

Dishes
&
Drinks

GASTRO NAUTIC.ch



ESTD 2020

Green salad «GASTRONAUTIC»*

Salad sauces: Zuger Kirsch vinaigrette | Italian | French house dressing

12.50



Mixed salad «GASTRONAUTIC»*

Salad sauces: Zuger Kirsch vinaigrette | Italian | French house dressing

13.50



Etagèren-Plättli* | ham, salami, Zuger Rauchknebeli, cold cuts, garnish,
mountain cheese Käseerei Rust Walchwil, house bread Confiserie Treichler
with dried beef from Zug + CHF 6.50

(also available with 3 different kinds of Walchwil mountain cheese)

19.50

Beef tartare small (70 gr) | house bread Confiserie Treichler
with cognac 2 cl + CHF 6.00 | with whisky 2 cl + CHF 6.00

26.50

Zuger-white wine herb soup

13.50



Sandwich* | ham, salami, mountain cheese «Käseerei Rust Walchwil»
(not available over lunch time from 12 – 15 o'clock)

9.00

*These dishes are available from 3pm



Köbi's Hit: Florentine pork sausage Onion sauce French fries	25.50	LG
Pork-Schnitzel French fries*	29.50	
Chicken Nuggets 7 pieces French fries*	24.50	L
Riz Casimir Chicken Fruits Rice	26.50	LG
Riz Casimir Vegetables Fruits Rice	25.50	V+ LG
Tagliata of Entrecôte on rucola balsamic vinaigrette, cherry tomatoes & rosemary potatoes	39.50	
Braised beef «Rôti au four» mashed potatoes market vegetables	29.50	
Beef tartare gross (140 gr) house bread Confiserie Treichler with cognac 2cl + 6.00 with whisky 2cl + 6.00	37.50	

*These dishes are available from 3pm



Swiss Egli fish crispy (7 pieces)* 34.50

French fries | market vegetables | sauce tartar

Zug whitefish fillets steamed | rosemary potatoes 39.50

market vegetables | white wine parsley sauce

from our local fishermen

Pastabowl

– with fried chicken breast strips «GASTRONAUTIC» 26.50

– with falafel (7 pieces) 26.50

– with tomato sauce 20.50

– with smoked salmon 26.50



Saladbowl

– with fried chicken breast strips «GASTRONAUTIC» 26.50

– with falafel (7 pieces) 26.50

– with smoked salmon 26.50



Chana Masala (curry chickpea stew with rice) 29.50



Seasonal vegetarian Heida-Risotto 28.50



*These dishes are available from 3pm



Pork-Schnitzel French fries*	17.50
Chicken Nuggets (4 pieces) French fries*	16.50
Swiss Egli fish crispy (3 pieces) French fries*	18.50
French fries	9.50
Pasta with tomato sauce	12.50



Special «it has as long as it has»

(Every last weekend of the month from Friday to Sunday)

Fresh oysters, Gillardeau, Creuses

Raspberry vinaigrette | France

3 pieces	18.00
6 pieces	34.00
12 pieces	64.00

*These dishes are available from 3pm



Grandmother roasted crème* whipped cream	10.50	G
Original cherry cake of Zug* Confiserie Treichler	9.50	
Original festive cake of Lucerne* Confiserie Treichler	9.50	
Tiramisù garnished	11.50	
Ball of ice cream* (homemade by Gelateria La Rotonda, Altdorf) Vanilla Chocolate Coffee Strawberry (L) Lemon (L) with whipped cream + CHF 2.00	4.50	G
«Berry Fields Forever»* Strawberry sorbet Vanilla ice cream seasonal berries whipped cream	14.50	G
«Köbi's Ice coffee» with alcohol* Ice coffee Zuger Kirsch from Distillerie Etter whipped cream	17.50	G
«Not better, but longer» Coupe Ovomaltine* Vanilla ice cream Chocolate ice cream Ovo-Topping whipped cream	13.50	G
Banana Split «Schiff Ahoi»* it has as long as it has Vanilla ice cream Banana Chocolate sauce whipped cream	13.50	G
Puff pastry feuilletés garnished with 1 ball of vanilla ice cream and fruits	14.50	

*These dishes are available from 3pm



Valser water with CO ₂	33 cl	5.00
Valser water with CO ₂	75 cl	8.50
Valser water without CO ₂	33 cl	5.00
Valser water without CO ₂	75 cl	8.50
Coke Coke Zero	33 cl	5.50
Rivella red blue	33 cl	5.50
Apple spritzer	33 cl	5.50
FuseTea Lemon	33 cl	5.50
Fanta	33 cl	5.50
Sprite	33 cl	5.50
Orange juice open	20 cl	4.00
Kinley Tonic	20 cl	5.00
Kinley Bitter Lemon	20 cl	5.00
RedBull	25 cl	6.50
San Bitter	10 cl	5.00



Espresso	4.50
Espresso Macchiato	5.50
Double Espresso	6.00
Coffee	4.50
Milk coffee	5.50
Cappuccino	5.50
Latte Macchiato	6.50
Coffee Mélange	5.50
Chocolate hot cold	5.50
Chocolate Mélange	7.00
Ovomaltine hot cold	5.50
Ovomaltine Mélange	7.00
Milk hot cold	4.50
Tea Peppermint Black tea Camomile Green tea Verveine Rosehip	4.50
Kafi-Luz Kafi-Fertig Kräuter Zwetschge Pflümli Kirsch Williams Kernobst	7.50
Coretto Grappa	8.50



