

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>	28.50	48.50
Rösti gratinated with cheese , bread (optional with 2 fried eggs + Fr. 4.00)		25.50

Soup's, Salad's & Entrées

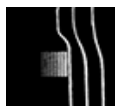
Asparagus cream soup with wild asparagus <i>1g</i>		13.50
“ Green-Curry ” soup perfumed with passion fruit, rhubarb- asparagus chutney <small>(vegan- lactose free)</small> <i>1f</i>		17.50
Lobster cream soup “Bisque de homard Aklin” with Cognac, apple caper and lobster piece <i>1g/o</i>		19.50
Green leafy salad served with roasted nuts & seeds, dried berries Italian or French house dressing <i>1a/o/h</i>		14.50
Salad of raw asparagus and spring vegetables, fillets of oranges, sauce of honey and shallots		17.50
Raw stripes of Scottish salmon , marinated in oranges and dill, mustard- dill sauce, raw salad of asparagus <i>1d/m</i>		25.50
Snails (6pieces) du Mont d'Or Vallorbe Suisse, gratinated with herb butter <i>1g/r</i>		19.50
Maine lobster salad , lukewarm, spring vegetables, wild asparagus, sauce of blood orange <i>1a/o</i>		35.50
Open Ravioli of lobster , comfit of mango and onions, asparagus, sauce of Noilly Prat <i>1a/c/g</i>		37.50
Variation Aklin – Beef Tatar, raw stripes of marinated Scottish salmon, lukewarm Maine lobster salad, raw salad of asparagus, little asparagus soup, mustard- dill sauce, Toast <i>1a/1b/g/m/o</i>		37.50

Vegetarian & vegan delicacies

	Half portion	Full portion
Camarque rice served with spring vegetables and a sauce of saffron <small>(vegan- lactose free)</small>	24.50	30.50
Duo of green and white asparagus, boiled potatoes, Sauce Hollandaise traditional or Sauce Hollandaise <small>(vegan- lactose free)</small>	23.50	29.50
Gratin of asparagus and spring vegetables, boiled potatoes, Cremini mushroom <small>(vegan- lactose free)</small>	24.50	30.50

Lake & Ocean Fish

	half portion	full portion
Fillets of lake char ; sautéed in cold pressed olive oil, market vegetables <i>1d</i> or “Zug Style”, poached in a white wine- herb sauce, market vegetables <i>1g/d</i>	36.50	48.50
Fillets of Perch “Egli” , sautéed in cold pressed olive oil, asparagus risotto, Lime- Dillsauce, vegetables <i>1g/d/o</i>	36.50	48.50
Fillets of Dorade Royal , sautéed in cold pressed olive oil, sauce of saffron, asparagus <i>1g/d</i>	33.50	45.50
Side dish of your choice: Basmati rice, mixed wild rice or boiled potatoes		
Lobster noodles , ragout of Maine lobster, lobster sauce <i>1b/g/a/c</i>	46.50	66.50
Maine Lobster <small>(without shell)</small> , Sauce Hollandaise, mixed wild rice, market vegetables <i>1b/g/a/c</i>	56.50	68.50
„ Surf & Turf “, Maine Lobster <small>(without shell)</small> served with a grilled US Beef Fillet, Greater Omaha Nebraska Beef mustard sauce, mixed wild rice, market vegetables <i>1b/g/a/m/o</i>	63.50	73.50



Aklin meat Classic's

	Half portion	Full portion
Pot roast thinly sliced , sauce of horse radish, boiled potatoes, market vegetables <i>g/o</i>	24.50	36.50
Calf's tongue , thinly sliced, white sauce of capers, boiled potatoes, market vegetables <i>1/g</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, sauce of black peppers, noodles, market vegetables <i>g/a/c</i>	25.50	37.50
"Poularde suprême" , filled with asparagus, Carnaroli Risotto, sauce of honey-ginger <i>g/o</i>		37.50
Quail Fribourgoise , goose liver filling, Carnaroli Risotto, asparagus, Sauce of black truffles <i>(no bones) g/o</i>	36.50	48.50
Zuger veal Cordon Bleu , filled with Walchwil mountain cheese, Zuger dry meat, in Kirsch brandy marinated cherries, pan-fried, market vegetables, Pommes Frites <i>a/g/c</i>		48.50
Sliced Zuger veal , served with mushroom cream sauce, Rösti, market vegetables <i>1/g</i>	36.50	48.50
Zuger Steak of veal grilled, served with asparagus, Sauce Hollandaise, spring potatoes <i>c/g</i>	44.50	56.50
Beef Fillet cubes sautéed, sauce of mustard, Basmati rice, market vegetables (Greater Omaha Nebraska Beef) m/g	40.50	52.50
"Tournedos Rossini" <small>Greater Omaha Nebraska Beef</small>		
Beef Fillet grilled with a slice of goose liver, sauce of black Umbria truffles, gratinated potatoes, market vegetables <i>1/g</i>	56.50	68.50

We grill your Omaha Nebraska Beef the way you like it:

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

Additional side order – portion

7.50

Product declaration.

Switzerland

Veal, pork

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,– Bianchi Comestibles

USA

Greater Omaha Nebraska 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 / Sulfite

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.