

Restaurant Aklin for Felsenkeller

	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 (80/160gr. Greater Omaha Nebraska Beef)	28.50	48.50
Rösti gratinated with cheese , bread (optional with 2 fried eggs + Fr. 4.00)		25.50
Variation of Serrano ham (Jamón Serrano – España) & cheese, garnished – 80gr. oder 150gr.	17.50	28.50

Soup's, Salad's & Entrées

Tomato soup with apple-Vodka-basil sorbet (warm or cold – as you wish) <i>c/o</i>		14.50
“Green-Curry” soup perfumed with passion fruit and tomato- lentils chutney (vegan- lactose free)		17.50
Lobster cream soup “Bisque de homard Aklin” with Cognac, apple caper and lobster piece <i>g/h/o</i>		19.50
	Entrée	Main course
Green leafy salad served with grapes, pineapples and tomatoes, cottage cheese and fresh mint <i>g/p</i> Italian or French house dressing	15.50	22.50
Cucumber salad with dill, honey- yoghurt chilled soup <i>/g</i>	14.50	21.50
Tomato and rocket (Rucola) salad, slices of Grana Padano cheese, Champignons à la grecque caramelized walnuts, Italian house dressing <i>g/h/m</i>	18.50	25.50
Raw stripes of Scottish salmon , marinated with dill and oranges, mustard dill sauce, Cucumber- vegetable tatar, lemon fruits <i>m/d</i>	26.50	37.50
Maine lobster salad lukewarm , served with a mango- papaya tatar, sauce of pineapple and coconut <i>b/g/o</i>	36.50	52.50
Variation Aklin – Beef Tatar , raw stripes of marinated Scottish salmon, lukewarm Maine lobster salad, Mango-Papaya Tatar, honey- yoghurt chilled soup, mustard- dill sauce, Toast <i>a/b/d/g/o/m</i>	38.50	

Vegetarian delicacies

Noodles Umbria summer truffles , truffle oil “Gocce di tartufo bianco”, grilled peppers, sun dried tomatoes <i>a/c/g/o</i>	26.50	36.50
Summer vegetables au Gratin with a vegan lactose free Sauce Hollandaise	23.50	33.50
Blue potato gnocchi , tomato, zucchetti, perfumed with lime, saffron, star anis <i>a/c/g/p</i>	23.50	33.50

Aklin meat Classic's

	Half portion	Full portion
Pot roast thinly sliced, summery bouquet of salad, Sauce Vinaigrette <i>/m</i>	24.50	36.50
Calf's tongue , thinly sliced, white sauce of capers, boiled potatoes, market vegetables <i>g/o</i>	22.50	34.50
Zuger calf's liver with Rösti, market vegetables <i>g/o</i>	27.50	39.50
Steak of pork from the grill, Pommes Frites, summer vegetables, Café de Paris herb butter <i>c/g/m/p</i>	26.50	38.50
“Poularde suprême”, filled with sundried tomatoes, zucchini, heart of artichokes, Couscous, Estragon- tomato sauce <i>/g</i>		38.50
Quail Fribourgoise out of the oven, goose liver filling, Port wine Carnaroli Risotto, Sauce of black truffles <i>g/o</i>	36.50	48.50
Zuger veal Cordon Bleu , filled with Walchwiler mountain cheese, Zuger sundried beef, in Kirsch brandy marinated cherries, pan-fried, market vegetables, Pommes Frites <i>a/c/g/o</i>		48.50
Sliced Zuger veal , served with mushroom cream sauce, Rösti, market vegetables <i>g/o</i>	36.50	48.50
Zuger Steak of veal grilled, sauce of limes, grilled potatoes, bed of zucchini and grape tomatoes <i>/g</i>	45.50	57.50
Beef Fillet cubes sautéed , served in a sauce of mustard, Basmati rice, market vegetables <i>m/g/o</i>	40.50	52.50
Beef Fillet from the grill Greater Omaha Nebraska Beef lemon- pepper crust, grilled summer vegetables, Carnaroli Risotto, Whisky cream sauce <i>g/o</i>	54.50	66.50

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

Lake & Ocean Fish, Lobster

	half portion	full portion
Fillets of lake char ; sautéed in cold pressed olive oil, market vegetables <i>d/g</i> or “Zug Style”, poached in a white wine- herb sauce, market vegetables <i>d/g/o</i>	36.50	48.50
Fillets of Perch “Egli” , sautéed in cold pressed olive oil, served with lime, thyme, date-tomato butter, market vegetables <i>d/g</i>	36.50	48.50
Fillets of Loup de Mer (ocean perch), sautéed in cold pressed olive oil, heart of artichokes, sun dried tomatoes, sauce of green peas <i>d/g/o</i>	34.50	46.50
Side dish of your choice: Basmati rice, mixed wild rice or boiled potatoes		
Loyster noodles , ragout of Maine lobster, lobster sauce, market vegetables <i>a/b/c/g/o</i>	46.50	66.50
Maine Lobster (without shell), Sauce Hollandaise, mixed wild rice, market vegetables <i>b/c/o/g</i>	56.50	68.50
„Surf & Turf”, Maine Lobster (without shell) served with a grilled US Beef Fillet, Greater Omaha Nebraska Beef mustard sauce, mixed wild rice, market vegetables <i>b/g/o/m</i>	63.50	73.50
Additional side order – portion		7.50

Cheese & Sweets

Walchwiler mountain cheese , red wine mustard, Calvados grapes	12.50	16.50
Brie de Meaux Ile de France , with black Umbria truffle, chutney of apple and pumpkin	15.50	19.50
Buche Caprifeuille de la Loire goat cheese, lukewarm compote of Zuger cherries, puff pastry	14.50	18.50
Variation France	13.50	17.50
Roche Baron, Reblochon, „Brie de Meaux“, caramelized apple & cinnamon		
Variation Suisse		
Emmentaler, Greyerzer, Appenzeller, Port wine pears, nuts	13.50	17.50
Variation goat, sheep, cow		
Buche Caprifeuille de la Loire goat cheese, Entlebucher sheep cheese, Jersey Blue	13.50	17.50
Variation of three cheese with homemade fruit bread, nuts, fruits / additional cheese Fr. 4.00		17.50
Gratinated lemon cream <i>g/c</i>		12.50
Ice coffee „Aklin“ style (with Kirsch + Fr. 4.--) <i>a/c/g</i>	9.50	13.50
Kirsch Cake Zug “Piccolet” Confiserie Strickler <i>a/c/g/o</i>		13.50
Crema Catalana burnt with brown sugar <i>c/g</i>		10.50
Variation of light and dark chocolate mousse <i>g/c/o</i>	11.50	15.50
Light variation of sherbets garnished with fresh fruits and fruit sauce <i>/c</i>	13.50	17.50
Tartelette with Yoghurt mousse, ginger ice cream, strawberries and mango <i>a/c/g</i>	13.50	17.50
Coupe Romanoff, fresh strawberries with vanilla ice cream <i>a/c/g</i>	13.50	17.50
Dessert Variation „Aklin“ , with fruit sherbets, chocolate mousse, parfait, kirsch cake, fresh fruits and fruit sauce <i>a/c/g/o</i>		24.50

Allergen Information - Codex

a / gluten-grain	b / crustacean	c / eggs
d / fish	e / nuts	f / soja
g / milk/lactose	h / peel fruits	i / celery
m / mustard	n / sesame	o / Sulfite
p / lupins	r / molluscs	

Should you suffer from any kind of food allergy, please let us know as you order.

A menu list with declaration of all ingredients is available if requested. Please be informed, that by law, we assume no liability for any inconvenience.