Bottles

Baarer beer Goldmandli 5,2%	33 cl	5.50
Baarer beer Bügelspez 5,2%	50 cl	8.50
Baarer beer without 0,5%	33 cl	5.50
Cider clear Bügel Ramseier 4,8%	49 cl	7.00
Cider clear Bügel without alcohol Ramseier	49 cl	7.00



Beer
Cider

«Own white houswine»

GASTRONAUTIC | Salgesch, Switzerland | 13,0%

1 dl	2 dl	3 dl	5 dl	7.5 dl
8.00	16.00	23.00	38.00	54.00

White wine

Piomicella | Valtellina, Nebbiolo, Chardonnay, Italy | 11,9%

1 dl	2 dl	5 dl	7.5 dl
6.50	13.00	28.00	–

St. Saphorin | Chasselas, Lavaux, Switzerland | 12,7%

8.50	17.00	39.00	54.00
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Petite Arvine | Petite Arvine, Wallis, Switzerland | 13,5%

9.50	19.00	47.00	64.00
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Pinot Grigio | Venezien, Italy | 11,5%

7.00	14.00	34.00	47.00
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Rosé

GASTRONAUTIC | Salgesch, Switzerland | 13,5%

7.00	14.00	34.00	47.00
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Sparkling wine

Prosecco «AKELUM» | extra dry DOCG
Andreola, Col san Martino, Veneto Italy | 11,5%

1 dl	7.5 dl
9.00	59.00

Champagner

Moët & Chandon Impérial | Chardonnay, Pinot Menieur, Pinot Noir, France | 12,0%

119.00



«Own red housewine»

GASTRONAUTIC | Salgesch, Switzerland | 13,5%

1 dl	2 dl	3 dl	5 dl	7.5 dl
8.00	16.00	23.00	38.00	54.00

Red wine

La Brante Pinot Noir | Wallis, Switzerland | 13,5%

1 dl	2 dl	5 dl	7.5 dl
6.50	13.00	28.00	–

Primitivo DOP | di Manduria, Primitivo, Italy | 14,0%

6.50	13.00	29.00	39.00
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Ripasso Valpolicella | Valpolicella, Italy | 13,5%

8.00	16.00	39.00	53.00
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Rioja Reserva | Tempranillo, Rioja, Spain | 14,5%

7.50	15.00	38.00	49.00
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Merlot Ticino | Merlot | 13,5%

8.50	17.00	40.00	54.00
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Köbi's favorites

Mauro Tinto Cosecha | Tempranillo, Bodegas Mauro, Castilla y León, Spain | 14,5%

74.00

Aalto | Tempranillo, Bodegas Aalto, Castilla y León, Spain | 14,5%

79.00



Refreshing«GASTRONAUTIC» Drink without alcohol	25 cl	15.50 11.50
Mimosa, Prosecco with orange juice	15 cl	12.00
Sparkling white wine	20 cl	8.50
Apérol Spritz	25 cl	12.50
Hugo	25 cl	12.50
Martini Bianco Rosso 15%	4 cl	8.00
Campari 23%	4 cl	8.00
Cynar 16,5%	4 cl	8.00
Appenzeller 29%	4 cl	8.00
Baileys 17%	4 cl	8.00
Negroni 28%	4 cl	13.00
Belvedere Vodka 40%	4 cl	13.50
Etter Gin 40%	4 cl	12.50
Etter Rum Black 1823 40%	4 cl	11.50
Rum Bacardi White 43%	4 cl	10.50
Etter Swiss Single Malt Whisky Johnett 44%	4 cl	12.50

Aperitif/
Drinks

Zuger Kirsch Original 41%	2 cl	6.50
Williams pear 40%	2 cl	6.50
Vieille Kirsch «Barrique» 40%	2 cl	7.50
Vieille Prune «Barrique» from the 1,5 meter bottle 41%	2 cl	7.50
Vieille Quitte «Barrique» 40%	2 cl	7.50
Grappa Ticino Merlot «Barrique» 41%	2 cl	8.00
Wildkirsch 42%	2 cl	9.50



Cognac Remi Martin VSOP 40%	2 cl	9.00
Walchwiler Marc Otto Hürlimann, Walchwil 42%	2 cl	8.50



Our local and regional partners

Fish:	Emil Speck, Zug Daniel Schwendeler, Arth
Sausages, meat:	Metzgerei Forster, Zug
Bread:	Confiserie Treichler, Zug
Cheese, yogurt + Birchermüesli:	Käserei Rust, Walchwil
Eggs:	Familie Schillig, Walchwil
Ice cream:	Gelateria La Rotonda, Altdorf
Beer:	Baarer Bier, Baar
Cider:	Ramseier, Sursee
Spirituosen:	Etter Distillerie, Zug
	Diwisa, Willisau
	Otti Hürlimann, Walchwil
	Mount Rigi, Albert & Alexander, Zug



Exclusively Swiss meat and fish on our plates



We carefully select our products for you and produce all dishes in our galley.

Our partners are all local and regional.

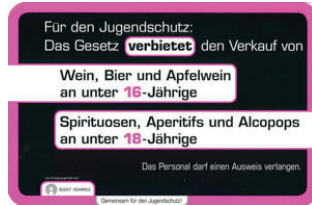
If you have any questions, please contact our professional staff. Enjoy your meal!

Youth protection

<16 | Sorry!

>16 | Wine | Beer

>18 | Cheers!



Prices

are incl.

VAT

Allergene

vegetarian:

vegan:

lactose-free:

gluten-free:

Other allergens that can trigger intolerances our staff will be happy to provide information.



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Quality

In our galley end up only fresh products from the region of Zug. Everything is directly on board by our GASTRONAUTES prepared.

Enjoy your meal!



Tripadvisor

