

2025  
Dishes  
&  
Drinks

# GASTRO NAUTIC.ch



ESTD 2020

Green salad «GASTRONAUTIC»

Salad sauces: Zuger Kirsch vinaigrette | Italian | French house dressing

12.50



Crispy leaf salad «GASTRONAUTIC»

Salad sauces: Zuger Kirsch vinaigrette | Italian | French house dressing

14.50



Tomato salad with Burrata, red onions, basil dressing

19.00



Etagèren-Plättli | available with 3 different kinds of Walchwil mountain cheese  
Rossberger, Gruyère and mountain cheese

19.50



Etagèren-Plättli | ham, salami, Zuger Rauchknebeli, cold cuts, garnish,  
and dried beef from Zug

26.00

Beef tatare small (70 gr) | house bread Confiserie Treichler  
with cognac 2 cl + CHF 7.00 | with whisky 2 cl + CHF 7.00

26.50

Vegetable cream soup

13.50



Köbi's Hit: Florentine pork sausage  
Onion sauce | Rösti

26.50

LG

Pork-Schnitzel | French fries

29.50

Riz Casimir | Chicken | Fruits | Rice

28.50

LG

Riz Casimir | Vegetables | Fruits | Rice

25.50



LG

Braised beef «red wine sauce»  
mashed potatoes | market vegetables

29.50

Beef tataré gross (140 gr) | house bread Confiserie Treichler  
with cognac 2cl + 7.00 | with whisky 2cl + 7.00

37.50

Beef fillet | truffle jus | market vegetables

45.50

Meat  
Main dishes

Swiss perch crispy 36.50  
French fries | market vegetables | sauce tartar

Zug whitefish fillets steamed | rice | leaf spinach 39.50  
white wine parsley sauce  
from our local fishermen

**Fitness salad** (couscous, avocado, pomegranate)  
– with fried chicken breast «GASTRONAUTIC» 27.50  
– with smoked salmon | horseradish 27.50  
– with tuna salad 28.50

Greek Salad | shepherd cheese 26.50 ✓

Chana Masala (curry chickpea stew with rice) 29.50 ✓+

Seasonal vegetarian Heida-Risotto 25.50 ✓

Truffle-Linguine 28.50 ✓



Pork-Schnitzel | French fries

17.50

Chicken Nuggets | French fries

16.50

Swiss perch crispy | French fries

18.50

French fries

9.50

V+ LG



**Children's recommendation**

Mini Donut with 1 ball vanilla ice cream and Smarties

7.50



Grandmother burned crème   whipped cream	10.50	G
Original cherry cake of Zug   Confiserie Treichler	9.50	
Original festive cake of Lucerne   Confiserie Treichler	9.50	
Ball of ice cream (homemade by Gelateria La Rotonda, Altdorf) Vanilla   Chocolate   Coffee   Strawberry (L)   Mango (L)   Coconut (L)   <b>with whipped cream + CHF 2.00</b>	4.50	G
«Berry Fields Forever» Strawberry sorbet   Vanilla ice cream   seasonal berries   whipped cream	14.50	G
«Köbi's Ice coffee» with alcohol	17.50	G
«Köbi's Ice coffee» without alcohol Ice coffee   Zuger Kirsch from Distillerie Etter   whipped cream	14.50	G
Banana Split «Schiff Ahoi» <b>it has as long as it has</b> Vanilla ice cream   Banana   Chocolate sauce   whipped cream	13.50	G
Iris-Hit pickled apricots with coconut ice cream	13.50	G L
Dave-Hit pistachio pannacotta	13.50	G



French fries	9.50	✓+ LG
Sweet fries	10.50	
Etagèren-Plättli   available with 3 different kinds of Walchwil mountain cheese Rossberger, Gruyère and mountain cheese	19.50	✓
Etagèren-Plättli   ham, salami, Zuger Rauchknebeli, cold cuts, garnish, and dried beef from Zug	26.00	
Green salad «GASTRONAUTIC» Salad sauces: Zuger Kirsch vinaigrette   Italian   French house dressing	12.50	✓ LG
Crispy leaf salad «GASTRONAUTIC» Salad sauces: Zuger Kirsch vinaigrette   Italian   French house dressing	14.50	✓ LG
Beef tatar small (70 gr)   house bread Confiserie Treichler with cognac 2 cl + CHF 7.00   with whisky 2 cl + CHF 7.00	26.50	
Beef tatar gross (140 gr)   house bread Confiserie Treichler with cognac 2cl + 7.00   with whisky 2cl + 7.00	37.50	
Swiss perch crispy	36.50	
French fries   market vegetables   sauce tartar		
Pork-Schnitzel   French fries	29.50	



