

GRUPPENKARTE

VORSPEISEN

Bunter Blattsalat

Gemüwestreifen | Dressing | Toppings
13.-

Nüsslisalat

Speck | Ei | Croûtons | Mandarindressing
16.-

Hausebeizter Swiss Lachs

gebackene Randen | Rucola
Honig - Senfdressing
24.-

Petersilienwurzel Suppe

Bärlauch Croûtons
16.-

HAUPTGÄNGE

Rindsentrecôte

Portwein - Schalotten | Kartoffel - Kürbispüree
Bunte Karotten
51.-

Kalbsgeschneitztes

Champignonrahmsauce | Butterrösti | Gemüse
48.-

Felchenfilet aus dem Zuger See

Kräuterrahmsauce | Reis | Marktgemüse
41.-

Randenrisotto

Kräutertofu | Meerrettichschaum
36.-

STARTERS

Mixed salad

strips of vegetables | dressing | topping
13.-

Lamb's lettuce

bacon | egg | croutons | tangerine dressing
16.-

Home marinated salmon

roasted beetroot | rocket salad
honey mustard dressing
24.-

Parsley root soup

wild garlic croutons
16.-

MAIN COURSES

Beef entrecôte

port wine - shallots | potato - pumpkin purée
colorful carrots
51.-

Veal strips

mushroom cream sauce | hash brown | vegetables
48.-

Whitefish fillet from Lake Zug

herb cream sauce | rice | market vegetables
41.-

Beetroot risotto

herb tofu | horseradish foam
36.-