Food

GASTROSOPHY SPECK

Our goal is to serve you fresh, special meals in the shortest possible time. We do not serve pre-prepared dishes. Making our pasta from scratch is as natural to us as preparing fresh salads every day.
Our pride lies in the carefully crafted sauces, which are mainly responsible for the unmistakable flavors at Café Speck.

SALADS

All our salads are served with French, Italian, Yogurt, Sesame dressing, or Olive Oil / Balsamic Vinegar.

Salad Bowl

leaf salad, tomatoes, and cucumbers	15.00
with egg	16.00
with cheese	16.50
with ham	16.50
with feta and olives	17.50
with chicken strips	18.00
with tuna	18.00

Couscous Salad Bowl 17.00
Couscous salad with Ras el Hanout, mint, tomatoes, cucumbers, with leaf salad, served with yogurt dressing.

Mittelmeer-Salattopf 17.00
Chickpeas, lentils, sun-dried tomatoes, and olives with leaf salad and cucumbers, served with Italian dressing.

Marrakesh Salad Bowl 17.50
Our popular salad bowl with planted.chicken, seasoned Moroccan style, with cranberries.

Salad Plate

Small salad plate	13.00
Large salad plate	18.50
Salad plate with Mediterranean salad	19.50
Salad plate with chicken breast	21.00

Chicken Salad Juanita 19.50
With chicken and apples in a spicy curry sauce with corn and celery.

Side Salads

Leaf salad, as a side	7.00
Mixed salad, as a side	8.20

These dishes are vegan or available in a vegan version.

FOCACCIA TOASTS

Club Focaccia 18.50
Herb focaccia topped with salad, tomatoes, egg, cucumbers, and grilled chicken breast.
Served with French dressing.

Focaccia Royale 17.00
Olive focaccia topped with salad, tomatoes, egg, cucumbers, and grilled eggplant slices.
Served with Italian dressing.

Focaccia Parma 14.80
Olive focaccia with pesto butter, tomatoes, and mozzarella, served with mixed salad.

Focaccia Caprese 14.80
Olive focaccia with pesto butter, tomatoes, and mozzarella, served with mixed salad.

Focaccia Prosciutto 14.80
Herb focaccia with pesto butter, ham, and raclette cheese, served with mixed salad.

Hawaii 17.00
Focaccia or toast bread topped with ham and pineapple, gratinated with raclette cheese.

Toast Madrocas 18.50
Fried banana and delicate vegetables in a curry sauce, served on toast.

Toast Chiquita Banana 19.00
Sliced chicken in creamy curry sauce with bananas, served on toast.

SOUPS AND EVERGREENS

Tomato Cream Soup	10.00
Curry Soup with Apples and Almonds	10.00
Curry Soup with Chicken Breast Strips	14.50
Bircher Müesli	11.00
Bircher Müesli with Cream	12.50
Viennese Sausage in Puff Pastry*	7.00
Cheese Tart*	7.50
Spinach Tart*	7.50

Brezetto – Hot Pretzel Roll

Original: mustard butter, cheese, ham*	8.00
Zucchini: pesto, grilled zucchini, tomatoes, cheese	8.00

* add a side green salad	plus	6.00
* add a side mixed salad	plus	7.00

All prices in CHF

VEGETABLE VARIATIONS

Vegetable Plate˅	18.00
Vegetable Plate with Fried Egg	19.50
Vegetable Plate with Planted.Chicken˅ Seasoned Moroccan style.	21.00
Vegetable Plate with Grilled Chicken Breast	21.00

BURRITOS

Beef Burrito
Wheat tortilla filled with beef, vegetables, whole grain rice, and cheddar cheese. Served with avocado mousse.
Small portion 11.00* Regular portion 18.50

Saison-Burrito
Unser vegetarischer Burrito bieten wir saisonal in unterschiedlichen Varianten an.
kleine Portion 10.00* Portion 17.50

* Add a side green salad	plus	6.00
* Add a side mixed salad	plus	7.00

HOMEMADE PASTA

Spinach Ravioli	
with pesto	19.50
with tomato sauce	19.50
with cream sauce	19.50
Noodles Jardinière Vegetables in cream sauce	19.00
Noodles India with chicken curry sauce	19.50
Noodles Provençale with zucchini, eggplant, olives, and tomato sauce	19.00
Noodles Maison with ham and cream sauce	19.00

KIDS' MENU

Kid's Toast (Mini Hawaii)	8.00
Noodles with Butter	9.00
Noodles with Tomato Sauce	10.00

BREAKFAST

Delicious pastries, homemade jam, and freshly brewed coffee are the hallmarks of our breakfast selection.

