STARTERS

with mixed seasonal salads

GREEN SALAD		10.50
MIXED SALAD		13.50
DRESSINGS: French, Italian, Balsamic, Caesar		
CAESAR SALAD with parmesan and croûtons	14.00	18.00
additionally with grilled chicken breast		+ 7.00
CLASSIC BEEF TATAR with toast or baguette, mild or hot		
	70 g	21.00
	140 g	37.00 + 5.50
	with French fries	+ J.JU
SOUPS		
SOUP OF THE DAY		11.00
CURRY-LEMONGRASS SOUP with baked shrimps in Tempura		13.00
VEGETARIAN		

ASPARAGUS

PORTION OF WHITE ASPARAGUS

approx. 300g / approx. 450g

30.00 / 38.00

with parsley potatoes

We serve the asparagus with a sauce of your choice:

with hollandaise sauce with wild garlic hollandaise sauce

additional side dish of smoked ham

9.50

FISH

WHITEFISH FILLETS

34.00 39.00

from the lake of Zug, poached «Zug style» or fried in butter «meunière», with boiled potatoes or rice

FILLETS OF PERCH

38.00

42.50

deep-fried, with sauce tartare, with boiled potatoes, rice or salad

MEAT

ENTRECÔTE «CAFÉ DE PARIS»

44.00

with shoestring potatoes and young spinach

SLICED VEAL «ZURICH STYLE»

42.00

with crispy butter roesti

About ingredients in our dishes, which can cause allergies or intolerances, our staff will inform you on request.

Declaration Beef: CH, Veal: CH, Pork: CH Duck liver: HUN; Chicken breast: HUN; Prawns: VN; Tuna: VN; Sea Bass: GRC Freshwater fish from Speck fisheries in Zug and fishfarm Spielhofer in Niederwil