

Lunch Menu

Starters and Soups

Pâté en Croûte „Rote Wand“

Cold-Pressed Cranberries | Chutney

EUR 32

Veal Tartare

Jerusalem Artichoke | Zug Mountain Cheese | Chives

EUR 32 Starter / EUR 42 Main

Smoked Eel | Celery | Apple | Smoked Fish Velouté

EUR 28

Roasted Beetroot | Radicchio | Pear | Walnuts | Horseradish

EUR 24

Chestnut Foam Soup | Dried Fruit | Ravioli

EUR 18

Beef Broth | Pancake Strips | Root Vegetables | Chives

EUR 16

Main Courses

Homemade Sausage of the Day

Onion Sauce | Mashed Potatoes

EUR 32

Wiener Schnitzel from Veal

Parsley Potatoes | Cold-Pressed Cranberries

EUR 42

Boiled Beef “Tafelspitz”

Creamed Spinach | Roast Potatoes | Apple Horseradish

EUR 38

Roasted Salmon Trout Fillet | Ajo Blanco

Spinach Quark Gnocchi

EUR 42

Roasted Cabbage | Mushrooms | Togarashi

Marinated Bitter Greens

EUR 30

Quark Gnocchi | Pumpkin | Kale | Fresh Zug Cream Cheese

EUR 32

Fondues

Fondue Chinoise

Beef Fillet and Veal Slices

Assorted Sauces | Leaf Salad with House Dressing | Mixed Pickles | Garlic Sourdough Bread | French Fries or Rosemary Potatoes

EUR 78

Rote Wand Cheese Fondue

Zuger Alpine Cheese from Zuger Sennstube melted in White Wine | Sourdough Croutons | New Potatoes | Mixed Pickles Cranberries | Leafy Salad with House Dressing

EUR 58

Desserts

Homemade Quark Strudel | Vanilla Sauce

EUR 17

Buttermilk Schmarren | Plum Compote

EUR 28

Homemade Apple Strudel | Vanilla Sauce

EUR 17

Berry Compote | Fresh Cheese | Almonds

Brown Butter Ice Cream

EUR 19

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.