

Restaurant Aklin for Felsenkeller – Winter - 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* 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

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 – Tournedos of red beets, beluga lentils, pumpkin vegetables, curry sauce *i* / *i* 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

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/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

"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

We grill your Beef the way you like it:

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

Full portion 200gr. / Half portion 150gr. / Additional side dish Fr. 8.50

Ask for our daily specials!

Lake & Ocean Fish / Lobster

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

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

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

Cinnamon parfait with gingerbread sauce, apple- vanilla ragour / c

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

Cheese variation Akin with homemade fruit bread, chutney, nuts

1/2 Portion 3 Sorten / Ganze Portion 5 Käse

1/2 1/1

9.50 13.50

10.50 14.50

13.50

10.50

11.50 15.50

15.50 24.50

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

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

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Sweets & Cheese

	1/2	1/1
Ice coffee „Akin“ style (with Kirsch + Fr. 4.--) c/g	9.50	13.50
Cinnamon parfait with gingerbread sauce, apple- vanilla ragour / c	10.50	14.50
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 Akin with homemade fruit bread, chutney, nuts	15.50	24.50

1/2 Portion 3 Sorten / Ganze Portion 5 Käse

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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	

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