

local. fresh. healthy.

Swiss classics reinterpreted

The kitchen team led by our head chef Jeffrey van Zijl (Europe's youngest starred chef in Europe in 2018) emphasises healthy and seasonal cuisine, using fresh, high quality ingredients carefully sourced from local producers.

By working closely with our suppliers, we ensure that only the best and freshest products end up on your plate. We also think about tomorrow, which is why we prioritise the sustainable use of resources and animal welfare. This philosophy enables our guests to enjoy the highest level of indulgence without a guilty conscience.

Thanks to the careful selection and combination of ingredients and the creativity and passion of our kitchen team, you can expect a unique flavour experience. Let yourself be enchanted by the flavours and freshness of our dishes and experience a culinary journey that will delight your palate, eyes and mind.

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



Marvin Kingsley, CEO & Director



Jeff van Zijl, Chef de Cuisine

RECOMMENDATIONS OF THE WEEK

Wednesday, 18 February - Tuesday, 24 February

Starters

- Waldorf salad Apart** CHF 13.50
with yogurt dressing, celery, lettuce,
grapes, walnuts, apples, fried bacon & parsley
-  **Labneh** CHF 11.00
Lebanese cream cheese dip with croutons,
arugula, apples, toast & olive vinaigrette
-  **Mushroom cream soup** CHF 12.50
with Parmesan cheese crackers & parsley
-  **Vegetable broth** CHF 12.50
with carrots, onions, peppers & olive oil

Mains

- Tagliarini all'Amatriciana** CHF 32.00
Tomato sauce, guanciale bacon, pecorino cheese
served with roasted cherry tomatoes
-  **Shakshuka** CHF 32.00
with eggs from Rotkreuz, tomatoes, white beans,
bell peppers, pumpkin & dill, served with grilled cheese & truffle slices
- Grilled Bremgartner char fillet** CHF 39.00
with sherry sauce
served with baby potatoes, Swiss chard & radishes
- LUMA Swiss Black Angus Secret Cut from the Yakiniku Grill*** CHF 38.00
with lavender aioli
served with fried potatoes & vegetables of the day

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

PERRON NORD CLASSIC.

JEFF'S SIGNATURE DISHES.

 Zug Salad Bowl (vegan)	CHF 19.00
Swiss Salanova lettuce, marinated wheat grains, fennel, roasted cabbage, cucumber, cherry tomatoes, pumpkin antipasto, crunchy pumpkin seeds, with rapeseed oil dressing	
with Swiss grilled cheese	+ CHF 6.00
with chicken breast strips	+ CHF 11.00
 Crispy Alpstein chicken	CHF 33.00
Chicken thighs marinated in soy sauce served with lettuce & apple-ginger salad, shiso cress, lime mayonnaise & Swiss French fries	
 'Open' PERRON NORD burger	CHF 36.00
Rotkreuz buffalo meat & beef from Central Switzerland (180g) on a toasted brioche bun with "Aarewasser" cheese, coppa-bacon, iceberg lettuce, fried onions & piccalilli mayonnaise, served with Swiss fries	
 Organic Zug beef tartare, hand-cut	CHF 36.50
served in marrowbone, with pine nuts, gremolata, fermented black pepper, gherkins, croutons, UMAMI sprouts & selfmade Tabasco served with homebaked brioche	
 Grilled secreto from Spanish Iberico pork	CHF 42.00
served with crispy potato slices, pimientos de padron, ajvar & lavender aioli	
 Grilled Swiss beef filet* (180g)	CHF 56.00
served with Central Swiss French fries, vegetables of the day & chimichurri	

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

PERRON NORD DESSERTS.

TEMPTING SWEETS.

Homemade vanilla meringue CHF 13.00
with poached pear, lemon curd & mascarpone

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

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

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

per scoop CHF 5.00

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:

poultry - Switzerland
veal - Switzerland
beef - Switzerland
pork - Switzerland
venison - Newzealand