

# Starters / Salads

Starters and soups can only be ordered in combination with a main dish

## Cold Starters

<b>Green salad</b> green leaves with croutons	sFr.10.50
<b>Mixed salad</b> leaf and vegetable salads	sFr.12.50
<b>Corn salad</b> with egg, with or without strips of bacon	sFr.14.00
<b>Smoked salmon roses</b> with asparagus salad and marinated rocket salad	sFr.21.00
<b>Prawn cocktail</b> baby prawns on iceberg lettuce and cocktail sauce	sFr.18.00

## Warm Starters

<b>Poached filet of perch</b> with white moral sauce and ragout of asparagus	sFr.24.00
<b>Grilled king prawns (VN)</b> Provençale with black "Venere" rice	sFr.17.00
<b>Fried duck liver medallions</b> with port wine sauce, smashed potatoes and glazed apple slices	sFr.26.00

## Soups

<b>Creamy asparagus soup</b> with roasted almonds	sFr.12.00
<b>Spring onion soup</b> with orange fillets with watercress cream crest	sFr.14.00
<b>Soup of the day</b> (our staff will advise you)	sFr. 7.50

## Cold Starters

<b>Large, mixed platter of salad</b> with a dressing of your choice garnished with egg and fruits	sFr.24.00
<b>Salad with Scottish smoked salmon</b> garnished with onion rings, capers and lemon	sFr.34.00
<b>Smoked salmon from the Orkney Islands</b> with horseradish mousse, onions, capers, butter and toast	sFr.36.00
<b>Air dried platter of meat</b> with air dried beef, cured ham and a selection of two cheeses	sFr.34.00
<b>Beefsteak tartar</b> spiced to your request, toast and butter	sFr.36.00



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 „  
December 2011  
Vat of 8% is included in the prices

# Fish Dishes

**Perch** if available from our lake

**Perch filets** Meunière on brown butter sFr.42.00 sFr.37.00  
served with spinach, shallots and boiled potatoes

**Filets of perch** baked in beer batter with tartar sauce sFr.39.50 sFr.34.50  
served with Desiree boiled potatoes and lemon

## **Filet of Char** Spielhofer Cham/Niederwil

Steamed filets of char on wild garlic foam sFr.42.00 sFr.37.00  
black Venere rice and glazed spring carrots

## **Pike Perch**

Filet of pike perch fried on its skin (DE/Bodensee) sFr.44.00 sFr.38.00  
on orange-pepper sauce, new potatoes and green asparagus

## **Whitefishfilet**

Steamed filet of white fish "Zug style" on herbs sauce sFr. 39.00 sFr.34.00  
rice and mixed vegetable

## **King Prawns**

Sautéed King prawns (VN) with garlic, tomatoes, olives, sFr.42.00  
herbs and black Venere rice timbale

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## Meat Dishes

<b>Veal steak, medium rare (CH)</b> carved on creamy morel sauce, thin noodles and spring vegetables	sFr.52.00	
<b>Sautéed, sliced calf's liver (CH)</b> with herbs, shallots and butter, garnished with baked onion rings served with crunchy rosti	sFr.39.00	
<b>Classic filet of beef „Rossini“ (AUS)</b> with fried duck's liver and Port wine sauce, served with noodles and vegetables	sFr.56.00	sFr.51.00
<b>“Surf and Turf” Fried beef filets slices (AUS) and “Black Tiger” prawns (VN)</b> on spicy green curry sauce with Jasmin rice and sautéed spinach	sFr.46.00	sFr.41.00
<b>Australian Lamb escallops Rolls-Royce</b> grilled with garlic-rosemary jus, roasted potatoes and spring vegetables	sFr.49.00	

## Vegetarian

<b>Asparagus omelette with red peppers,</b> spinach and potatoes, garnished with marinated watercress	sFr.27.00
<b>Ravioli filled with asparagus on white moral sauce</b> with wild garlic pesto	sFr.27.00

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Unless declared otherwise, all of our meat comes from Switzerland

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Zug, March 2012