

Menu for your event - Winter 2022/23

Valid from 7 November 2022 – Spring 2023

Winter decoration from 7th November until 31st December 2022.

Enjoy a traditional Zug ambiance with gastronomy of the highest quality – since 1787

Dear Guest

We are very pleased to offer you our selection of seasonal and homemade specialities.
All dishes were very carefully created through Olivier Rossdeutsch and his kitchen team.
We hope, you will find YOUR menu for your event.
If you do have any questions, please do not hesitate to contact us.

If you have a budget, we are more than happy to offer you a special menu.

For Menu's of 3 courses (Entrée, Main Course, Dessert) – you find the price in the A la carte Menu.

You can book our lovely locations exclusive for you.

Zunft Stube Minimum 45+

Aklin Stube Minimum 16+

Erker Stube Minimum 10+

Our conditions are as follows:

By law, we close our restaurant at 12.00 p.m. For special events we can/must get a permission from the city of Zug.
Maximum until 02.00 a.m. The extension surcharge from 00.00h is CHF 100.00 per half-hour.

Please report number of person 24hours prior the event.

Reported number of person will be charged, since preparation is done and fresh items are ordered by our kitchen crew.
Thank you for your understanding.

If you do have any questions, we are more than happy to help you any time.

More informations and pictures of all the rooms you will find on our homepage www.restaurantaklin.ch

We are happy to welcome you soon.

Best regards from the Zuger Zytturn

Gregor Walker, owner & Maitre Restaurateur

Olivier Rossdeutsch, owner & Chef de Cuisine

Restaurant Aklin, Walker & Rossdeutsch AG since 1999

Soups

Riesling cream soup Aklin, chutney of red lentils, vanilla apple ragout, Grana Padano Chips *a/g* / 16.50

Lobster cream soup "Bisque de homard Aklin"

with Cognac, lobster piece, pumpkin chutney, cinnamon lime chips *b/g/o* / 22.50 *

All soups are Gluten free

Salad's & Entrées

Green leafy salad served with a sundried berries *b/p*

Italian / *m* or French / *g* house dressing of your choice / 17.50

Lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons

Italian / *m* or French / *g* house dressing of your choice *a/c/g* / 19.50

Raw stripes of Scottish salmon, marinated with oranges and dill, mustard- dill sauce, apple-horseradish salad *d/g/m* / 29.50 *

Alsatian Goose liver sautéed, ginger bread chips, ragout of apples with vanilla, sauce of Glühwein *a/g* / 39.50 *

Snails (6pieces) du Mont d'Or Vallorbe Suisse, gratinated with herb butter *g/r* / 19.50

Beef Tatar, elegantly garnished with a taste of Cognac, served with Toast (80 gr.) *a/g/m* / 29.50 *

Lobster salad, lukewarm, Tatar of red beetroot, Sauce of passion fruits *b/p* / 37.50 *

Entrée Variation Aklin – Beef Tatar, sautéed goose liver, sauce of Glühwein, raw stripes of marinated scottish salmon,

Maine lobster salad, Tatar of beetroot, Velouté of black truffles, mustard dill sauce, Toast *a/d/g/m* / 45.50 *

***You wish a main course portion + 20.00**

Vegetarian and Vegan delicacies

Noodles with Umbria Truffles, truffle oil "Gocce di tartufo bianco", market vegetables *g/o/a* / ½ 31.50 / 39.50

Vegan – Pumpkin vegetable Curry, Tofu, fruit chutney, black sesame *n/f/o* / ½ 20.50 / 29.50

Truffle Fries with Grana Padano cheese (Umbria Truffle, Truffle oil, Truffle salt) 150gr. 15.00 / 260gr. 25.00

+ 7.00 as replacement for your original side dish

Aklin meat Classic's

Quail Fribourgoise out of the oven, filled with goose liver, pumpkin Risotto, Sauce of black truffles
(no bones) **g/o / ½ 37.50 / 49.50**

Zuger calf's liver with Rösti, market vegetables **g/o / ½ 28.50 / 40.50**

Sliced Zuger veal, served with mushroom cream sauce, Rösti, market vegetables **g/o / ½ 37.50 / 49.50**

Zuger steak of veal from the grill, noodles, honey- Cognac sauce, market vegetables **a/g/o ½ 47.50 / 59.50**

Beef Fillet Tatar elegantly garnished with a taste of Cognac, served with Toast (80/160gr.) **a/c/o/g / ½ 29.50 / 49.50**

Beef Fillet cubes sautéed, served in a sauce of mustard, Basmati rice, market vegetables **g/m/o / ½ 44.50 / 56.50**

“Tournedos Rossini”

Beef Fillet grilled with a slice of Alsatian goose liver, sauce of black Umbria truffles,
French Fries, market vegetables **g/o / ½ 57.50 / 69.50**

“Châteaubriand” **c/g/o**

served with Sauce Béarnaise, vegetables, French Fries (1st service) and Carnaroli Risotto (2nd service)
(min. 2 person) 2 Service / **76.50**

We grill your Beef and Game meat the way you like it:

