



Grill- & Steakhouse



FIBOUCHI

3 x Fondue, exclusively at sports ZUGERLAND. Enjoy our House Speciality: Fondue with pieces of meat and fish, cooked to your liking in a fish broth, red wine broth or in bouillon. On request also available with Oil and batter!

A choice of:

Beef, pork, veal, horse and turkey
& fish: Pangasius, giant shrimps, salmon and monkfish
is available from our buffet.

As a starter we will serve a delicious salad. With the Fibouchi enjoy a choice of fruit, vegetables, 20 homemade sauces and as accompaniments rice and French fries. Everyone will certainly find something that suits their taste. As a sweet finale we will serve our Fibouchi dessert.

An ideal dinner for a relaxing evening out. For 59.00 per person you can eat as much as you want.

Only available if booked in advance. We happily accept your reservations via telephone or mail:

Tel: 041/ 748 34 00 / mail@sports-zugerland.ch



Starters and Salads

(V)	Green salad		8.00
		smaller portion	5.00

(V)	Mixed salad		9.50
		smaller portion	6.50

(V)	Tomato and mozzarella salad		13.50
	with fresh basil, Rucola and balsamico dressing		

(V)	Grilled goat cheese with flower honey		
	served on leaf salad with orange dressing and dried figs		
		appetizer	13.50
		main dish	21.50

Prawn Cocktail with Marie Rose sauce, refined with a touch of brandy,
served with green salad and garnished with grapefruit

appetizer	16.50
main dish	24.00

Beef Tartare with Calvados, tomatos, capres and onions,
served with toast and fresh butter

let your server know how spicy you would like it!	appetizer	19.50
	main dish	31.00

Soup

Soup of the day (ask our service personnel) 8.00

Parsley root cream soup with baked bacon 11.50

(V) Mushroom soup with whipped cream 11.50



Main Dishes

Club-Sandwich fried chicken breast, bacon, gherkins, tomatoes and two sauces, layered with toast. Accompanied with French fries or salad	24.00
“Surf & Turf” pork filet with herb butter and shrimps with chilli sauce, served with noodles and vegetables	34.00
Breaded pork Schnitzel , served with pommes allumettes, cranberry sauce and a colourful vegetable bouquet	25.50
Horse Entrecôte with Sauce Béarnaise, sweet potato fries and seasonal vegetable	33.50
Wiener Schnitzel with pommes allumettes, served with cranberry sauce	39.00
Beef Rump Steak marinated with pepper and served with a Glenfiddich Whisky sauce, accompanied with French fries and vegetables	32.00

Fish & Co.

Roasted St. Peters fish with lime cream sauce served with rice and vegetables	27.50
Scallop Medaillons with prosecco cream sauce, sweet potatoe fries and vegetables	33.00

Pasta

Spaghetti Bolognese 22.50

“Alla Carbonara” 24.00
with bacon, ham and egg yolk, with cream sauce

(V) Spaghetti „Maison“ with feta cheese, peperoncini and basil, 23.50
garnished with orange-filets

(V) „Pasta Santorini“ 22.00
with tomatos, olives, rucola and feta cheese

A trip to Asia

“Tandoori” baked chicken with tomato and cucumber salad, 28.00
with yoghurt sauce served with rice

“Indian Kari Curry” with strips of beef, eggplant 31.50
and coconut milk served with basmati rice

“Nasi Goreng” with vegetables and a fried egg

(V)	vegetarian	21.50
	with chicken	28.00
	with prawns	31.00

Grilled to perfection on our wood fire

Our grill dishes are served with cole slaw salad, and you can choose one side order and two sauces (Fr. 6.00 for a further side order, Fr. 3.00 per additional sauce).

This can take a few minutes longer, as it will be prepared with extra care on our wood grill.

