

Party

Starters

Colorful garden salad with vegetable strips, seeds and nuts

Caesar salad
with bacon, Parmesan and croutons
17.00

Scottish smoked salmon with horseradish foam, toast and butter 26.50

Beef tartar
(mild/medium/hot)
with onion rings, capers, toast and butter
26.50

Onion rings
with tartar sauce
13.00

Main dishes

Cold sliced Roast Beef
served with tartar sauce,
garnished with a slice of melon
38.00

Breaded esca<mark>lope</mark>
with French fries or colorful garden salad
29.00

Perch fillets
in a beer batter (Germany)
with tartar sauce and boiled potatoes
37.80

Rustico Ragu di Melanzane 🖤

stuffed with grilled eggplant ragout served with homemade wild garlic pesto 28.50

Black Angus burger (USA/CH)
in a sesame bun with tomatoes, onions, gherkins,
rocket salad and burger sauce,
served with French fries

Riz Casimir

sliced chicken in a creamy Madras curry sauce served in a rice ring, garnished with fesh fruits 31.00

Desserts

Apple sorbet
with Berliner Luft
13.00

Handmade Vacherin ice cream cake
with raspberry and vanilla ice cream

Hotz pastry shop, Dübendorf 9.30

Original cherry cake
Treichler pastry shop, Zug (with alcohol)
9.30

Crème caramel
with whipped cream

