

# 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

Monday, 18. May - Friday, 22. May

## Starters

-  **Mixed leaf salad** CHF 9.50  
with mustard vinaigrette, cranberries & croutons
- Fava** CHF 10.50  
White bean purée  
with crispy buffalo salami, frisée & chicory salad with bread crisps
-  **Cream of celeriac soup** CHF 12.50  
with creamed spinach & chili oil
- Pea soup** CHF 12.50  
with wild garlic, cooked ham, peas & rapeseed oil

## Mains

- Tagliatelle** CHF 32.00  
with minced beef patties made from Central Swiss beef,  
ratatouille & Parmesan cheese
-  **Grilled asparagus** CHF 32.00  
with gersotto, cherry tomatoes, leaf spinach & hollandaise sauce
- Sautéed Swiss salmon trout fillet** CHF 39.00  
served with buttermilk-mashed potatoes, courgette & herb oil
- LUMA Swiss Black Angus Secret Cut from the Yakiniku Grill\*** CHF 38.00  
with chimichurri  
served with tomato bulgur, green peppers & mushrooms

# PERRON NORD CLASSIC.

## JEFF'S SIGNATURE DISHES.

 <b>Zug Salad Bowl (vegan)</b>	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
<b>Baked boneless chicken thighs from Inwil (CH)</b>	CHF 33.00
with calamansi mayonnaise, pickled ginger, garnished with romaine lettuce dressed in shiso vinegar & furikake served with Swiss fries	
<b>'Open' PERRON NORD burger</b>	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	
<b>Organic Zug beef tartare, hand-cut</b>	CHF 36.00
served with marrowbone, chervil, sorrel shoots, radishes, wild garlic pesto, homemade brioche toast, croutons, green apple & mustard emulsion	
<b>Poached Rotkreuz eggs Florentine style</b>	CHF 27.00
with hollandaise sauce, sautéed leaf spinach, mashed potato, grilled asparagus, chilli yoghurt & chilli flakes	
<b>Grilled Swiss beef filet* (180g)</b>	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  
Küssnacht 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