

## **Dinner**

We buy honest, local products as well as old, almost forgotten vegetables from our local producers, farmers and fisherman.

That is why we pay attention to the highest quality and sustainable cultivation of all our products, from wine to blossom.

### starters

#### mixed salad

with herbs and dressing of the day small/large

13/16

#### lamb's lettuce

with smoked beetroot cubes, fried egg and a pumpkin dressing 17

### kohlrabi soup

with garden cress, potato puree and lime oil 13

# gratinated tomme cheese

with grilled rondini zucchini and portobello mushroom 20

# ricotta vegetable terrine

with herb salad and tomato coulis

20

# two kinds of Swiss salmon

marinated salmon mosaic and salmon in a nori leaf with apple pearls and frisee salad 23

### beef carpaccio

with truffled dressing and belper tuber 21

#### beef tartar

with brioche and toast, confit egg yolk and pickled vegetables small 70gr./large 140gr. 22/31

### **Keynote Jazz**

First Wednesday of the month, from 7.45pm.

Further information at www.theatercasino.ch

### mains

on orange foam, arancini filled with mozzarella and blueberries 34	chicken stroganoff with herb tagliatelle and vegetables of the day 38
orange risotto with caramelized fennel salad and ginger foam 34	48 hrs. sous-vide cooked piece of beef on pea risotto, horseradish foam and rook vegetables
whitefish from  «Zuger See»  with potatoes, herb cream sauce and seasonal vegetables  39	tagliata of beef entrecôte on napkin dumplings, with brasato ravioli, thyme jus and market vegetables
swiss salmon fillet with an herb crust, potato-celery puree, spring vegetables and saffron cream 41	Zurich veal ragout with cream sauce, hash browns and seasonal vegetables 47

### Daily special

Whole sea bass for two persons, with citrus fruit sauce, tomato vinaigrette and side dish of your choice CHF 60 per person