

Restaurant Aklin for Felsenkeller – Spring Menu 2023

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

Pumpkin cream soup with a taste of vanilla, cranberry mousse, chestnut **vegan & lactose free** / 17.50

Lobster cream soup “Bisque de homard Aklin” with Cognac, lobster piece, pumpkin chutney with cinnamon, lemon chips
b/g/o / 22.50 *

Green leafy salad served with a sundried berries **b/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 dressing of your choice

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

Alsatian duck liver sautéed, ginger bread chips, ragout of apples with vanilla, sauce of Glühwein /g / 39.50 *

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.) **a/g/m** / 29.50 *

Lobster salad, lukewarm, Hummus of red beetroot, Sauce of mango & passion fruits **b/p** / 38.50 *

Entrée Variation Aklin – Beef Tatar, sautéed duck liver, sauce of Glühwein, raw stripes of marinated Scottish salmon, Maine lobster salad, lukewarm, Hummus of beetroot, 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, truffle oil “Gocce di tartufo bianco” **g/o/a/c** / ½ 31.50 / 39.50

Vegan – Wheat noodles with black Umbria Truffles, truffle oil “Gocce di tartufo bianco”, sauce of silk Tofu **r**
½ 31.50 / 39.50

Vegan – Pumpkin vegetable Curry, smoked Tofu, fruit chutney, black sesamy, sauce of red lentils
f/o/n / ½ 27.50 / 35.50

Truffle Fries with Grana Padano cheese (Umbria Truffle, Truffle oil, Truffle salt) 150gr. 18.00 /260gr. 26.00
+ 7.00 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

Zuger calf's liver with Rösti, market vegetables **g/o** / ½ 34.50 / 42.50

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

Beef Tatar elegantly garnished with a taste of Cognac, served with Toast (80/160gr.) **a/c/o/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)

“**Toumedos 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

Escallops of venison, apple & pear, red cabbage, cranberries, chestnuts and Spätzli, Gin cream sauce g/c / ½ 41.50 / 49.50

Fillet of deer grilled, Carnaroli Risotto, pepper sauce, cranberries, Brussels sprouts g/c/a ½ 50.50 / 58.50

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

Meat dishes ½ Portion 150gr. Meat / Full Portion 200gr. Meat

Additional side order – portion – 8.50

Lake & Ocean Fish, Lobster

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 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

Lobster noodles, ragout of lobster, lobster sauce a/b/c/g/o / ½ 61.50 / 68.50

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

Cheese Variations

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

Brie, with black Umbria truffle, chutney of apple and pumpkin a/g ½ 15.50 / 19.50

Bûche 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“, 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

Bûche 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

Vermicelle mit Merinque und Vanilleglace g/c ½ 12.50 / 16.50

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 Carcaillouse 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