

2025
Dishes
&
Drinks

GASTRO NAUTIC.ch



ESTD 2020

Green salad «GASTRONAUTIC»

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

12.50



Crispy leaf salad «GASTRONAUTIC»

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

14.50



Tomato salad with Burrata, red onions, basil dressing

19.00



Etagèren-Plättli | available with 3 different kinds of Walchwil mountain cheese
Rossberger, Gruyère and mountain cheese

19.50



ham, salami, Zuger Rauchknebeli, cold cuts, garnish,
and dried beef from Zug

26.00

Beef tartare small (70 gr) | house bread Confiserie Treichler
with cognac 2 cl + CHF 7.00 | with whisky 2 cl + CHF 7.00

26.50

Vegetable cream soup

13.50



Köbi's Hit: Florentine pork sausage
Onion sauce | French fries

26.50

LG

Pork-Schnitzel | French fries

29.50

Riz Casimir | Chicken | Fruits | Rice

28.50

LG

Riz Casimir | Vegetables | Fruits | Rice

25.50

V+ LG

Braised beef «Rôti au four»
mashed potatoes | market vegetables

29.50

Beef tartare gross (140 gr) | house bread Confiserie Treichler
with cognac 2cl + 7.00 | with whisky 2cl + 7.00

37.50

Beef fillet with truffle jus | market vegetables

45.50

Meat
Main dishes

Swiss Egli fish crispy 36.50
French fries | market vegetables | sauce tartar

Zug whitefish fillets steamed | rice | leaf spinach 39.50
white wine parsley sauce
from our local fishermen

Fitness salad (couscous, avocado, pomegranate)
– with fried chicken breast strips «GASTRONAUTIC» 27.50
– with smoked salmon 27.50
– with tuna 28.50

Greek Salad 26.50 ✓

Chana Masala (curry chickpea stew with rice) 29.50 ✓+

Seasonal vegetarian Heida-Risotto 25.50 ✓

Linguine tartuffo 28.50 ✓



Pork-Schnitzel French fries	17.50	
Chicken Nuggets French fries	16.50	
Swiss Egli fish crispy French fries	18.50	
French fries	9.50	✓+ LG
Pasta with tomato sauce	12.50	✓

Children's recommendation

Mini Donuts with 1 ball vanilla ice cream and Smarties	7.50
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Grandmother roasted crème ipped cream	10.50	G
Original cherry cake of Zug Confiserie Treichler	9.50	
Original festive cake of Lucerne Confiserie Treichler	9.50	
Ball of ice cream (homemade by Gelateria La Rotonda, Altdorf) Vanilla Chocolate Coffee Strawberry (L) Mango Coconut 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	17.50	G
«Köbi's Ice coffee» without alcohol Ice coffee Zuger Kirsch from Distillerie Etter whipped cream	14.50	G
Banana Split «Schiff Ahoi» it has as long as it has Vanilla ice cream Banana Chocolate sauce whipped cream	13.50	G
Iris-Hit pickled apricots with coconut ice cream	13.50	G
Dave-Hit pistachio pannacotta	13.50	G

Desserts
Ice cream

Truffel-fries with dip sauce 13.50

Sweet fries 10.50

Etagèren-Plättli | available with 3 different kinds of Walchwil mountain cheese
Rossberger, Gruyère and mountain cheese 19.50

ham, salami, Zuger Rauchknebeli, cold cuts, garnish,
and dried beef from Zug 26.00

Swiss Egli fish crispy 36.50
French fries | market vegetables | sauce tartar

Pork-Schnitzel | French fries 17.50



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 Multivitamin 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
San Bitter with orange juice	20 cl	7.00



Espresso		5.00
Espresso Macchiato		5.50
Double Espresso		6.00
Coffee		5.00
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 Golden Assam Japanese Sencha Moroccan Mint Verbena Red Kiss Ginger Lemon Dream		5.50
Kafi-Luz Kafi-Fertig Chrüter Zwetschge Pflümli Kirsch Williams Kernobst		7.50
Coretto Grappa		8.50
Coffee Baileys Mélange		11.50



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	7.50
Cider clear Bügel without alcohol Ramseier	49 cl	7.50



Beer
Cider

«Own houswine»

GASTRONAUTIC white | Salgesch, Switzerland | 13,5%

GASTRONAUTIC rosé | Salgesch, Switzerland | 13,5%

GASTRONAUTIC red | Salgesch, Switzerland | 13,0%



White wine

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

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

Petite Arvine | Petite Arvine, Wallis, Switzerland | 13,5%

Pinot Grigio | Venezien, Italy | 11,5%



1 dl

6.50

8.50

9.50

7.00



7.5 dl

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54.00

64.00

47.00

Sparkling wine

Prosecco «AKELUM» | extra dry DOCG

Andreola, Col san Martino, Veneto Italy | 11,5%



1 dl

9.00



7.5 dl

59.00

Champagner

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

119.00



Red wine

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

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

Ripasso Valpolicella | Valpolicella, Italy | 13,5%

Rioja Reserva | Tempranillo, Rioja, Spain | 14,5%



1 dl

6.50

7.50

8.00

7.50



7.5dl

–

44.00

53.00

49.00



Köbi's favorites

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

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

74.00

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 without alcohol	25 cl	12.50 8.50
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
with additional drink possible		
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



Zuger Kirsch Original 41%	2 cl	7.50
Williams pear 40%	2 cl	7.50
Vieille Kirsch «Barrique» 40%	2 cl	8.50
Vieille Prune «Barrique» from the 1,5 meter bottle 41%	2 cl	8.50
Vieille Quitte «Barrique» 40%	2 cl	8.50
Grappa Ticino Merlot «Barrique» 41%	2 cl	9.00
Wildkirsch 42%	2 cl	10.50



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
Strawberries:	Buuregarte Boog, Hünenberg
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.

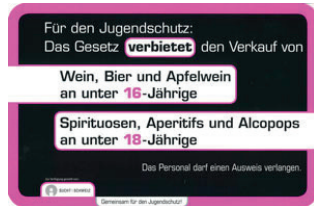
If you have any questions, please contact our professional staff. Enjoy your meal!

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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G



Your GASTRONAUTIC hosts
Suzana and Jakob Fahrni



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