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

Meat dishes ½ Portion 150gr. Meat / Full Portion 200gr. Meat

Additional side order – portion - 7.50

Lake & Ocean Fish

Fillets of lake char; sautéed in cold pressed olive oil, purée of pumpkin, Sauce Noilly Prat, market vegetables
d/g/o

or

“Zug Style”, poached in a white wine- herb sauce, market vegetables d/g/o / ½ 37.50 / 49.50

Fillets of Dorade Royal, sautéed in cold pressed olive oil, sauce of saffron, purée of carrots and green pea
d/g/o / ½ 37.50 / 49.50

Side dish of your choice: Basmati rice, mixed wild rice, boiled potatoes

Aklin's Lobster Specialities (Lobster from the Bretagne)

Lobster noodles, ragout of lobster, lobster sauce a/b/c/g/o / ½ 56.50 / 68.50

Lobster (without shell), Sauce Hollandaise, mixed wild rice, market vegetables b/c/o/g / ½ 57.50 / 69.50

„Surf & Turf“, Lobster (without shell) served with a grilled US Beef Fillet,
mustard sauce, mixed wild rice, market vegetables b/g/o/m / ½ 63.50 / 75.50

Lobster Menu – Amuse Bouche, Lobster cream soup „Bisque de homard Aklin“, lobster salad lukewarm,
tasty Surf&Turf, followed by a fruity variation of sherbets / 125.00

Market Menu

Amuse Bouche Aklin – little chef's surprise

...

Raw Green leafy salad served with a sundried berries h/p

Italian house dressing

...

Riesling cream soup Aklin, chutney of red lentils, vanilla apple ragout, Grana Padano Chips a/g

...

Quail Fribourgoise out of the oven, filled with goose liver, pumpkin Risotto,

Sauce of black truffles (no bones) g/o

...

Cheese optional – Walchwil mountain cheese with red wine- mustard, ragout of grapes g/m

...

Cinnamon parfait with gingerbread sauce, apple- vanilla ragout g/c

85.00 + 12.50 with cheese

Menu's to be ordered until 12.30h / 20.30h

All prices in CHF incl. 7.7 % Tax

Aklin Menu

Amuse Bouche Aklin – little chef's surprise

...

Raw stripes of Scottish salmon, marinated with oranges and dill, mustard- dill sauce, apple-horseradish salad *d/g/m*

...

Noodles with Umbria Truffles, truffle oil "Gocce di tartufo bianco", market vegetables *g/o/a*

...

"Tournedos Rossini"

Beef Fillet grilled with a slice of Alsatian goose liver, sauce of black Umbria truffles,
French Fries, market vegetables *g/o*

...

Cheese optional – Bûche Caprifeuille de la Loire goat cheese, lukewarm compote of Zuger cherries, puff pastry *a/c/g*

...

Sorbet variation with fresh fruits */e*

115.00 + 14.50 with cheese

Menu Degustation – 6 delicious creations from Olivier Rosseutsch and his Team,
Composed seasonal and creative for you – let yourself be surprised / 138.00

Menu's to be ordered until 12.30h / 20.30h

Product declaration.

Switzerland

Veal, pork - Butcher Aklin

Trout and Lake char – Spielhofer Fischzucht Nidenwil

Snails – La Carcailleuse Fribourg

Vegetables – Hausheer Steinhausen, Bosshard Zug

Morels are dried

France

Goose liver, Dorade Royal, all ocean fish, Poularde – Bianchi Comestibles

USA

Beef – maybe produced with hormones

Lobster – Bianchi Comestibles

Italia Perugia

Black Truffles – Bianchi Comestibles

Scotland

Wild Salmon – Bianchi Comestibles

Allergen Information - Codex

a / gluten-grain

d / fish

g / milk/lactose

m / mustard

p / lupins

b / crustacean

e / nuts

h / peel fruits

n / sesame

r / molluscs

c / eggs

f / soja

i / celery

o / Sulfitte

Should you suffer from any kind of food allergy, please let us know as you order. Please be informed, that by law, we assume no liability for any inconvenience. Thank you for your understanding.

We prepare our menu fresh for you – please order one week ahead. Thank you.

Sweets

	Half Portion	Full Portion
Cinnamon parfait , gingerbread sauce, apple- vanilla ragout g/c	10..50	14.50
Ice coffee „Aklin“ style (with Kirsch + Fr. 4.-) g/c	9.50	13.50
Kirsch Cake „Zug“ a/c/g		13.50
Crema Catalana burnt with brown sugar g/c		10.50
Variation of light and dark chocolate mousse g/c	10.50	14.50
Panna Cotta with mango sauce g/c		14.50
Light variation of sherbets garnished with fresh fruits and fruit sauce g/c	13.50	17.50
Dessert Variation „Aklin“ , fruity sherbets, chocolate mousse, parfait, kirsch cake Zug, fresh fruits and fruits sauce a/c/g		25.50

Cheese /g

Switzerland

Walchwiler mountain cheese, half soft, cow milk
 Emmentaler, aged 12 month, raw cow milk
 Greyerzer, aged 12 month, raw cow milk
 Appenzeller, mild, raw cow milk
 Entlebucher Schafmutschli, raw sheep milk
 Jersey blue (blue cheese), mild, raw Jersey cow milk

