

# Dinner Menu

You tell us how hungry you are, and we will serve you our dishes in a menu, starting with:

Homemade Sourdough Bread | Zuger Butter  
Spread of the Day

2 Courses EUR 72  
3 Courses EUR 88  
4 Courses EUR 98

## Starters and Soups

Pâté en Croûte “Rote Wand”  
Cold-Pressed Cranberries | Chutney

Veal Tartare  
Jerusalem Artichoke | Zug Mountain Cheese | Chives

Smoked Eel | Celery | Apple | Smoked Fish Velouté

Roasted Beetroot | Radicchio | Pear | Walnuts | Horseradish

Chestnut Foam Soup | Dried Fruit | Ravioli

## Main Courses

Beef Fillet “Wellington” | Winter Vegetables | Shallot Jus  
+ EUR 15

Wiener Schnitzel from Veal  
Parsley Potatoes | Cold-Pressed Cranberries

Boiled Beef “Tafelspitz”  
Creamed Spinach | Roast Potatoes | Apple Horseradish

Roasted Trout Fillet | Ajo Blanco | Spinach | Quark Gnocchi

Roasted Cabbage | Mushrooms | Togarashi | Marinated Bitter  
Greens

## Desserts

“Rote Wand” Chocolate Fondue x Zotter

Buttermilk Schmarren | Plum Compote

Berry Compote | Fresh Cheese | Almonds  
Brown Butter Ice Cream

## Our Philosophy: Sustainable & Regional

Sustainability and regional sourcing are at the heart of our kitchen. About 85% of the ingredients we use come from the surrounding area, supporting the local economy and reducing long transport routes. Organic products shape both our dishes and our wine selection, ensuring authentic and natural flavors.

We treat food as a precious resource and handle it with great care. An innovative approach helps us minimize waste: surpluses are either converted into energy, transformed into valuable compost, or refined in our Culinary Lab into new specialties such as misos, soy sauces, and vinegars. This way, we bring nature directly to your plate – responsibly and deliciously.

## Fondue menus

**Fondue Bourguignonne**  
Pâté en Croûte “Rote Wand”

Cold-Pressed Cranberries | Chutney  
Beef Fillet Cubes | Assorted Sauces | Leafy Salad with House  
Dressing | Mixed Pickles | Garlic Sourdough Bread | French  
Fries or Rosemary Potatoes

Buchteln or “Rote Wand” Chocolate Fondue x Zotter  
EUR 108

**Fondue Chinoise**  
Pâté en Croûte “Rote Wand”  
Cold-Pressed Cranberries | Chutney

Slices of Beef and Veal | Assorted Sauces | Leafy Salad with  
House Dressing | Mixed Pickles | Garlic Sourdough Bread |  
French Fries or Rosemary Potatoes

Buchteln or “Rote Wand” Chocolate Fondue x Zotter  
EUR 98

**Rote Wand Cheese Fondue**  
Pâté en Croûte “Rote Wand”  
Cold-Pressed Cranberries | Chutney

Zuger Alpine Cheese from Zuger Sennstube melted in White  
Wine | Sourdough Croutons | Rosemary Potatoes | Pickled  
Pears Cranberries | Leafy Salad with House Dressing

Buchteln or “Rote Wand” Chocolate Fondue x Zotter  
EUR 79

**Fondue Vegetarian**  
Vegetarian Pâté en Croûte “Rote Wand”  
Cold-Pressed Cranberries | Chutney

Selection of Fresh Vegetables and Mushrooms | Organic Egg  
Yolk from Martinshof | Assorted Sauces | Leafy Salad with  
House Dressing | Garlic Sourdough Bread | Rosemary  
Potatoes

Buchteln or “Rote Wand” Chocolate Fondue x Zotter  
EUR 68

**Fischfondue**  
Vegetarian Pâté en Croûte “Rote Wand”  
Cold-Pressed Cranberries | Chutney

Rainbow Trout | Salmon Trout | Lake Char | Sturgeon | Trout  
Caviar | Alpine Prawn | Assorted Sauces | Leafy Salad with  
House Dressing | Garlic Sourdough Bread | Buttered Rice

Buchteln or “Rote Wand” Chocolate Fondue x Zotter  
EUR 98