

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

Tuesday, 07. April - Tuesday, 14. April

Starters

-  **Salanova salad** CHF 9.50
with house dressing, carrots, watercress & bread crisps
-  **Greek salad** CHF 11.50
with tomatoes, gherkins, olives, green peppers, parsley & feta
-  **Lentil soup** CHF 12.50
with Granny Smith apple & soy cream
-  **Spinach soup** CHF 12.50
with pumpkin seeds & Küssnacht Riserva

Mains

- Rigatoni Carbonara Deluxe** CHF 32.00
with guanciale, Pecorino cheese, egg yolk & truffle slices
-  **Chilli sin Carne** CHF 30.00
kidney beans, lentils, tomatoes & sweetcorn
served with basmati rice & fried egg
- Steamed Bremgartner trout fillets** CHF 39.00
in a chervil and white wine sauce
served with mashed potatoes & rocket- herb salad with house dressing
- LUMA Swiss Black Angus Secret Cut from the Yakiniku Grill*** CHF 38.00
in a red wine jus
served with chips & green salad with house dressing

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 eibly, pickled carrots, bread crisps, marinated beetroot, balsamic-glazed pearl onions, cherry tomatoes & kohlrabi, with a rapeseed oil dressing	
with Swiss grilled cheese	+ CHF 6.00
with fried Inwil (CH) chicken breast strips	+ CHF 11.00
Baked boneless chicken thighs from Inwil (CH)	CHF 33.00
with calamansi mayonnaise, pickled ginger, garnished with romaine lettuce dressed in shiso vinegar & furikake served with Swiss fries	
'Open' PERRON NORD burger	CHF 36.00
Rotkreuz buffalo meat & Central Swiss beef (180g) on a toasted brioche bun with Aarewasser cheese, fried bacon, gherkins, caramelised onions, lettuce & curry mayonnaise served with Swiss fries	
Organic Zug beef tartare, hand-cut	CHF 36.00
served with marrowbone, chervil, sorrel shoots, radishes, wild garlic pesto, homemade brioche toast, croutons, green apple & mustard emulsion	
Poached Rotkreuz eggs Florentine style	CHF 27.00
with hollandaise sauce, sautéed leaf spinach, mashed potato, grilled asparagus, chilli yoghurt & chilli flakes	
Grilled Swiss beef filet* (180g)	CHF 56.00
served with chimichurri, Swiss fries & vegetables of the day	

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

PERRON NORD DESSERTS.

TEMPTING SWEETS.

Homemade vanilla meringue CHF 13.00
with diced mango, pomegranate, apricot jam,
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