



# Welcome to PERRON NORD



## Healthy, natural and homemade

We cook seasonally, with fresh ingredients. As many components as possible are produced by the kitchen team around head chef Frank Schuster and we avoid the use of ready-made products.

## Local, fresh and fair

When purchasing, we prefer local producers, family businesses and small entrepreneurs.



We wish you an enjoyable stay and thank you for your trust and your visit.

Your PERRON NORD Team and  
your host

*Marvin Kingsley*



Drink tap water, donate drinking water. Water is life: 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 liter.



# for Arrival

## STARTERS & SNACKS

**the Garden salad\*\*\*** ..... 11.50

mixed leaf salads  
garden vegetables | house dressing

**the Soup** ..... 9.50

please ask our staff for the  
daily special



**the cress foam soup\*\*** .....

..... 10.50

lime yoghurt | cress  
root croutons

SWISS PRIME BEEF

### the Tatar

apple | radish  
herb salad | shallots  
confit egg yolk

small portion, perfect as a starter  
approx. 70g ..... 21.00

LARGE portion  
approx. 150g ..... 34.00

THE BIG SNACK

### the Crispy Chicken Burger

avocado | lettuce | tomatoes  
pickled onions | french fries

26.00

All prices are in Swiss francs incl. VAT.

We are happy to cater for intolerances/allergies where possible.

Please contact our service team.

\*\*\* vegetarian dishes

\*\*\* vegan dishes



# from the meadow

## MAIN DISHES

SWISS PASTURE BEEF

### the Secret-steak\*

cooked at low temperature  
finely sliced | chimichurri  
radish | avocado

approx. 240g (CH) ..... 36.00

LOCAL BUFFALO MEAT

### the PERRON NORD Burger XL

pure organic buffalo meat from  
Rotkreuz (NEW 180g)  
medium roasted

brioche bun | crispy bacon  
confit tomato | raclette cheese  
homemade BBQ-Relish  
onion compote | house dip | argula  
rösti fries & homemade ketchup

with fried egg of free range chicken + CHF 3.00

36.00

SWISS PASTURE BEEF

### the Entrecôte\*

21–30 day-aged  
with homemade herb butter

approx. 220g (CH) ..... 49.00  
approx. 140g (CH) ..... 39.00

Please select your preferred cooking  
level: rare | medium | medium well

SWISS CHICKEN

### the Chicken fingers

crispy inner fillet of  
chicken breast (CH), approx. 180g  
chive dip | rösti fries  
small leaf salad

26.00

### the Wienerschnitzel .. 39.00

veal escalope (CH) breaded  
french fries | cranberries  
lemon

\* Served with: fresh vegetables | herb cream rösti fries or creamy arborio risotto



# from the garden & out of the water

## MAIN DISHES

**the Salad bowl\*\*\*** ..... 24.00

colored quinoa  
mixed leaf lettuce  
marinated tofu | garden vegetables  
fresh leaf spinach  
roasted pine nuts | house dressing

roasted chicken breast  
instead of tofu..... 27.50

Entrecôte  
instead of tofu ..... 39.00



**the safran Risotto\*\*** .. 22.00

Arborio risotto  
Tomatoes | poached country egg  
Salsa Verde | garlic crumbs  
basil

**the grilled cheese and  
rice bowl\*\***

..... 24.00

Zug organic paneer cheese  
spinach | chilli | jasmine rice



OUT OF THE WATER



**the  
Teriyaki salmon**

nuts | spinach  
soba (buckwheat pasta)

34.00

**the halibut**..... 36.00

courgette spaghetti| peas  
beurre blanc  
pea asparagus sprouts



# out of the heart

## DESSERTS

### the Icecream by Frank's hobby manufactory

homemade, different flavors  
per scoop..... 3.50

bourbon vanilla | chocolate  
cassis | sour cream  
\*\*\* mango-passion fruit sorbet  
live sorbet | raspberry sorbet  
strawberry sorbet

### the rhubarb crumble .. 9.00

vanilla icecream

YUMMI

### the Chocolate mousse

chocolate mousse with  
crunchy chocolate chips

6.50

MORE THAN GREAT

### the NY Cheesecake

lemon | caramel cookie  
lemon curd | raspberry sorbet

12.50





# the kids menu

## STARTERS

**Oh no** ..... 4.50  
tomato soup with croutons

**Why that?** ..... 4.50  
green leaf salad with house dressing

## MAIN DISHES

**What is the green one?** ..... 14.50  
Homemade chicken-fingers with french fries and leaf lettuce

**I don't care** ..... 14.50  
Sliced chicken with pasta and vegetables

**I don't like** ..... 12.50  
pasta with meatballs and tomato sauce

**I would like something else**  
pasta with butter - that's it ..... 6.50  
pasta with tomato sauce ..... 8.50

## DESSERTS

**Tell me** ..... 3.50  
vanilla ice cream with warm chocolate sauce

**The same again?** ..... 2.00  
popsicle



**meat declarations**

poultry – Switzerland

veal – Switzerland

beef – Switzerland

pork – Switzerland

**suppliers**

meat – Berchtold, Rotkreuz & Heinzer, Muotathal

buffalo meat – Biohof Breiten, Rotkreuz

vegetables/fruits – Mundo, Rothenburg & Keller, Sins

fish/seafood – Bianchi, Zuffikon

salmon – Norway

chees/dairy/eggs – Keller, Sins & Transgourmet

eggs – Biohof Breiten, Rotkreuz