








## WELCOME TO OUR RESTAURANT AU PREMIER

Here in the Restaurant au premier, we work only with the best ingredients and all dishes are freshly prepared for you.  
 We are focused on the highest quality of our products, but perfection takes time.  
 We thank you in advance for your patience with our busy kitchen team.  
 We wish you a most enjoyable time here with us at the Restaurant au Premier.

### STARTERS

|  | Starter | Main dish |
|--|---------|-----------|
|  Mixed leaf salad with red port wine-honey dressing, sprout mix and caramelised Hazelnuts                | 15.00   |           |
|  Salad composition with radishes and bread chip  | 17.00   |           |
|  House dressing  |         |           |
|  Italian dressing   |         |           |
|  Balsamic dressing  |         |           |
| Lambs lettuce salad with potato dressing, chopped egg and roasted bacon  | 18.00   | 26.00     |
|  Ravioli filled with corn poulard stuffing in sage butter with roasted black salsify and Parmesan cheese | 34.00   | 42.00     |
| Carpaccio of white tuna with Asian flavour-soy marinade and prawn chips  | 28.00   |           |
| "Tajarin" finely cut noodles with sautéed wild mushrooms fresh herbs and confit San Marzano tomatoes   | 28.00   | 36.00     |

### SOUPS & VENISON STARTERS

|  |       |       |
|--|-------|-------|
| Soup of the day  | 12.00 |       |
|  Muscat pumpkin soup with roasted pumpkin seeds and pumpkin oil optional garnish of scallops | 14.00 | 22.00 |
| Crisp goat cheese strudel, racy red cabbage and grape salad with verjus  | 25.00 |       |
| Wild game meatballs with potato-field lettuce salad, wild game jus and apricot-avocado chutney   | 25.00 | 35.00 |

### GAME SPECIALITIES

|   | Small portion | Portion |
|---|---------------|---------|
| Venison cutlet with Shiitake-wild game sauce and glazed amarena-cherry from Zug                                   |               | 54.00   |
| Venison loin steak with juniper-wild cream sauce and glazed gin blueberries                                       |               | 56.00   |
| Wild boar Cordon Bleu with a Maxx 365 filling, cold cranberry preserve pan-fried potatoes and braised red cabbage |               | 45.00   |
| With our wild game main dishes, we serve spätzli, fresh Brussels sprouts or braised red cabbage                   |               |         |

## FISH

|  | Small portion | Portion |
|--|---------------|---------|
| Lake of Zug whitefish filet crisp-sautéed with herb foam sauce,<br>Beetroot and carnaroli risotto and sautéed root spinach with shallots | 40.00         | 48.00   |
| Valais perch fillets fried in almond alp butter<br>with parsley potatoes, root spinach and sautéed porcini mushrooms with tomatoes       | 49.00         | 57.00   |



## MEAT

|  |         |       |
|--|---------|-------|
| Finely slivered calves' liver with fresh herbs, shallots and a gold-brown potato Rösti | 38.00   | 44.00 |
| Finely slivered veal with cream sauce and a gold-brown potato Rösti                    | 41.00   | 47.00 |
| Medaillon beef filet 'a la Rossini' with sautéed French duck foie gras                 | 140 gr. | 68.00 |
| served with Perigord truffle sauce, potato puree and sautéed root leaf spinach         | 180 gr. | 76.00 |

## FOR TWO OR MORE

|  |              |       |
|--|--------------|-------|
| Chateaubriand of beef filet with Bearnaise sauce (40 minutes)                      | 160 gr. p.P. | 64.00 |
| pan-fried rosemary potatoes, garnished with autumn vegetables and grilled tomatoes | 200 gr. p.P. | 72.00 |

The wild game comes from Germany and all the other meat, the perch and whitefish from Switzerland.

Our vegetarian dishes are marked with this stamp  and our vegan dishes with this stamp 

Please tell our service team if you have any allergies or food issues and we can help with your choice.

## Wine recommendation

### white

|             |                             |      |  | Bottle | Magnum |
|-------------|-----------------------------|------|--|--------|--------|
| Switzerland | Maienfelder Chardonnay      | 2017 | Weingut Möhr-Niggli                    |        | 170.00 |
|             | Baselbieter Sauvignon Blanc | 2018 | Kellerei Siebe Dupf                    | 55.00  |        |
| Germany     | Chardonnay                  | 2011 | Bernhard Huber - Baden                 | 78.00  |        |
| Italy       | Roero Arneis                | 2018 | Giovanni Almondo                       | 56.00  |        |
|             | Bricco delle Ciliegie       |      |  |        |        |
| France      | Le Clos                     | 2015 | Clos Saint Vincent - Bellet - Provence | 79.00  | 158.00 |
|             | Chablis Les Preuses 1er Cru | 2012 | Vignoble Dampf Frères - Bourgogne      | 88.00  | 170.00 |
| Austria     | Grüner Veltliner            | 2014 | Weingut Franz Pichler                  | 96.00  | 188.00 |

Doublemagnum 375.00

### red

|             |                             |         |   |             |        |
|-------------|-----------------------------|---------|---|-------------|--------|
| Switzerland | Pinot Noir                  | 2014    | Martha & Daniel Gantenbein - Herrschaft | 125.00      | 250.00 |
|             | Antica Cabernet Sauvignon   | 2015    | Domaine Cornulus                        | 82.00       | 162.00 |
|             | Merlot San Domenico         | 2015    | Carlo Tamborini - Ticino                | 63.00       |        |
| Austria     | Just Zweigelt-Special Cuvée | 2017    | Weingut Ernst                           | 60.00       | 118.00 |
| Italy       | Barolo                      | 2009    | Armando Parusso - Piemonte              | 83.00       |        |
|             | Cappitano - Merlot          | 2013    | Selvagrossa - Marche                    | 75.00       |        |
|             | Sagrantino di Montefalco    | 2009    | Azienda Agricola Adanti - Umbria        | 45.00 65.00 |        |
| France      | Bourgogne Hautes Coutures   | 2016    | Domaine Buisson-Charles - Bourgogne     | 68.00       |        |
|             | Châteauneuf-du-Pape         | 2007    | Domaine Cristia - Rhône sud             | 76.00       | 150.00 |
|             | Bordeaux                    | MC 2010 | Château de Ferrand - St. Emilion        | 88.00       |        |
| Spain       | Sestal                      | 2015    | Finca Ses Talaioles - Mallorca          | 74.00       |        |
| Hungary     | Terra Tartaro               | 2012    | Heumann Evelyne & Eberhard              | 72.00       |        |