

**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 23 September – Tuesday 29 September**

## **STARTERS**

-  **Leaf salad** CHF 9.50  
with house dressing & pickled cauliflower
-  **Rotkreuz buffalo mozzarella** CHF 12.50  
with arugula, berry coulis & olive oil
-  **Parsnip and truffle soup** CHF 12.50  
with croutons

## **MAINS**

- Autumnal Orecchiette** CHF 26.00  
in a creamy savoy cabbage sauce  
with bacon from Swiss organic pigs
-  **Acquerello Risotto** CHF 29.00  
with chanterelles & Swiss chard
- Medium-rare grilled venison cutlet (EU)** CHF 39.00  
in a red wine and plum sauce  
served with rosemary-roasted potatoes & brussel sprouts

## Our classics.

**Zug Salad Bowl (vegan)**

CHF 19.00

Leaf salad, Couscous, 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 mayonnaise**

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 french fries & lemon aioli

**PERRON NORD burger**

CHF 36.00

Rotkreuz buffalo meat & Central Swiss beef on a toasted brioche bun with Schlossberg young cheese, fried bacon (CH), gherkins, fried onions, iceberg lettuce & caramelised onion 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 aubergine & courgette-tomato ragout (vegan)**

CHF 26.00

served with couscous, coconut yoghurt with mint & broccoli

**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

**Grilled Swiss flank steak\* (180g)**

CHF 38.00

served with pico de gallo, french fries & 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



**"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

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  
Küssnachter 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