

# Lokal 97

RESTAURANT | KEGELBAHN | EVENTS | KULTUR | BAR

Dinners & Events  
for over 20 guests

May 2023

## Cocktail snacks

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### In a ConSol glass

Mediterranean Ratatouille salad with crackers	4.50
Beetroot Tartare with dill and honey	4.50
Hummus of roast sweet potatoes with flatbread	4.50
Vegetable sticks with dip	4.50

### Finger food

Focaccia with tomatoes 30g.	3.00
Focaccia with raw ham and rocket 30g.	3.00
Flaky pastry with vegetarian filling	4.50
Meat pasties	4.50
Date and bacon rolls with cottage cheese	3.00
Homemade mixed spicy nuts 30g.	3.00

### Finger food (à la minute)

Mini burger with chicken, chutney and basil	6.50
Mini burger with blue cheese, beetroots and grilled oyster mushrooms	6.50

### Savoury tarts (ca. 5x5cm)

Cheese tart	4.50
Spinach tart with Feta and dried tomatoes	4.50
Leek and bacon tart	4.50

## **Sandwiches by the metre** (ca. 5cm apiece / 20 per metre)

Hard cheese sandwiches with salad and gherkins	4.50
Sandwiches with Antipasto vegetables	4.50
Meatloaf sandwiches with sauce Tartare and salad	5.00
Raw ham sandwiches with Parmesan chips and rocket	5.00

## **In a cup**

Seasonal hot or cold soup 1 dl.	3.00
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## **Antipasti**

Parmesan pieces 30 g.	3.50
Eggplant rolls with cottage cheese	3.50
Tomato-Mozzarella skewers 30 g.	3.50
Marinated olives 30g.	3.50
Grilled vegetables 30g.	3.50

## **Sweets in a ConSol glass**

Tell us what your favourite desserts are!	5.00
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## **Sweet confectionery**

Brownies ca. 50 g.	4.50
Mini confectionery ca. 50 g.	4.50

## Cold dishes

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### Home pickled Swiss salmon

with pickled cauliflower, spinach salad on a beetroot carpaccio

Toast and Butter

- Hors d'oeuvre 23.00
- Main course 32.00

### Beef Tartare Lokal97

with mustard caviar, gherkins, shallots and curly lettuce

Toast and butter

- Hors d'oeuvre (80 g.) 23.00
- Main course (160 g.) 32.00

### Parsley Three Ways

Mousse | Sauce Tartare | Parsley root salad | Hazelnuts

19.00

## Soups

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### Nutmeg Squash Cappuccino



with lentils and spicy cream

8.00

### Oxtail soup



with kale and bacon crisps

10.00

## Salads

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### Seasonal salad

Lamb's lettuce with carrots, beetroot, green peas, egg, onions and cranberries  
lukewarm potatoes

- with fried chicken and bacon dressing 28.00
- with baked mountain cheese and potato dressing 24.00

### Lamb's lettuce

with bacon, egg, Sbrinz sauce and sourdough croutons

18.00

### Menu salad

small salad of the day

6.00

## Pasta

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*We use exclusively our own «Bio-Knospe» certified pasta and ravioli. These are produced by ConSol Pasta Monica (Ibelweg 24, Zug).*

### Äpler Magronen (Alpine macaroni)

Creamy sauce | Diced potatoes | Grated mountain cheese |  
Homemade apple and pear sauce | Fried onions

24.00

### Mafaldine Bolognese

Organic beef from the Zugerberg (ZG)  
Sbrinz chips | Apple and pear sauce

26.00

### Spelt Casarecce

Pumpkin duo | Parsley | Sour cream

24.00

*Different homemade wheat and spelt pasta varieties with a seasonal sauce are available at the chef's recommendation.*

## Vegetarian

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### Zugerberg oatcakes

on puréed green peas with a beetroot cream sauce

24.00

### Pumpkin Strudel

With cottage cheese, roast Jerusalem artichoke, and cauliflower mousse

26.00

## Fish

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### **Swiss roast salmon**

With black salsify in cream and baked risotto cake

34.00

### **Catch of the day**

Fish from the Zugersee with lemon butter and potatoes

Daily price



## Meat

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### Lokal97 sausage

Roast pork sausage with mustard caviar and red onion sauce,  
baked potato stick, vegetables and crisp fried onions 26.00

### Central Swiss Veal Duo

Veal fillet and braised veal cheeks with pumpkin purée and Romanesco 44.00

### Beef stewed in red wine from Lucerne

With bacon, pearl onions, champignons, root vegetables, and egg noodles 36.00  
*Red wine: "Terzett" vintage from Toni Ottiger, Kastanienbaum (LU)*

### Roast Beef

with a grapefruit-sauce Hollandaise, potato gratin with mountain cheese from Schachen  
and caramelised cherry tomatoes 48.00

### Beef fillet

with a marrow topping on cep sauce, homemade spelt Mafaldine and glazed beetroot  
slices 58.00

### For private parties

11 seasonal mini dishes  
meat, fish, vegetarian, hot or cold, savoury or sweet 75.00

## Dessert

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### Stump and Root dessert

Dessert of the day served in a ConSol glass on a wooden root 5.00

### Stone Age meets Ice Age

Gasparini ice cream and/or sorbet from the farm  
served on an ice-cold pebble from the Lorze

Scoop: 4.00

With whipped cream: 1.50

### Chocolate meets Nut

Whisky-chocolate mousse with a passionfruit sauce and a walnut brownie 13.00

### Homemade Apple Strudel

with Gasparini ice cream 12.00

### Caramel Crème brûlée

with smoked orange salad 11.00

## Bowling classics

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### “Guet Holz” plate

Ham, bacon, dried meat, cheese, pickled vegetables, bread and butter 24.00

### “Guet Holz” plate, vegetarian

Different kinds of cheese, pickled vegetables, bread and butter 24.00

### Sweepstake chicken wings

Chicken wings with homemade Asian, sour cream and BBQ sauces 18.00

### Ladies’ salmon snacks

baked Swiss salmon with a sour cream-dill-mustard sauce and a slice of lemon 28.00

### Royal potatoes

Fried potato chips with ketchup and mayonnaise 8.00

## Declaration of origin and allergens

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Our meat and fish are produced exclusively in Switzerland, unless otherwise indicated. Our homemade pasta carries the organic «Bio-Knospe» certification. Lactose-free, gluten-free, vegetarian and vegan dishes are labelled with the following symbols:



At your request we will readily provide you with information about further allergens in individual dishes.

## General terms and conditions for parties at Lokal97

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**Prices:** All our prices are to be understood as including VAT and are in Swiss Francs (CHF). Drinks are always billed according to actual consumption.

**Number of guests:** Our price offer is based on the number of guests given in the reservation. Should the number of guests turn out to be less than booked, the prices will be adjusted accordingly. Please inform us of the definitive number of guests seven days before your event. This will be the minimum number for which we will bill you. Should the number of guests be changed thereafter, please inform us. In this way, we may avoid bottlenecks in delivery quantities and food waste. Food intolerances should be communicated in writing when booking, or at the latest, seven days before the event.

**Annulation conditions:** The contract will be valid on your written or verbal confirmation of our offer. Annulations on the client's part may be charged with a processing fee. From the 6<sup>th</sup> day before the event on, we will charge 100% of the agreed services. Should an event be cancelled because of measures ordered by the cantonal or federal government, we will work out an individual solution in agreement with you.

**Last round:** 22.30 pm.