

# Restaurant Aklin for Felsenkeller – Spring Menu 2024

## Soups, Salad's & Entrées

**Asparagus cream soup** with wild asparagus, smoked almond- tofu mousse glutenfree & lactose free / 17.50

**Lobster cream soup "Bisque de homard Aklin"** with Cognac, apple- rhubarb chutney, apple caper and lobster piece b/g/a / 22.50

**Green leafy salad** served with radish, raw asparagus, spring vegetables  
Italian or French dressing g/m/c / 17.50

**Raw stripes of Scottish salmon**, marinated in oranges and dill, mustard- dill sauce, radish, horse radish sauce d/m/g / 29.50

**Snails** (6pieces) du Mont d'Or Vallorbe Suisse, gratinated with herb butter g/r / 20.50

**Beef Tatar**, elegantly garnished with a taste of Cognac, served with Toast (80 gr. Greater Omaha Nebraska Beef) b/c/a/a/g / 29.50 / 49.50

**Open Ravioli of lobster**, spring vegetables, asparagus, sauce of Noilly Prat b/a/c/g / 39.50

**Variation Aklin** – Beef Tatar, raw stripes of marinated Scottish salmon, lukewarm lobster, little asparagus soup, mustard- dill sauce, horse radish sauce, radish, Toast d/a/b/g/m/o / 45.50

You wish your starter bigger for main course + CHF 20.00

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

## Vegetarian & vegan delicacies

**Noodles with Umbria Truffles**, truffle oil "Gocce di tartufo bianco", market vegetables g/o/a / ½ 31.50 / 39.50

**Open Ravioli with spring vegetables**, silk tofu and saffron sauce a/g/c / ½ 27.50 / 35.50

**Duo of green and white asparagus**, boiled potatoes,  
Sauce Hollandaise traditional or Sauce Hollandaise (vegan- lactose free) g/c / ½ 27.50 / 35.50

**Truffle French Fries** with Grana Padano Cheese (Umbria truffle, truffle oil, truffle salt) 180gr. 18.00 / 260gr. 26.00  
Side dish portion 12.00

## Aklin meat Classic's

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

**Zuger Steak of veal grilled**, served with asparagus, Sauce Hollandaise, potato gratin c/g / ½ 51.50 / 59.50

**Beef Fillet cubes sautéed**, sauce of mustard, Basmati rice, market vegetables m/g / ½ 48.50 / 56.50

**"Toumedos Rossini"**

Beef Fillet grilled with a slice of duck liver, sauce of black Umbria truffles, French fries, market vegetables /g / ½ 61.50 / 69.50

# Aklin 2024 Specials!

Vegetarian – Taglioni served with asparagus, spring vegetables, green asparagus sauce a/c/g **28.50**

Filet of Scottish salmon grilled, served with herb cream sauce, asparagus risotto m/c/g **38.50**

Aklin's meat loaf (beef and veal), market vegetables, noodles, Cremini mushroom sauce a/g/m **33.50**

CH Entrecôte Black Angus (200gr.) grilled, Café de Paris, French Fries , spinach c/m/g/p **56.50**

“Cordon Bleu” from the corn fed chicken, filled with Zuger dry meat, mountain herb- cheese, we serve spinach with pine nuts, French fries a/c/g **38.50**

## Lake & Ocean Fish, Lobster

Fillets of lake char; sautéed in cold pressed olive oil, asparagus, sauce of lemongrass /d/g / ½ **41.50 / 49.50**  
or “Zug Style”, poached in a white wine- herb sauce, market vegetables g/d / ½ **41.50 / 49.50**

Fillets of Dorade Royal, sautéed in cold pressed olive oil, market vegetables, saffron sauce g/d/o / ½ **41.50 / 49.50**

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

Open Ravioli of lobster, spring vegetables, asparagus, sauce of Noilly Prat b/a/c/g / ½ **60.50 / 68.50**

Lobster noodles, ragout of lobster, lobster sauce b/g/o/c / ½ **61.50 / 69.50**

Lobster (without shell), Sauce Hollandaise, mixed wild rice, market vegetables b/g/o/c / ½ **61.50 / 69.50**

„Surf & Turf“, Lobster (without shell) served with a grilled US Beef Fillet, Greater Omaha Nebraska Beef mustard sauce, mixed wild rice, market vegetables b/g/o/m/o / ½ **67.50 / 75.50**

## Sweets & Cheese

Ice coffee „Aklin“ style (with Kirsch + Fr. 4.--) c/g

Kirsch Cake Zug “Piccolet” Confiserie Strickler / a/c/g/o

Crema Catalana burnt with brown sugar c/g

Variation of light and dark chocolate mousse c/g/o

Café Gourmand – one coffe with small, homemade sweets c/g/o

Cheese variation Aklin with homemade fruit bread, chutney, nuts

1/2 Portion 3 Sorten / Ganze Portion 5 Käse

1/2 1/1

9.50 13.50

13.50

10.50

10.50 14.50

16.50

15.50 24.50

### Our Product declaration:

#### Switzerland

Veal, pork, lamb

Poultry – Geflügelhof Inauen Dürnten Zürich

Perch, – (swiss lakes) – Bianchi Comestibles, Zimmermann Walchwil

Trout and Lake char – Spielhofer Fischzucht Niederwil

Snails – La Carcailleuse Fribourg

Vegetables – Hausheer Steinhausen, Bosshard Zug

#### France

Duck liver, Dorade Royal, all ocean fish, Lobster – 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

d / fish

g / milk/lactose

m / mustard

p / lupins

b / crustacean

e / nuts

h / peel fruits

n / sesame

r / molluscs

c / eggs

f / soja

i / celery

o / Sulfite