



**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

<b>SOUP OF THE DAY</b>	Fr. 9.50
<b>PUMPKIN SOUP</b> cream   pumpkin seed oil	Fr. 10.50
<b>RED CABBAGE SOUP</b> caramelised apple	Fr. 12.50

## SALADS

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

## SALAD DRESSINGS

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

## STARTERS

### **SWISS BEEF FILLET CARPACCIO**

olive oil | lime | black nuts | pumpkin cream | chestnut Brioche

Fr. 23.00

### **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

### **PORCINI MUSHROOM RAVIOLI**

grapes | mushrooms | herbs | brusselsprout leaves | kale chips

Fr. 28.00

### **QUARKPIZOKEL**

mushrooms | cream | pears

Fr. 24.00

### **HOMEMADE SPAGHETTINI**

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

Fr. 32.00

## GAME SPECIALITIES

### **MARINATED JUGGED VENISON** (deer, roe deer, chamois or wild pig depending on availability)

champignons | pearl onions | bacon | croûtons | spätzli  
autumnal fruit & vegetable garnish

Fr. 34.00

### **SLICED VENISON**

woodland mushrooms | cream venison sauce | spätzli  
autumnal fruit & vegetable garnish

Fr. 36.00

### **VENISON ENTRECÔTE**

mashed parsnip | rosehips | brussel sprouts | dark venison sauce

Fr. 48.00

### **ESCALOPE OF VENISON**

venison cream sauce | gin & rosemary | spätzli  
autumnal fruit & vegetable garnish

Fr. 44.00

### **FILLET OF WILD BOAR**

wild boar ham | chanterelles | elderberry sauce | spätzli  
autumnal fruit & vegetable garnish

Fr. 42.00

### **VEGETARIAN GAME DISH**

spätzli | red cabbage | brussel sprouts | glazed chesnuts | mushrooms | cream sauce  
autumnal fruit & vegetable garnish

Fr. 30.00

## FOR TWO OR MORE PEOPLE

### **SADDLE OF VENISON**

spätzli | red cabbage | brussel sprouts | glazed chesnuts | mushrooms | venison cream sauce  
autumnal fruit & vegetable garnish

Served on a platter (2 servings)

per Person Fr. 59.00



## 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

## SIDE DISHES

*chips • potato croquettes • potatoes with rosemary • steamed potatoes  
spätzli • 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,

## **Do you have an allergy or an intolerance?**

**Ask our waiter team for information, we will advise you to the best of our ability.**

We obtain our products from the following distributors:

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

## ORIGIN OF MEAT PRODUCTS

Poultry	Switzerland
Veal	Switzerland
Beef	Switzerland
Pork	Switzerland
Lamb	Switzerland / Wales / Australia
Venison	Austria / Switzerland
Wild Boar	Germany / France