Valser water with CO <sub>2</sub>	33 cl	5.00
Valser water with CO <sub>2</sub>	75 cl	8.50
Valser water without CO <sub>2</sub>	33 cl	5.00
Valser water without CO <sub>2</sub>	75 cl	8.50
Coke   Coke Zero	33 cl	5.50
Rivella red   blue	33 cl	5.50
Appleshorley	33 cl	5.50
FuseTea Lemon	33 cl	5.50
Fanta	33 cl	5.50
Sprite	33 cl	5.50
Orange juice   Multivitamin juice open	20 cl	4.00
Kinley Tonic	20 cl	5.00
Kinley Bitter Lemon	20 cl	5.00
RedBull	25 cl	6.50
San Bitter	10 cl	5.00
San Bitter with orange juice	20 cl	7.00





Espresso		5.00
Espresso Macchiato		5.50
Double Espresso		6.00
Coffee		5.00
Milk coffee		5.50
Cappuccino		5.50
Latte Macchiato		6.50
Coffee Mélange		5.50
Chocolate   hot   cold		5.50
Chocolate Mélange		7.00
Ovomaltine   hot   cold		5.50
Ovomaltine Mélange		7.00
Milk   hot   cold		4.50
Tea   Golden Assam   Japanese Sencha   Moroccan Mint   Verbena   Red Kiss   Ginger Lemon Dream		5.50
Kafi-Luz   Kafi-Fertig   Chrüter   Zwetschge   Pflümli   Kirsch   Williams   Kernobst		7.50
Coretto Grappa		8.50
Coffee Baileys Mélange		11.50



## Bottles

Baarer beer Goldmandli 5,2%	33 cl	5.50
Baarer beer Bügelspez 5,2%	50 cl	8.50
Baarer beer without alcohol 0,5%	33 cl	5.50
Cider clear Bügel   Ramseier   4,8%	49 cl	7.50
Cider clear Bügel without alcohol   Ramseier	49 cl	7.50



Beer  
Cider

### «Own houswine»

GASTRONAUTIC white | Salgesch, Switzerland | 13,5%

GASTRONAUTIC rosé | Salgesch, Switzerland | 13,5%

GASTRONAUTIC red | Salgesch, Switzerland | 13,0%

The Salgesch wine cellar in Rothenburg was founded in 1992. was founded in Rothenburg.

The Adrian Mathier family was his partner and mentor Nouveau Salquenen AG, which has been producing top-quality exclusively top wines from the Valais.

Taste our GASTRONAUTIC wines, created by Suzana & Jakob Fahrni with Diego Mathier.

#### Die Philosophie



#### der Weinkultur



1 dl  
8.00  
7.00  
8.00



7.5 dl  
54.00  
47.00  
54.00



## White wine

Piomicella | Valtellina, Nebbiolo, Chardonnay, Italy | 11,9%

St. Saphorin | Chasselas, Lavaux, Switzerland | 12,7%

Petite Arvine | Petite Arvine, Wallis, Switzerland | 13,5%

Pinot Grigio | Venezien, Italy | 11,5%



1 dl

6.50



5 dl

28.00



7.5 dl

–

8.50

54.00

9.50

64.00

7.00

47.00

## Sparkling wine

Prosecco «AKELUM» | extra dry DOCG

Andreola, Col san Martino, Veneto Italy | 11,5%



1 dl

9.00



7.5 dl

59.00

## Champagner

Moët & Chandon Impérial | Chardonnay, Pinot Menieur, Pinot Noir, Frankreich | 12,0% 119.00