Breakfast «Christophorus» 15.00
1 serving of milk coffee or tea
1 croissant and 2 bread rolls of your choice
2 kinds of homemade jam
20 g butter and 30 g Walchwiler mountain cheese

The "Christophorus" breakfast is exclusively available at our café on Alpenstrasse 12, first floor.

Large Breakfast 15.00
1 cup of coffee, tea, or hot chocolate
1 croissant and 2 bread rolls of your choice
2 kinds of homemade jam
20 g butter and 30 g Walchwiler mountain cheese
1 dl fresh orange or energy juice

Small Breakfast 10.00
1 cup of coffee, tea, or hot chocolate
1 croissant and 1 bread roll of your choice
Homemade jam, 10 g butter

Wake-Up Frühstück 11.50
1 cup of green tea and 1 dl orange juice
1 wholegrain croissant filled with cheese and sprouts

Bircher Breakfast 15.50
1 cup of milk coffee, tea, or hot chocolate
Bircher muesli, 2 dark bread rolls, 20 g butter

Berry Breakfast, Vegan˅ 12.00
1 cup of tea with a root roll and
vegan wild berry mueslii

On Request

Soft-boiled egg	3.80
Scrambled eggs, small portion (2 eggs)	5.50
Scrambled eggs, large portion (3 eggs)	7.50
Ham with egg	10.00
Ham with egg, half portion	6.00
Cheese portion	5.00

From Our Bakery
Butter croissants, wholegrain croissants, brioches, pretzel rolls, and many more can be found in our display case.

All prices in CHF

FRAPPÉS

All ice cream flavors 8.50

Chocolate-Banana Frappé 8.50
Chocolate ice cream, banana, milk

Vanilla-Berry Frappé 8.50
Vanilla ice cream, mixed berries, milk

Cherry-Vanilla Frappé 8.50
Cherry and vanilla ice cream, milk

COUPES

Unless otherwise stated, our coupes are served with cream.

Maison 13.00
Grand Cru chocolate and Speckli ice cream, almond flakes, and chocolate sauce
Smaller portion 9.00

Zugoise 13.00
Cherry, vanilla, and Speckli ice cream with Zug egg cherry liqueur and sour cherry coulis
Smaller portion 9.00

Banana Split 13.00
Authentic American recipe with chocolate, strawberry, and vanilla ice cream
Smaller portion 9.00

Denmark 13.00
Vanilla ice cream with hot chocolate sauce
Smaller portion 9.00

Hot Berry 13.00
Vanilla ice cream with hot berries
Smaller portion 9.00

Strawberries, chestnut vermicelli, and other seasonal coupes and desserts are listed on the "Current" menu.

ICE CREAM

Our ice creams are made only from natural ingredients, without artificial additives.

Our Selection
Vanilla, Mocha, Strawberry, Cherry,
Grand Cru Chocolate, Speckli Ice Cream*

1 scoop	4.60
2 scoops	8.20
3 scoops	10.50
with cream	plus 1.50

* Speckli Ice Cream: Premium Ramillete almonds from Andalusia, combined with our traditional secret recipe, form the basis of our house specialty ice cream.

CAFÉ & ICE CREAM

Café Viennois 7.80
Hot coffee with vanilla ice cream

Café Marocain 7.80
Hot coffee with mocha ice cream

Café Ramillete 7.80
Hot coffee with Speckli ice cream

Iced Coffee 10.50
Mocha ice cream blended with coffee and whipped cream

Origin and Allergen Information
In line with our company philosophy, we use as many regional and Swiss products as possible. Collaborating with local producers is important to us, not only when it comes to Zug cherry liqueur. A large portion of our eggs comes from the Iten family farm in Letzi, located within the municipality of Zug.

Our baked goods carry the Swiss Bread label.

We primarily use Swiss meat. Any exceptions are indicated in the individual dishes. We also ensure that no cold cuts containing allergens are used.

For questions regarding product composition or allergens, please consult our staff.

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