

# Cheese-Fondue-Cruise

## Starters

<b>Leaf salad</b> with house dressing	9.80
<b>Lamb's lettuce</b> with chopped eggs <sup>C</sup>	12.80
<b>Bündner platter</b> (starter/main course)	21.30 / 29.00
Dry-cured beef (Bündnerfleisch) and dry-cured ham, bread and butter <sup>AGO</sup>	

## All-you-can-eat

(in the ZSG special ticket included)

**Gruyère cheese fondue** or **raclette** in three different varieties (classic, with pepper or garlic)

## Buffet side dishes

Apple slices, pineapple, boiled potatoes, bacon, mushrooms, tomato cubes, pearl onions, gherkins, baby corn cobs <sup>MO</sup>

A must have:

**Cherry brandy** to take away!  
3cl 9.80

## Desserts

<b>Hot sour cherries</b>	13.50
with cinnamon ice cream and cream <sup>EFGH</sup>	
<b>Mango sorbet</b> with Cointreau <sup>GO</sup>	12.50
<b>Crème caramel</b> with cream <sup>ACG</sup>	8.80
<b>Original cherry cake</b>	8.80
Treichler pastry shop, Zug (with alcohol) <sup>ACGH</sup>	
<b>Vacherin ice cream cake</b>	8.80
flavoured with raspberry and vanilla <sup>CG</sup>	

## Dishes served on a plate

(in pre-order only, included in the package price)

### Sliced veal «Zurich style»

on savory cream and mushroom sauce served with rice <sup>FGO</sup>

**Rustico Tortelli** stuffed with tomato & Mozzarella, pivoted in basil pesto <sup>ACG</sup>

For allergenic information, see separate sheet.

Prices in Swiss Francs, VAT included.

