

**local.
fresh.
healthy.**

Swiss classics reinterpreted

Our kitchen team is committed to healthy, seasonal cuisine, using fresh, high-quality ingredients sourced locally wherever possible.

By working closely with our suppliers, we ensure that only the best and freshest produce ends up on your plate. We also think about the future, which is why sustainable use of resources and animal welfare are our top priorities. This philosophy allows our guests to enjoy their meal to the full without a guilty conscience.

Thanks to the careful selection and combination of ingredients, as well as the creativity and passion of our kitchen team, a unique taste experience awaits you here. Let yourself be enchanted by the flavours and freshness of our dishes and embark on a culinary journey that will delight your palate, eyes and spirit.




We wish you a pleasant stay and "en Guete"!

Your PERRON NORD team



Dinner Menu.

Wednesday 1 July – Tuesday 7 July

STARTERS

-  **Leaf salad** CHF 9.50
with orange vinaigrette, sesame-biscuits, nectarines & red rocket
-  **Kohlrabi rolls** CHF 10.50
stuffed with Zug cream cheese, watercress, cherry tomatoes & raisin
served with rapeseed oil vinaigrette
-  **Cold watermelon soup** CHF 12.50
with feta

MAINS

-  **Rigatoni al Pomodoro** CHF 29.00
with tomato sauce, ratatouille & Parmesan
-  **Creamy herb Acquerello risotto** CHF 30.00
served with roasted cherry tomatoes & green beans
- Swiss beef involtini** CHF 32.00
stuffed with artichokes
served with chips & green salad with mustard dressing

Our classics.

Zuger Salad Bowl (vegan)

CHF 19.00

Leaf salad, quinoa, sweetcorn, pickled red onions, cherry tomatoes, coleslaw, cucumber & bread crisps with a rapeseed oil dressing



with Swiss grilled cheese

CHF 25.00

with baked Egli nuggets & calamansi aioli

CHF 25.00

with pan-fried Swiss chicken breast strips

CHF 30.00

Baked Swiss chicken thighs

CHF 33.00

(boneless) in a Valencian herb marinade with Pimientos del Padrón served with chips & lemon mayonnaise

"Open" PERRON NORD burger

CHF 36.00

Rotkreuz buffalo meat & Central Swiss beef (180g) on a toasted brioche bun with Schlossberg young cheese, fried bacon (CH), gherkins, fried onions, iceberg lettuce & caramelised onion mayonnaise served with chips

Organic Zug beef tartare, hand-cut

CHF 36.00

served with smoked egg yolk, calamansi mayonnaise, homemade brioche toast, bread crisps, herb salad, soya and wholegrain mustard & Belper Knolle

Grilled aubergine & courgette-tomato ragout (vegan)

CHF 26.00

served with couscous, coconut yoghurt with mint & broccoli

Grilled Swiss flank steak* (180g)

CHF 38.00

served with pico de gallo, chips & coleslaw

*choose your preferred degree of doneness: rare, medium, well done

PERRON NORD Desserts.

Dessert of the day

CHF 6.00

Served in a handy WECK jar.

Dessert duo of the day

CHF 10.00

A seasonal WECK jar served
with a coffee or espresso

Our service team will be happy to provide you with information about what's on offer

Homemade ice cream

per scoop CHF 5.00

Our unique, homemade ice creams
served in a special ice cream bowl

- **vanilla - olive oil**
- **chocolate - salted caramel**
- **mango - banana**
- **lemon - verveine Sorbet**

For information on allergen notices, please contact the service team

Sustainability and social commitment are our top priorities: we mainly use products from local suppliers, always organic where possible.

Our suppliers

Meat:

Metzgerei Berchtold, Rotkreuz
Biohof Bruhst, Oberägeri
Metzgerei Gabriel, Wolfenschiessen
LUMA Delikatessen, Neuhausen am Rheinfall

Fish:

G. Bianchi, Zufikon

Fruits & vegetables:

Mundo AG, Rothenburg
Garibay Organic, Adligenswil
Organic herbs from our own garden

Cheese, dairy products, eggs:

Metzgerei Berchtold, Rotkreuz
Küssnacht Dorfkäserei, Küssnacht
Chäs-Hütte, Meierskappel
CheesEnjoy, Rotkreuz
Buurehof Haldenhof, Rotkreuz

Bread:

Kreuzbäckerei, Stans
Fredy's AG, Baden

declaration:

Egli – Germany
Eggs – Switzerland
Bread – Switzerland

Together with you, we support the Drink & Donate projects and give people access to clean drinking water. We donate CHF 0.50 per 0.5 / 1 litre