PERRON NORD
Restaurant Apart

local.
fresh.
healthy.

Christmas menus.

Our kitchen team is committed to healthy, seasonal cuisine, using fresh, high-quality ingredients that are sourced locally whenever possible.

By working closely with our suppliers, we ensure that only the best and freshest products make their way to your plate. We're also thinking 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 fullest 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 culinary experience awaits you here. Let yourself be enchanted by the flavors 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

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Christmas Menu 1.

Winter Leaf Salad
with house dressing, bread chips, and radishes
OR
Pumpkin Soup with pumpkin seeds and crème fraîche
***
Pan-Seared Corn-Fed Chicken Breast
with prune-sherry jus
served on pumpkin risotto & seasonal vegetables
***
Cinnamon Panna Cotta
with white wine-poached pears and meringue
CHF 55

Christmas Menu 2.

Lamb's Lettuce
with French dressing featuring egg, bacon, and bread chips
OR
Pumpkin soup with pumpkin seeds and crème fraîche
***
Braised Swiss beef shank
in a port wine jus
served with mashed potatoes, carrots & beetroot
***
Crema Catalana
with mandarin segments, caramelized nuts, and basil

CHF 69 with Salad
CHF 65 with Soup

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Christmas Menu 3.

Burrata
with arugula, walnut pesto, and cherry tomatoes
OR
Pumpkin soup with pumpkin seeds and crème fraîche
***
Medium-rare Swiss beef tenderloin
with red wine jus and chimichurri
served with potato gratin and winter vegetables
***
Chocolate mousse
with caramelized macadamia nuts,
dulce de leche & orange-cardamom gel

CHF 85 with Burrata
CHF 78 with Soup

Vegan main courses.

Spätzli Pan APART
with pumpkin sauce, braised pumpkin, and kale chips

CHF 26

Mediterranean-style stuffed peppers
with bulgur, tomatoes, and herbs

CHF 28

Please note that, for organizational reasons, we serve a standard menu for the entire group.

We'd also be happy to put together a personalized menu for you.

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Sustainability and social responsibility are our top priorities: we primarily use products from local suppliers, always choosing organic options whenever possible.

Our Suppliers

Meat:
Berchtold Butcher Shop, Rotkreuz
Bruhst Organic Farm, Oberägeri
Gabriel Butcher Shop, Wolfenschiessen

Fish:
G. Bianchi, Zufikon

Fruits & Vegetables:
Mundo AG, Rothenburg
Garibay Organic, Adligenswil
Organic herbs from our own garden

Cheese, dairy products, eggs:
Berchtold Butcher Shop, Rotkreuz
Küssnachter Dorfkäserei, Küssnacht
Chäs-Hütte, Meierskappel
CheesEnjoy, Rotkreuz
Buurehof Haldenhof, Rotkreuz

Bread:
Kreuzbäckerei, Stans
Fredy's AG, Baden

Origin:
Beef – Switzerland
Corn-fed chicken – France
Eggs – Switzerland
Bread – Switzerland

Together with you, we support the projects of Drink & Donate and help provide people with access to clean drinking water.
We donate CHF 0.50 per 0.5 / 1 liter