## Red wine

La Brante Pinot Noir | Wallis, Switzerland | 13,5%

Primitivo DOP | di Manduria, Primitivo, Italy | 14,0%

Ripasso Valpolicella | Valpolicella, Italy | 13,5%

Rioja Reserva | Tempranillo, Rioja, Spain | 14,5%

## Köbi's favorites

Mauro Tinto Cosecha | Tempranillo, Bodegas Mauro, Castilla y León, Spain | 14,5%

Aalto | Tempranillo, Bodegas Aalto, Castilla y León, Spain | 14,5%



1 dl

6.50

7.00

8.00

7.50



5 dl

28.00



7.5 dl

–

44.00

53.00

49.00



7.5 dl

74.00

79.00

Red wine

Refreshing«GASTRONAUTIC» Drink	25 cl	15.50
Refreshing«GASTRONAUTIC» Drink without alcohol	25 cl	11.50
Mimosa, Prosecco with orange juice	15 cl	12.00
Sparkling white wine	20 cl	8.50
Apérol Spritz	25 cl	12.50
Hugo	25 cl	12.50
Hugo without alcohol	25 cl	8.50
Martini Bianco   Rosso   15%	4 cl	8.00
Campari   23%	4 cl	8.00
Cynar   16,5%	4 cl	8.00
Appenzeller   29%	4 cl	8.00
Baileys   17%	4 cl	8.00
Belvedere Vodka   40%	4 cl	13.50
Etter Gin   40%	4 cl	12.50
Etter Rum Black 1823   40%	4 cl	11.50
Rum Bacardi White   43%	4 cl	10.50
Etter Swiss Single Malt Whisky Johnett   44%	4 cl	12.50



Zuger Kirsch Original   41%	2 cl	7.50
Williams pear   40%	2 cl	7.50
Vieille Kirsch «Barrique»   40%	2 cl	8.50
Vieille Prune «Barrique»   from the 1,5 meter bottle   41%	2 cl	8.50
Vieille Quitte «Barrique»   40%	2 cl	8.50
Grappa Ticino Merlot «Barrique»   41%	2 cl	9.00
Wildkirsch   42%	2 cl	10.50



Cognac Remi Martin VSOP   40%	2 cl	9.00
Walchwiler Marc Otto Hürlimann, Walchwil   42%	2 cl	8.50



## Our local and regional partners

As a native of Walchwil, it is very important to me to rely on regional partners and products from around Lake Zug. As I have known all my partners personally for years, I am proud to be able to use these fresh, local products.

Fish:

Emil Speck, Zug | Daniel Schwendeler, Arth

Sausages, meat:

Metzgerei Forster, Zug

Bread:

Confiserie Treichler, Zug

Cheese, yogurt + Birchermüesli:

Käserei Rust, Walchwil

Eggs:

Familie Schillig, Walchwil

Strawberries:

Buuregarte Boog, Hünenberg

Ice cream:

Gelateria La Rotonda, Altdorf

Beer:

Baarer Bier, Baar

Cider:

Ramseier, Sursee

Spirituosen:

Etter Distillerie, Zug

Spirituosen:

Diwisa, Willisau

Walchwiler Marc:

Otti Hürlimann, Walchwil



Exclusively Swiss meat and fish on our plates



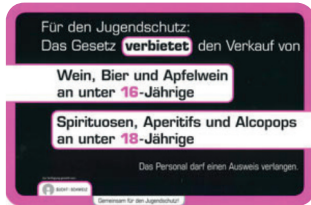


We carefully select our products for you and produce all dishes in our galley.

If you have any questions, please contact our professional staff.  
Enjoy your meal!

### Youth protection

<16 | Sorry!  
>16 | Wine | Beer  
>18 | Cheers!



Prices  
are incl.  
VAT

Allergene  
vegetarian:  
vegan:  
lactose-free:  
gluten-free:



Other allergens that can trigger  
intolerances our staff d will  
be happy to provide information.

Your GASTRONAUTIC hosts  
Suzana and Jakob Fahrni





# Quality

In our galley end up only fresh products from the region of Zug. Everything is directly on board by our GASTRONAUTES prepared.

Enjoy your meal!

