

Associate of the table fellowship to the golden fish

Profit from our

3 course

## Spring Fish Menu

Steamed **filet of char**  
(from Spielhofer Cham/Niederwil)  
with wild garlic foam  
glazed spring carrots  
black Venere rice

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Filet of pike perch fried on its skin (EU)  
on orange-green-peppersauce  
new potatoes  
green asparagus

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Rhubarb-Tiramisu

Sfr. 65.00 p. person

We demand that our suppliers deliver fish with the MSC label



Marine Stewardship Council (MSC)

Hafenrestaurant Zug „ Fresh and fish „  
March 2012  
Vat of 8% is included in the prices