

Culinary Zug

Starters

Tartare of Menzing beef garnished with house bread of the house
Confiserie Treichler CHF 26.50

Walchwil vintage "Knallvergnügt" white wine and herb cream soup CHF 14.50

Intermediate course

Poached Walchwil mountain egg on tomato and vegetable tartare CHF 17.50

Steamed whitefish fillets from Arth, leaf spinach with saffron sauce CHF 25.50

Main courses

Pork cheeks from the Zug farmer with Baarer Bügelspez dark sauce,
served with "Teigaffä" from the city of Zug and glazed kohlrabi CHF 34.50

Fried perch-fillets from Lake Zug "Emil Speck" with rum breading,
tartar sauce, parsley potatoes CHF 38.50

Creamy pea risotto refined with "Sunnehöfler" Immensee RxS CHF 29.50

Desserts

3 kinds of Walchwil mountain cheese from the Rust cheese dairy
with Black Peter bread CHF 17.50

Hünenberg strawberries from "Buuregarte Boog" Hünenberg
with a scoop of homemade vanilla ice cream from Gelateria Rotonda CHF 16.50

Price for 4 courses of your choice, at flat rate CHF 81.00