France

Reblochon fermier, soft, mild, raw cow milk
 Brie de Meaux, Ile de France, soft, mild, raw cow milk
 Roche Baron (blue cheese), soft, mild, pasteurised cow milk
 Buche Caprifeuille de la Loire, raw goat milk

Cheese Variation

Walchwiler mountain cheese , red wine mustard, Calvados grapes /g	13.50	17.50
Brie de Meaux “Ile de France” , with black Umbria truffle, chutney of apple and pumpkin a/g	15.50	19.50
Buche Caprifeuille de la Loire goat cheese, lukewarm compote of Zuger cherries, puff pastry a/g	14.50	18.50
Variation France	14.50	18.50
Roche Baron, Reblochon, „Brie de Meaux“, caramelized apple & cinnamon /g		
Variation Suisse		
Emmentaler, Greyerzer, Appenzeller, Port wine pears, nuts /g	14.50	18.50
Variation goat, sheep, cow		
Buche Caprifeuille de la Loire goat cheese, Entlebucher sheep cheese, Jersey Blue /g	14.50	18.50

<p>Winter 1</p> <p>Amuse Bouche – little surprise from the chef's</p> <p>...</p> <p>Riesling cream soup Aklin, chutney of red lentils, vanilla apple ragout, Grana Padano Chips</p> <p>...</p> <p>Small Green leafy salad served with a sundried berries, Italian dressing</p> <p>...</p> <p>Quail Fribourgoise out of the oven, filled with goose liver, pumpkin Risotto, Sauce of black truffles (no bones)</p> <p>or</p> <p>Vegetarian - Noodles with Umbria Truffles, truffle oil "Gocce di tartufo bianco", market vegetables</p> <p>...</p> <p>Cheese optional</p> <p>Buche Caprifeuille de la Loire goat cheese, lukewarm compote of Zuger cherries, puff pastry</p> <p>...</p> <p>Crema Catalana burnt with brown sugar</p>	<p>Winter 2</p> <p>Amuse Bouche – little surprise from the chef's</p> <p>...</p> <p>Raw stripes of Scottish salmon, marinated with oranges and dill, mustard- dill sauce, apple-horseradish salad</p> <p>...</p> <p>Small lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons, Italian dressing</p> <p>...</p> <p>Sliced Zuger veal, served with mushroom cream sauce, noodles, market vegetables</p> <p>or</p> <p>Vegan – Pumpkin vegetable Curry, Tofu, fruit chutney, black sesame</p> <p>...</p> <p>Cheese optional</p> <p>Variation Suisse</p> <p>Emmentaler, Greyerzer, Appenzeller, Port wine pears, nuts</p> <p>...</p> <p>Cinnamon parfait, gingerbread sauce, apple- vanilla ragout</p>
<p>Price Fr. 77 / vegetarian Fr. 70</p> <p>Cheese + Fr. 14.50</p>	<p>Price Fr. 87 / vegetarian Fr. 70</p> <p>Cheese + Fr. 14.50</p>
<p>Winter 3</p> <p>Amuse Bouche – little surprise from the chef's</p> <p>...</p> <p>Lobster cream soup "Bisque de homard Aklin" with Cognac, lobster piece, pumpkin chutney, cinnamon lime chips</p> <p>...</p> <p>Small Green leafy salad served with a sundried berries, Italian dressing</p> <p>...</p> <p>Zuger steak of veal from the grill, noodles, honey- Cognac sauce, market vegetables</p> <p>or</p> <p>Vegan – Pumpkin vegetable Curry, Tofu, fruit chutney, black sesame</p> <p>...</p> <p>Cheese optional</p> <p>Variation France</p> <p>Roche Baron, Reblochon, „Brie de Meaux“, caramelized apple & cinnamon</p> <p>...</p> <p>Light variation of sorbets with fresh fruits and fruit sauce</p>	<p>Winter 4</p> <p>Amuse Bouche – little surprise from the chef's</p> <p>...</p> <p>Riesling cream soup Aklin, chutney of red lentils, vanilla apple ragout, Grana Padano Chips</p> <p>...</p> <p>Small lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons, Italian dressing</p> <p>...</p> <p>"Tournedos Rossini"</p> <p>Beef Fillet grilled with a slice of Alsatian goose liver, sauce of black Umbria truffles, French Fries, market vegetables</p> <p>or</p> <p>Vegetarian - Noodles with Umbria Truffles, truffle oil "Gocce di tartufo bianco", market vegetables</p> <p>...</p> <p>Cheese optional</p> <p>Walchwil mountain cheese, red wine mustard, ragout of grapes</p> <p>...</p> <p>Cinnamon parfait, gingerbread sauce, apple- vanilla ragout</p>
<p>Price Fr. 87 / vegetarian Fr. 77</p> <p>Cheese + Fr. 14.50</p>	<p>Price Fr. 97 / vegetarian Fr. 77</p> <p>Cheese + Fr. 13.50</p>

Notes: