PERRON NORD
Restaurant Apart

local.
fresh.
healthy.

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

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Our Weekly Recommendations.

STARTERS

Leaf salad CHF 9.50
with house-made dressing, fennel & parsley

Caprese Salad APART CHF 12.50
Cherry tomatoes, mozzarella, balsamic vinegar,
basil mayonnaise & bread chips

Parsnip-Apple Soup CHF 12.50
with chives

MAINS

Spätzli Pan APART CHF 26.00
served with homemade pumpkin spätzli,
homemade red cabbage, glazed chestnuts, kale chips,
braised pumpkin with ginger & pear chutney

Orechiette a la autunno CHF 26.00
with creamy savoy cabbage & bacon from Swiss organic pigs

Pizokel Grischuna CHF 28.00
baked au gratin with leeks, wild mushrooms & mountain cheese

Braised wild boar ragout (EU) CHF 36.00
served with celeriac purée, Brussels sprouts & lingonberries

Venison Stew (EU) "Weidmannsheil" CHF 38.00
served with homemade spaetzle, homemade red cabbage,
glazed chestnuts, cranberries & wild mushrooms

Vegetarian Dishes

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Our classics.

Zug Salad Bowl (vegan) CHF 19.00
Leafy greens, coleslaw, kale chips,
beets marinated in pumpkin seed oil, pickled onions, cherry tomatoes,
house-pickled pumpkin & pearl barley with soy & apple-canola oil vinaigrette

with Swiss grilled cheese CHF 25.00

with baked Egli nuggets & calamansi mayonnaise CHF 25.00

with pan-fried Swiss chicken breast strips CHF 30.00

Baked perch nuggets CHF 29.50
served with french fries & calamansi mayonnaise

Grilled Swiss pork ribs in BBQ marinade CHF 29.50
served with french fries & coleslaw

Glazed Swiss chicken thighs (spicy) CHF 33.00
(boneless) in Korean Yangnyeom sauce
with furikake & shiso leaves
served with glass noodles with carrots & bell peppers

PERRON NORD burger CHF 36.00
Rotkreuz buffalo meat & Central Swiss beef
on a toasted brioche bun with melted cheese,
caramelized onions, tomato-cucumber chutney,
iceberg lettuce & bacon mayonnaise
served with french fries

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 Swiss flank steak* (180g) CHF 38.00
served with mojo verde, French fries & leaf salad with house dressing
*Choose your preferred doneness: rare, medium, well-done

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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

GEFRORENEN IN OLTEN
KALTE LUST
SEIT 2017

"Kalte Lust" Ice Cream CHF 4.50 per scoop
100% enjoyment with a clear conscience & pure love for all the senses

Milk Ice Cream
- Vanilla
- Chocolate
- Yogurt-Blueberry

Sorbet (vegan)
- Mango

For information on allergen notices, please contact the service team

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Sustainability and social responsibility are our top priorities: we primarily use products from local suppliers,
always choosing organic options whenever possible.

Our suppliers

Meat:
Berchtold Butcher Shop, Rotkreuz
Transgourmet, Moosseedorf
Gabriel Butcher Shop, Wolfenschiessen
Jumi AG, Boll

Fish:
G. Bianchi, Zufikon

Fruits & vegetables:
Mundo AG, Rothenburg
Transgourmet, Moosseedorf

Cheese, dairy products, eggs:
Chäs-Hütte, Meierskappel
CheesEnjoy, Rotkreuz

Bread:
Fredy's AG, Baden

declaration:
Eggs – Switzerland
Bread – Switzerland
Pork – Switzerland
Beef – Switzerland
Chicken – Switzerland
Game – EU
Perch – Germany

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