	<u>Ladies cut</u>			
	<u>ca. 150gramm</u>	<u>ca. 200gramm</u>	<u>ca. 300gramm</u>	<u>ca. 400gramm</u>
Pork chop		25.00		
Veal Schnitzel	33.00	38.00		
Beef filet	38.00	46.00	59.00	
Beef entrecôte		37.00	47.00	57.00
Chicken breast		25.00		
Horse filet		35.00	45.00	55.00
Shrimp skewer		34.00	43.00	52.00

Warm sauces:

Hollandaise sauce

Pepper sauce

Pommery-mustard sauce

Red wine cranberry sauce

Sweet-spicy chilly sauce

Cold sauces:

Barbecue sauce

Tartar sauce

Cocktail sauce

Curry-Mayonnaise

Home made herb margarine Butter

Chive & sour cream sauce

Side orders:

French fries, side Salad, pasta, sweet potato fries, seasonal vegetables,

Potato wedges, pommes allumettes or rice

Pizza

(V) Margherita 16.00

Prosciutto with ham 17.00

Hawaïi with ham and pineapple 19.00

Diábolo with spicy salami 20.00

Quattro Stagioni artichokes, pepperonis, ham and champignons 23.00

sports ZUGERLAND with gorgonzola, salami, pepperonis and onions 24.00

Zola, Crudo et Mascarpone with prosciutto ham, pears, gorgonzola and mascarpone 25.50

Choose-your-own Pizza: 18.00

Each additional ingredient Fr. 1.50

Salami

Champignons

Gorgonzola

Capers

Ham

Artichokes

Onions

Anchovies

Olives

Pepperoni

Mascarpone

Just as you like it...

rare	-	bleu	-	stark blutig
medium rare	-	seignant	-	blutig
medium	-	à point	-	rosa gebraten
well done	-	bien cuit	-	durch

(V) = Vegetarian

Meat declaration:

Veal, Beef, Pork:	Switzerland
Chicken:	Switzerland or Hungary
Turkey:	Germany
Horse meat:	Canada
Prawns:	Vietnam
Pangasius:	Vietnam
Monk Fish:	Holland
Salmon:	Norway
Pikeperch:	Russia
St. Peters fish:	New Zealand
Scallops:	USA

Summer Specials

Caesar Salad crispy iceberg lettuce with baby cherry tomatoes, strips of chicken and fried bacon with parmesan dressing 24.50

(V) **Grilled goat cheese** with flower honey 21.50
served on leaf salad with orange dressing and dried figs

“Vitello Tonnato” with tuna sauce, capers and diced tomato 28.50

Beef Steak Tartare gratinated with Café-de-Paris 33.00
served with toast and fresh butter

Chicken Salad with curry dressing on lettuce 23.00
with fresh fruits

Garnished Sausage-Cheese salad 19.50
with French fries 22.50

Salad Bowl with strips of chicken breast and pepperoni 23.50

Fitness Plate with fresh fruits:

(V)	with egg	19.50
	with chicken breast	22.50
	with veal cutlet	33.00
	with fried pike and tartar sauce	27.50



CORDON BLEU Menu

CLASSIC with best Raclette cheese and ham 29.50

“Bernoise” 29.50

ham, bacon cubes, onions and Raclette cheese

“CHICKEN” 31.00

with thinly sliced air dried grison beef and Gruyère cheese

“Spicy Italia” 29.50

spicy salami and Gorgonzola

“Genovese” 29.50

ham, basil pesto, garlic and cheese

“Fribourgaïse” 29.50

ham, pear and Vachrin cheese

“Williams” 31.00

with dried ham, Gorgonzola and pieces of pear

Side orders: noodles, French fries, sweet potato fries ,
vegetables or salad

All Cordon Bleus can also be enjoyed with veal / plus Fr. 10.00

For our Little Guests

(V) Tomato Spaghetti with Parmesa	9.50
Fish Fingers with French fries and Tartar sauce	10.50
Chicken Nuggets with French fries	10.50
Cream Schnitzel with noodles and fresh vegetables	12.50
Breaded Pork Schnitzel with French fries or salad	14.00

