

PRELUDE

Parsnip soup

*with caramelized pear cubes
and celery foam*

16

Colorful leaf salad

with sautéed mushrooms

big portion

15

small portion

9

with French or Daily Dressing

MAINLY

Zürich veal ragout

*with cream sauce, mushrooms, hash browns
and vegetables*

43

Pumpkin risotto

*with brussels sprout leaves
and Sbrinz*

31

Whitefish fillet «Zug style»

*with long grain rice,
young spinach and pine nuts*

39

with planted chicken (vegan)

35

EPILOGUE

Plums gratin

*with nut crumbles
and verve-yoghurt ice cream*

15

Affogato al caffè

Vanilla ice cream with an espresso 7.5
and Baileys 10.5

Brownie

with Fior di Latte Glace 10.5

“Take the bitter with the sweet”

espresso or coffee
with a sweet treat 8.5

Ice-cream team

we would be delighted to bring you our menu

Keynote Jazz

The first Wednesday every month has been jazz night in the Bar & Lounge of the Theater Casino Zug. Whether you check out the programme in advance or simply decide to come along to the bar on a whim, you will hear jazz ... and it will be good.

Book your free ticket here

T 41 41 729 05 50 . karten@theatercasino.ch

Our meat and fish comes from Switzerland, unless otherwise declared. Char comes from the fish farm of the Spielhofer family in Cham.

If you have any questions about allergenic ingredients in our dishes, our service staff will be happy to provide you with information.

All prices in CHF incl. VAT