

FRISCHE KULINARISCHE MOMENTE



HERZLICH WILLKOMMEN

im Restaurant Fontana

f r i e n d l y seasonal h o m e m a d e
d a i l y s p e c i a l s y m p a t h e t i c **q u a l i t y**
f i n e d r o p d a i l y m e n u c a r d
p a m p e r e d **c o m f o r t a b l e** q u i e t
c l a s s i c s **r e l a x** l o c a l
c r e a t i v e **f i n e** f r e s h p r o d u c t s
m a r k e t p r o d u c t s d i v e r s e
p e r s o n a l p a s s i o n
d a i l y f r e s h r e g i o n a l
s a l a d b u f f e t **c o l o u r f u l** **w i n e**

GUTEN APPETIT

SOUPS

SOUP OF THE DAY	Fr. 9.50
BLACK SALSIFY SOUP veal praline	Fr. 14.50
CONSOMMÉ royale	Fr. 10.00

SALADS

SALAD FROM OUR BUFFET	Fr. 12.50
GREEN SALAD egg tomatoes croutons	Fr. 9.50
MIXED SEASONAL SALAD egg croutons	Fr. 11.50
LAMB'S LETTUCE egg roasted bacon crispy croutons	Fr. 14.50
LAMB'S LETTUCE mushrooms grapes herbs quails egg	Fr. 16.50

SALAD DRESSINGS

French dressing • Italian dressing • balsamic dressing • olive oil-herb dressing

STARTERS

BEEF CARPACCIO

lime | rocket | Parmesan | fresh morels

Fr. 23.50

BEEF TATAR

onions | capers | quail eggs | cherry tomatoes | toast & butter

Fr. 19.50

HOME MADE GOOSE LIVER TERRINE "ALSATIAN STYLE"

mustard-fruit mousse | toast & butter

Fr. 26.50

HOMEMADE PASTA DISHES

DRIED TOMATO RAVIOLI

butter | sage | Parmesan | marinaded rocked

Fr. 26.00



HOMEMADE SPAGHETTINI

giant prawns | olive oil | roasted garlic | chili | basil | olives

Fr. 32.00

HOMEMADE LINGUINE

fresh morels | cream | suger peas | peas | herbal oil

Fr. 29.00

MEAT DISHES

VEAL CORDON BLEU

ham | gorgonzola **or** Appenzeller cheese | fresh vegetables | side dish

Fr. 42.00

ORIGINAL „WIENER SCHNITZEL“

mountain cranberry jam | lemon | fresh vegetables | side dish

Fr. 43.00

TRADITIONAL SLICED VEAL

woodland mushrooms | cream sauce | crispy Rösti

Fr. 36.00

BEEF FILLET STROGANOV

hot paprika cream sauce | onions | peppers | champignons | cucumber strips
home made butter noodles

Fr. 46.00

„ENTRECÔTE IM PFÄNDLI“

Café de Paris sauce | side dish

Fr. 42.00

GRILLED FILET STEAK

morel cream sauce **or** a pepper sauce | fresh vegetables | side dish

Fr. 54.00

HOUSE SPECIALITIES

CHICKEN IN A BASKET

mild **or** spicy sauce

Fr. 23.00

FOR TWO PEOPLE OF MORE | CHATEAUBRIAND

Béarnaise Sauce | fresh vegetables | side dish

salad from our buffet

Fr. 62.00 / Pers.

SIDE DISHES

*chips • potato croquettes • potatoes with rosemary • steamed potatoes
sweet potato fries • homemade noodles • saffron risotto • white rice*

INFORMATION

OPENING TIMES

Monday to Friday 08.00 am – 11.00 pm

Warm food served from 11.30 am – 2.15 pm / 6.00 pm – 8.45 pm

Our restaurant remains closed at weekends and on all official holidays,

We will gladly give you detailed information about allergens in any of our dishes

We obtain our products from the following distributors:

Fruit & vegetables	Bosshard Früchte und Gemüse, Zug Heiri Britt, Affoltern am Albis
Eggs, onions, carrots, fruit, berries, apples, apple juice	Stefan und Robert Langenegger, Baar
Fish from the lake of Zug	Theo Zimmermann, Fischerei, Walchwil
Fish and seafood	Dörig & Brandl AG, Schlieren
Meat	Städtli Metzger, Cham Metzgerei Villiger, Unterägeri Steiners Fleisch, Bueche Hof, Baar
Specialities	Michel Comestibles, Interlaken Pernet Comestibles, Gstaad

ORIGIN OF MEAT PRODUCTS

Poultry	Switzerland
Veal	Switzerland
Beef	Switzerland
Pork	Switzerland
Lamb	Switzerland / Wales / Australia