

**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 & Jeff van Zijl

Marvin Kingsley, CEO & Director

Jeff van Zijl, Chef de Cuisine

RECOMMENDATIONS OF THE WEEK

Wednesday, 22 October – Tuesday, 28 October

Starters

- | | |
|--|-----------|
|  Salanova salad
with yoghurt dressing,
pomegranate, chilli peppers & cucumber | CHF 10.50 |
| Chicken & beef croquettes
with beer mustard & Grison raw ham | CHF 11.50 |
|  Pumpkin soup
with almond cream, amaretto & pickled pumpkin | CHF 12.50 |

Mains

- | | |
|---|-----------|
| Tagliarini alla Amatriciana
with tomato sauce, guanciale, pecorino & roasted cherry tomatoes | CHF 29.00 |
| Grilled aubergine
 au gratin with hollandaise sauce & chickpeas,
served with truffle slices, bread chips & pine nuts | CHF 32.00 |
| Sautéed Bremgartner trout fillets
with lemon beurre blanc, served with mashed potatoes & roasted kale | CHF 39.00 |
| Grilled Swiss beef fillet (180g)*
with mojo picón, served with baby potatoes,
roasted chicory, truffle slices & parsley cream | CHF 69.00 |

*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
 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	
 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
'dry aged' Rib Eye (250 - 280g) with homemade chimichurri served with vegetables of the day & Swiss fries *choose your favourite cooking level: rare, medium, well done	
 LUMA Swiss Black Angus Secret Cut from the Yakiniku Grill*	CHF 39.00
served with vegetables of the day, chimichurri & Central Swiss French fries	
 Venison fillet from the Yakiniku Grill	CHF 42.00
matured in butter, served with chestnut purée, shiso leaf, cranberries, red cabbage & sesame jus	

*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

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