

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
Beef Tatar , elegantly garnished with a taste of Cognac, served with Toast (80 gr. US Beef Fillet)	26.50	46.50
Cooked potatoes, with three swiss hard cheese , bread, butter, little green salad with french dressing		25.50
Fitness plate with fried perch in beer batter, Sauce Remoulade, french or italienne		26.50
Fitness plate with grilled chicken breast , fench or italienne		26.50
Rösti with two fried eggs, bread		22.50
Rösti gratinated with cheese, bread (optional with 2 fried eggs + Fr. 4.00)		25.50
„ Minced beef with tomato sauce, Hörnli Pasta , Parmesan, bread		26.50

Soups, Salads, Entrées

Asparagus cream soup with asparagus tips & almond splitters		15.50
Coconut- lemongrass soup with sautéed scallop		17.50
Lobster cream soup “Bisque d’homard Aklin” with Cognac		18.50
Green leafy salad with roasted nuts and seed, sun dried apricots; Italian – or French house dressing, of your choice		14.50
Mixed, raw vegetables salad, served on a bouquet of leafy salad; Italian – or French house dressing, of your choice		16.50
Stripes of raw, Scottish salmon , marinated with dill and oranges, mustard- dill sauce, raw salad of asparagus		25.50
Snails , 6 pieces, gratinated with herb butter		18.50
Ravioli open filled with Maine lobster & scallops , comfit of mango and onion, asparagus, Beurre Blanc of Pinot Gris wine		36.50
Lobster salad , lukewarm, spring vegetables, vinaigrette of honey- shallots, bouquet of salad		33.50
Duet of green and white asparagus , Sauce Hollandaise		23.50
Portion of Serrano ham on the side		9.50

Vegetarian delicacies

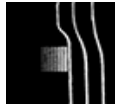
Potato Gnocchi Aklin , spring vegetables, Umbria truffles, Parmesan shavings	23.50	35.50
Noodles with saffron , spring vegetables, sauce of saffron	23.50	35.50
Rice noodles , served with spring vegetables, asparagus, Sauce of oranges and carrots (vegan)	19.50	28.50
Duo of green and white asparagus , boiled potatoes, sauce Hollandaise	20.50	32.50

Meat dishes

Sliced Zuger veal with Rösti , Cremini- mushroom cream sauce, market vegetables	35.50	47.50
Fillet of Zuger veal , sauce of limes, Carnaroli Risotto, market vegetables	43.50	55.50
Quail filled with goose liver paste, out of the oven, „Carnaroli“ Risotto, spring carrots, sauce of Port wine <small>no bones</small>	35.50	47.50
Fillet of lamb , with a lemon- black pepper crust, market vegetables, sautéed potatoes, sauce of Estragon	35.50	47.50
Beef Fillet cubes sautéed, sauce of mustard, Basmati rice, market vegetables	39.50	51.50
“ Tournedos Rossini ” Fillet of US Beef grilled with a slice of goose liver, sauce of black Umbria truffles, spring potatoes, vegetables	55.50	67.50

Aklin Classics

Pot roast (boiled meat) lukewarm, thinly sliced, sauce of horse radish, boiled potatoes, market vegetables	23.50	35.50
Ragout of sweetbread in puff pastry biscuits, ragout of mushroom, market vegetables	23.50	35.50
Calf's tongue thinly sliced, white sauce of capers, boiled potatoes, market vegetables	21.50	33.50
Zuger calf's liver with Rösti, market vegetables	31.50	42.50
Zuger veal Cordon Bleu “Aklin” , filling of Zuger wine cheese, Zuger dry meat, dry cherries with Kirsch liquor, bread crumbed, Market vegetables, French fries		47.50



Lobster, Fish specialities, sweet- and saltwater

	Half Portion	Full Portion
„ Lobster noodles “, with ragout of lobster, lobster sauce, market vegetables	43.50	55.50
Fillets of Zuger lake char (Rötel), sautéed in cold pressed olive oil, market vegetables or poached Zug style, white wine herb sauce, market vegetables	35.50	47.50
Zuger Fillet of Perch (Egli), sautéed in cold pressed olive oil, almond butter, market vegetables	35.50	47.50
Zuger Fillet of Perch (Egli) fried in the beer batter, Sauce Remoulade, lemon, market vegetables	34.50	46.50
Fillets of Ocean Perch (Loup), sautéed in cold pressed olive oil, sauce of saffron, asparagus	34.50	46.50
Fillets of Turbot grilled, sauce of Noilly Prat, market vegetables	41.50	53.50
„ Ocean- and shell fish variation “, served with grilled fillets of Loup, Turbot, scallops, lobster sauce, market vegetables	45.50	57.50
Side dishes of your choice: Boiled potatoes, wild rice, Basmati rice		

Desserts

Variation of strawberries with its parfait	13.50	17.50
Ice coffee „Aklin“ style (with Zuger Kirsch + Fr. 4.00)	9.50	13.50
Kirsch Cake „Zug“		12.50
Crema Catalana burnt with brown sugar		10.50
Variation of light and dark chocolate mousse	11.50	15.50
Panna Cotta with Sauce of mango		14.50

Cheese

Suisse Walchwiler Bergkäse, half hard, cow milk, Emmentaler 12 month ripe, raw cow milk, Greyerzer 12 month ripe, raw cow milk,
Appenzeller mild, raw cow milk, Entlebucher Schafmutschli, raw sheep milk, Jersey Blue (Blauschimmel), mild, raw Jersey cow milk

France Reblochon fermier, soft, mild, raw cow milk, Brie de Meaux “Ille de France”, soft, mild, raw cow milk,
Roche Baron (Blauschimmel), soft, mild, pasteurised cow milk, Bûche Caprifeuille de la Loire, raw goat milk

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 - „Bûche Caprifeuille de la Loire“ goat cheese, Entlebucher Schafmutschli, Jersey Blue (Blauschimmel)	13.50	17.50
3 varieties of your choice with homemade fruit bread, nuts, grapes		17.50

Dear guest

to serve you with the best quality is our biggest goal.

Switzerland

Veal, Poultry, all meat is from the Metzgerei Aklin

Vegetables – Hausheer Steinhausen, Bossard Zug

France

Snails, Quail – La Carcailleuse

Gooseliver, Sole, Loup de mer, all other seafish, scallops – Bianchi Comestibles

Australia – Lamb Metzgerei Aklin

USA

Beef – Metzgerei Aklin

Lobster – Bianchi Comestibles

Scotland

Salmon – Bianchi Comestibles

Austria/New Zealand - Game

Our fish is delivered daily

Fischerei Zimmermann Walchwil or Bianchi Comestibles: Egli und Felchen (lake of Zug)

Spielhofer Fischzucht in Cham: Salmon trout and Lake char

All dishes produced fresh with love and care in the Aklin Restaurant Zyturm.