jamón Serrano – España) thinly sliced, garnished – 80gr. oder 150gr.	17.50	28.50
<b>Cooked potatoes, with three swiss hard cheese</b> , bread, butter, little green salad with french dressing		25.50
<b>Rösti</b> gratinated with <b>cheese</b> , bread (optional with 2 fried eggs + Fr. 4.00)		25.50
<b>Snails</b> , 6 pieces, gratinated with herb butter		18.50
„ <b>Minced beef</b> with tomato sauce, <b>Hörnli Pasta</b> , Parmesan, bread		26.50
<b>Beef Tatar</b> , elegantly garnished with a taste of Cognac, served with Toast (80 gr. US Beef Fillet)	26.50	46.50

## Soups, Salads, Entrees

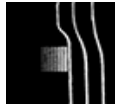
Alsation <b>Riesling cream soup</b> with almonds		15.50
<b>Coconut- lemon grass soup</b> with sautéed scallop		17.50
<b>Pumpkin cream soup</b> with it's oil and seeds		14.50
<b>Carpaccio of deer</b> with black Umbria truffle, truffle oil "Gocce di tartufo bianco", Parmesan Grana Padano		28.50
<b>Lobster cream soup</b> "Bisque de homard Aklin" with Cognac		18.50
<b>Green leafy salad</b> served with roasted nuts & seeds, sun dried apricots, Italienne or French		12.50
<b>Carpaccio of red beets</b> , apple, caramelised walnuts, fresh horseraddish, vinaigrette of honey and shallots		15.50
<b>Steinhauser lambs' lettuce salad</b> served with sliced egg, sautéed bacon cubes and bread croutons, Italienne or French		18.50
Raw stripes of <b>Scottish salmon</b> , marinated with oranges and dill, served with mustard- dill sauce, bouquet of salad		24.50
<b>Terrine of Alsation goose liver</b> , puree of avocado and figs, sauce of Zuger cherries, caramelised walnuts		32.50
<b>Alsation Goose liver sautéed</b> , chutney of pineapple, sauce of Glühwein, Velouté of black truffles		34.50
<b>Snails (6pieces) du Mont d'Or Vallorbe Suisse</b> , gratinated with herb butter		18.50
<b>Maine lobster salad</b> , lukewarm, salad of Beluga lentils with mango, apple- pumpkin chutney, Port wine pears		34.50

## Vegetarian delicacies

	Half portion	Full portion
<b>Noodles with Umbria Truffles</b> , truffle oil "Gocce di tartufo bianco", market vegetables	23.50	35.50
<b>Potato Gnocchi "Aklin"</b> , vegetables julienne, brown butter, Parmesan Grana Padano	19.50	28.50
<b>Rice noodles</b> , market vegetables, sauce of oranges and carrots (vegan, lactose free, gluten free)	15.50	23.50

## Lake & Ocean Fish

<b>Niderwiler fillets of lake char</b> ; sautéed in cold pressed olive oil, market vegetables or "Zug Style", poached in a white wine- herb sauce, market vegetables	35.50	47.50
<b>Fillets of Perch "Egli"</b> , sautéed in cold pressed olive oil, served with almond butter, market vegetables	35.50	47.50
<b>Fillets of perch "Egli"</b> , fried in the beer batter, served with sauce Remoulade, market vegetables	34.50	46.50
<b>Fillets of Dorade Royal</b> , sautéed in cold pressed olive oil, reduction of Pinot Blanc wine, market vegetables	30.50	42.50
<b>Side dish of your choice: Basmati rice, mixed wild rice or boiled potatoes</b>		
<b>Lobster noodles</b> , ragout of Maine lobster, lobster sauce	45.50	65.50
Maine Lobster (without shell), Sauce Hollandaise, mixed wild rice, market vegetables	55.50	67.50
„ <b>Surf &amp; Turf</b> “, <b>Maine Lobster</b> (without shell) served with a grilled US Beef Fillet, Greater Omaha Nebraska Beef mustard sauce, mixed wild rice, market vegetables	62.50	72.50



## Aklin meat Classic's

<b>Trilogy of calf's sweetbreads</b> , in puff pastry, pan fried, braised with black Umbria Truffles	23.50	35.50
<b>Pot roast thinly sliced</b> , sauce of horse radish, boiled potatoes, market vegetables	23.50	35.50
<b>Calf's tongue</b> , thinly sliced, white sauce of capers, boiled potatoes, market vegetables	21.50	33.50
<b>Tripe from Zuger</b> beef, tomato sauce with cumin, potatoes, market vegetables, gratinated with Parmesan Grana Padano	19.50	28.50
<b>"Poulard suprême"</b> , Inauer farm Oberdürnten Filled with figs & hazelnuts, sautéed blue potatoes, market vegetables, sauce of honey and ginger		36.50
<b>Quail Fribourgoise</b> out of the oven, filled with goose liver, Carnaroli Risotto, Sauce of black truffles (no bones)	37.50	49.50
<b>Hünenberger steak of pork</b> , mustard sauce, noodles, market vegetables	25.50	35.50
<b>Zuger veal Cordon Bleu</b> , filled with Walchwil mountain cheese, Zuger dry meat, in Kirsch brandy marinated cherries, pan-fried, market vegetables, Pommes Alumettes		47.50
<b>Zuger calf's liver with Rösti</b> , market vegetables	30.50	42.50
<b>Sliced Zuger veal</b> , served with mushroom cream sauce, Rösti, market vegetables	35.50	47.50
<b>Fillet of Zuger veal "Zytturm"</b> , Carnaroli Risotto, Sauce of Zuger cherries marinated in Kirsch, market vegetables	43.50	55.50
<b>Beef Fillet cubes</b> sautéed, served in a sauce of mustard, Basmati rice, market vegetables <small>Greater Omaha Nebraska Beef</small>	39.50	51.50
<b>"Tournedos Rossini"</b> <small>Greater Omaha Nebraska Beef</small> Beef Fillet grilled with a slice of Alsatian goose liver, sauce of black Umbria truffles, gratinated potatoes, market vegetables	55.50	67.50
<b>We grill your meat the way you like it:</b>		
Rare = bleu / Medium rare – saignant / Medium – à point / Medium well = légèrement rosé / Well done – bien cuit		
Additional side dishes		7.50

## Cheese & Sweets

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

### Product declaration.

#### Switzerland

Veal, pork - Butcher Aklin  
Poultry - Geflügelhof Inauen Dürnten Zürich  
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

Wild Salmon - Bianchi Comestibles