

Restaurant Aklin for Felsenkeller – Autumn - 2025

Salad's & Entrées

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

Green leafy salad served with sundried berries, two coloured carrots and beetroot h/p

Italian / m or French / g dressing of your choice / 17.50

Lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons a/c/g / 19.50

Italian / m or French / g house dressing of your choice

Raw stripes of Scottish salmon, marinated with oranges and dill, mustard- dill sauce, Tatar of beetroots, horseradish foam d/g/m / 29.50 *

Snails (6pieces) du Mont d'Or Vallorbe Suisse, gratinated with herb butter c/g/r / 21.50

Beef Tatar, elegantly garnished with a taste of Cognac, served with Toast (80 gr.) a/g/m / 29.50 *

Open lobster Ravioli, spinach and pumpkin, Sauce Noilly Prat a/b/c/p / 39.50 *

Entrée Variation Aklin – Beef Tatar, sautéed duck liver, raw stripes of marinated Scottish salmon,

Maine lobster salad, Tatar of beetroots, horseradish foam, Velouté of black truffles, mustard dill sauce, Toast a/d/g/m / 46.50 *

***You wish a main course portion + 20.00**

Vegetarian and Vegan delicacies

Noodles with black Umbria Truffles (Umbria truffle, truffled olive oil, truffle salt) g/o/a/c / ½ 31.50 / 39.50

Vegan – Wheat noodles, autumn vegetables, sauce of smoked tofu, pumpkin oil ½ 22.50 / 30.50

Truffle Fries with Grana Padano cheese (Umbria truffle, truffled olive oil, truffle salt)

150gr. 18.00 / 260gr. 26.00 /+ 12.50 as replacement for your original side dish

Autumn variation of red cabbage, Spätzli, apple & pear, chestnuts, cranberries, sauce of Cremini mushrooms

/g/a/ ½ 30.50 / 38.50

Aklin meat Classic's

Meat loaf Aklin (beef and veal), market vegetables, noodles, Cremini mushroom cream sauce a/c/g/m/i / ½ 36.50

Quail Fribourgoise out of the oven, filled with goose liver, pumpkin Risotto, Sauce of black truffles

(no bones) g/o / ½ 41.50 / 49.50

Sliced Zuger veal, served with mushroom cream sauce, Rösti, market vegetables g/o / ½ 41.50 / 49.50

Zuger steak of veal from the grill, Saffron Risotto, Honey- Cognac cream sauce, market vegetables

g/o / ½ 47.50 / 59.50

Beef Tatar elegantly garnished with a taste of Cognac, served with Toast (80/160gr.) a/c/a/g / ½ 29.50 / 49.50

Beef Fillet cubes sautéed, served in a sauce of mustard, Basmati rice, market vegetables g/m/o / ½ 48.50 / 56.50

(not for groups)

“Tournedos Rossini”

Beef Fillet grilled with a slice of Alsatian duck liver, sauce of black Umbria truffles,

French Fries, market vegetables g/o / ½ 61.50 / 69.50

Game Origin: Switzerland and Austria

Escallops of venison, apple & pear, red cabbage, cranberries, chestnuts and Spätzli, Gin cream sauce a/g/c / ½ 42.50 / 50.50

Fillet of deer grilled, sauce of black pepper, cranberries, chestnuts and Spätzli g/c/a ½ 51.50 / 59.50

We grill your Beef and Game meat the way you like it:

Rare = bleu / Medium rare – saignant / Medium – à point / Medium well = légèrement rosé / Well done – bien cuit

Lake & Ocean Fish

Fillets of lake char; sautéed in cold pressed olive oil, pumpkin, Sauce Noilly Prat d/g/o
 or “Zug Style”, poached in a white wine- herb sauce, market vegetables d/g/o / ½ 41.50 / 49.50
Fillets of Dorade Royal, sautéed in cold pressed olive oil, sauce of saffron, spinach
 d/g/o / ½ 41.50 / 49.50

Side dish of your choice: Basmati rice, mixed wild rice, boiled potatoes

Aklin's Lobster Specialities (Lobster from the Bretagne)

Open lobster Ravioli, spinach and pumpkin, Sauce Noilly Prat a/b/c/p / ½ 61.50 * / 69.50
Lobster noodles, ragout of lobster, lobster sauce a/b/c/g/o / ½ 61.50 / 69.50
Lobster (without shell), Sauce Hollandaise, mixed wild rice, market vegetables b/c/o/g / ½ 61.50 / 69.50
„Surf & Turf“, Lobster (without shell) served with a grilled US Beef Fillet,
 mustard sauce, mixed wild rice, market vegetables b/g/o/m / ½ 67.50 / 75.50

Sweets & Cheese

	1/2	1/1
Ice coffee „Aklin“ style (with Kirsch + Fr. 4.—) c/g	9.50	13.50
Kirsch Cake Zug “Piccolet” Confiserie Strickler / a/c/g/o		13.50
Crema Catalana burnt with brown sugar c/g		10.50
Variation of light and dark chocolate mousse c/g/o	11.50	15.50
Cheese variation Aklin with homemade fruit bread, chutney, nuts	15.50	24.50
1/2 Portion 3 Sorten / Ganze Portion 5 Käse		

Our Product declaration:

Switzerland

Veal, pork, lamb/// All pastries
 Poultry – Geflügelhof Inauen Dürnten Zürich
 Trout and Lake char – Spielhofer Fischzucht Niederwil
 Snails – La Carcailleuse Fribourg
 Vegetables – Boog Hünenberg

France

Duck liver, Dorade Royal, all ocean fish, Lobster, Corn fed chicken – Bianchi Comestibles

USA

Greater Omaha Nebraska Beef / maybe produced with hormones

Italia Perugia

Black Truffles – Bianchi Comestibles

Scotland Wild Salmon – Bianchi Comestibles

Allergen Information - Codex

a / gluten-grain	b / crustacean	c / eggs
d / fish	e / nuts	f / soja
g / milk/lactose	h / peel fruits	i / celery
m / mustard	n / sesame	o / Sulfite
p / lupins	r / molluscs	