

Restaurant Aklin for Felsenkeller – Autumn Menu

Soup's, 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 a sundried berry mix $\frac{1}{2}$ p Italian / m or French $\frac{1}{g}$ house dressing of your choice / 16.50
Lambs' lettuce salad served with sliced egg, sautéed bacon cubes and bread croutons $\frac{a}{c/g}$ / 19.50
 Italian $\frac{1}{m}$ or French $\frac{1}{g}$ house dressing of your choice
Raw stripes of Scottish salmon, marinated with oranges and dill, mustard- dill sauce, apple-horseradish salad $\frac{d/g/m}$ / 28.50 *
Alsatian Goose liver sautéed, ginger bread chips, ragout of apples with vanilla, sauce of Glühwein $\frac{1}{g}$ / 39.50 *
Snails (6pieces) du Mont d'Or Vallorbe Suisse, gratinated with herb butter $\frac{g/r}$ / 19.50
Beef Tatar, elegantly garnished with a taste of Cognac, served with Toast (80 gr.) $\frac{a/g/m}$ / 29.50 *
Lobster salad, lukewarm, Tatar of red beetroot, Sauce of passion fruits $\frac{1}{2}$ p / 37.50 *
Entrée Variation Aklin – Beef Tatar, sautéed goose liver, sauce of Glühwein, raw stripes of marinated Scottish salmon, Maine lobster salad, lukewarm, Tatar of beetroot, Velouté of black truffles, mustard dill sauce, Toast $\frac{a/d/g/m}$ / 39.50 *

*You wish a main course portion + 20.00

Vegetarian and Vegan delicacies

- Noodles** with Umbria Truffles, truffle oil "Gocce di tartufo bianco", market vegetables $\frac{g/o/a}{1/2}$ 30.50 / 38.50
Vegan – Pumpkin vegetable Curry, Tofu, fruit chutney, black sesamy $\frac{f/o}{1/2}$ 20.50 / 29.50
Truffle Fries with Grana Padano cheese (Umbria Truffle, Truffle oil, Truffle salt) 150gr. 15.00 / 260gr. 25.00
 + 7.00 as replacement for your original side dish
Autumn variation of red cabbage, Spätzli, apple & pear, chestnuts, cranberries, sauce of Cremini mushrooms
 $\frac{1}{g/a/1/2}$ 25.50 / 37.50

Aklin meat Classic's

- Quail Fribourgoise** out of the oven, filled with goose liver, pumpkin Risotto, Sauce of black truffles
 (no bones) $\frac{g/o}{1/2}$ 37.50 / 49.50
Zuger calf's liver with Rösti, market vegetables $\frac{g/o}{1/2}$ 28.50 / 40.50
Sliced Zuger veal, served with mushroom cream sauce, Rösti, market vegetables $\frac{g/o}{1/2}$ 37.50 / 49.50
Beef Tatar elegantly garnished with a taste of Cognac, served with Toast (80/160gr.) $\frac{a/c/o/g}{1/2}$ 29.50 / 49.50
Beef Fillet cubes sautéed, served in a sauce of mustard, Basmati rice, market vegetables $\frac{g/m/o}{1/2}$ 44.50 / 56.50
"Toumedos Rossini"
 Beef Fillet grilled with a slice of Alsatian goose liver, sauce of black Umbria truffles,
 French Fries, market vegetables $\frac{g/o}{1/2}$ 57.50 / 69.50

Game

- Escallops of venison**, apple & pear, red cabbage, cranberries, chestnuts and Spätzli, Gin cream sauce $\frac{g/c}{1/2}$ 37.50 / 49.50
Fillet of deer grilled, Camaroli Risotto, pepper sauce, cranberries $\frac{g/c/a}{1/2}$ 47.50 / 58.50

Additional side order – portion – 7.50

Lake & Ocean Fish

Fillets of **lake char**; sautéed in cold pressed olive oil, purée of pumpkin, Sauce Noilly Prat *d/g/o*
or “Zug Style”, poached in a white wine- herb sauce, market vegetables *d/g/o* / ½ **37.50 / 49.50**

Fillets of **Dorade Royal**, sautéed in cold pressed olive oil, sauce of saffron, purée of carrots and green pea
d/g/o / ½ **37.50 / 49.50**

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

Aklin’s Lobster Specialities (Lobster from the Bretagne)

Lobster noodles, ragout of lobster, lobster sauce *a/b/c/g/o* / ½ **56.50 / 68.50**

Lobster (without shell), Sauce Hollandaise, mixed wild rice, market vegetables *b/c/o/g* / ½ **57.50 / 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 **63.50 / 75.50**

Cheese Variations

Walchwiler mountain cheese, red wine mustard, Calvados grapes */g* ½ **12.50 / 16.50**

Brie de Meaux Ile de France, with black Umbria truffle, chutney of apple and pumpkin *a/g* ½ **15.50 / 19.50**

Buche Caprifeuille de la Loire goat cheese, lukewarm compote of Zuger cherries, puff pastry *a/g* ½ **14.50 / 18.50**

Variation France

Roche Baron, Reblochon, „Brie de Meaux“, caramelized apple & cinnamon */g* 1/2 **14.50 / 18.50**

Variation Suisse

Emmentaler, Greyerzer, Appenzeller, Port wine pears, nuts */g* / ½ **14.50 / 18.50**

Variation goat, sheep, cow

Buche Caprifeuille de la Loire goat cheese, Entlebucher sheep cheese, Jersey Blue */g* ½ **14.50 / 18.50**

Sweets

Ice coffee „Aklin“ style (with Kirsch + Fr. 4.--) *a/c/g* / ½ **9.50 / 13.50**

Kirsch Cake Zug “**Piccolet**” Confiserie Strickler *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**, vanilla sauce *g/c/o* / ½ **10.50 / 14.50**

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

Goose liver, Dorade Royal, all ocean fish,– Bianchi Comestibles

USA

Greater Omaha Nebraska Beef / maybe produced with hormones

Lobster – Bianchi Comestibles

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