

Business Lunch.

Wednesday 30 September – Tuesday 06 October

STARTERS

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

MENU OPTION 1

CHF 29.50

Pasta.

Autumnal Orecchiette

in a creamy savoy cabbage sauce with bacon from Swiss organic pigs

Vegetarian.

- ✓ **Acquerello Risotto**
with chanterelles & Swiss chard

MENU OPTION 2

CHF 34.50

Meat.

Braised beef shank from Central Switzerland

in red wine jus & mustard emulsion
served with creamy polenta & beets

Meat.

Medium-rare grilled venison cutlet (EU)

in a red wine and plum sauce
served with rosemary-roasted potatoes & brussel sprouts

CLASSIC OPTION

CHF 34.50

BBQ ribs from Central Swiss pork

served with french fries & coleslaw

Our Classics.

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

Baked perch nuggets

CHF 29.50

served with french fries & calamansi mayonnaise

Zuger Salad Bowl (vegan)

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 28.00

with pan-fried Swiss chicken breast strips

CHF 30.00

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

Meat 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