



WELCOME TO GUGGITAL

Some Information about the cooking method of our meat:

Our meat comes from nearby regions which work closely with the Swiss animal- and environmentally friendly IP-farms.

The meat is cooked in its own juice which highlights the natural flavour of the quality meat. It retains its succulence.

This low-fat method of cooking comes from the French kitchen and is called Sous Vide cooking.

It is a simmering process where the meat is vacuum-packed and prepared in a temperature controlled water bath.

The meat is carefully prepared so that it is exposed to as little heat as possible. Light meats such as pork, chicken and veal, stay pink in the core when using the Sous Vide method.

COOKING TEAM:

Satha Satchithanatham	chief
Giuseppina Daminao	cook
Patrick Fähndrich	cook
Khohulan Sachchithanatham	apprentice cook
Andrew Süess	apprentice cook

... enjoy your meal!

Welcome

ASPARAGUS SPECIALTIES

White asparagus cream soup with smoked salmon	14.50
Crispy salad of green and white asparagus lime vinaigrette and strawberries	15.00
White Asparagus (250 grams/350 grams) with new potatoes and Hollandaise sauce	22.50 / 29.50
-with Parma ham	31.50 / 39.00
White Asparagus (200 grams) with new potatoes and Hollandaise sauce with ...	
-Fillet of beef	55.00
-Veal schnitzel with prosciutto and sage	49.00
- Salmon fillet grilled	46.00





SEASONAL SPECIALTIES

STARTERS

Green pea soup with bacon cubes	14.50
Cold carrot and ginger soup with orange sorbet	13.50
Watercress risotto with tempered salmon fillet	21.50
Springy appetizer dish with salad and vegetable puree on fruity vinaigrette	14.00

MAIN COURSE

Lamb rag with herb crust spring vegetables and fresh fried potatoes	41.00
Swiss chicken breast wrapped in bacon filled with tomato mozzarella on penne and young spinach	31.50
Pike-perch fillet (fish) fried with herb crust butter jus on lentil vegetable ragout	43.00
Homemade pappardelle with asparagus cream sauce with spring onions, melted tomato and asparagus tips	28.50
Lime risotto with goat cream cheese spring rolls and young spinach	28.50

Seasonal



GUGGITAL CLASSICS

Mixed greens salad with roasted walnuts and walnut dressing	8.50
Mixed salad	12.00
Consommé plain or with egg or crepe strips	12.00/14.00
Beef tatar Guggital garnished	28.00/36.00
European perch filets cooked with desired cooking method	38.00/44.00
-Zug style with rice and vegetables	
-fried with almond butter, new potatoes and vegetables	
Zurich sliced veal	38.00/44.00
with roesti	
Wiener schnitzel	45.00
with vegetables and French fries	
Salad Plate Guggital	36.00
with Swiss chicken breast wrapped in bacon stuffed with tomato mozzarella, with fruits, fried potatoes and garlic bread	
Flatbread	21.00
original with bacon and onions	
Flatbread	19.00
Tomato - mozzarella and basil pesto	
Flatbread	24.00
strips of smoked salmon and rucola	

Guggital Classics



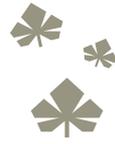
DESSERTS

Raspberry creation	15.00
Flan Caramel with cream and white chocolate crumbs	8.50
Zuger Kirschtorte (specialty of Zug) cake with Kirsch from Zug	8.50
Linzertorte - homemade jam torte with cream	7.00
Cassata - homemade - (Italian ice-cake)	15.00
Stirred iced coffee (made with coffee ice cream)	9.00
Zuger iced coffee with Zug Kirsch	14.50
Mini Coupe espresso Amaretto Coffee ice cream with Amaretto and freshly brewed espresso	10.00
Coupe Brownie Chocolate- and vanilla ice cream with cream, brownies and chocolate sauce	15.00
Coupe Denmark Vanilla ice cream with cream and chocolate sauce	14.00
Coupe Strawberry fresh Swiss strawberries marinated, almond chips, vanilla ice cream and cream	14.00
Swiss strawberries marinated with cream / without cream	8.50/9.50

CHEESE PLATE

Selection of cheeses with figs mustard and Swiss pear bread	16.00
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Desserts



ICE CREAM / SORBET

PROBABLY THE BEST ICE CREAM IN ZUG!
GUGGITAL'S ICE CREAM AND SORBETS ARE HOMEMADE,
CONTAIN ONLY NATURAL INGREDIENTS AND NO PRESERVATIVES

ICE CREAM

Vanilla ice cream
Chocolate ice cream
Coffee ice cream
Caramel ice cream

Lemon sorbet
Raspberry sorbet
Chocolate Ginger Chili sorbet
Strawberry sorbet
Yogurt Lime sorbet

SORBET

1 scoop	4.00
each additional scoop	3.50
Portion of whipped cream	1.30
Chocolate sauce	1.30

Homemade Ice cream



Our dishes are fresh produced. We are happy to provide information about ingredients and origin.
Please let us know if you are allergic to certain products, even if they are not to be assumed in your chosen dish.

Prices include VAT

Swiss beef Swiss veal Swiss chicken Swiss pork New Zealand lamb French duck Swiss rabbit
Swiss char* Swiss whitefish* Swiss European perch* Lake Constance (GER) Pike perch*
Irish smoked salmon Norwegian fresh salmon*

* If not available, can vary the origin of fish. We are happy to inform you.

Suggital



CHILDREN'S MENU

STARTER

Small carrot salad marinated with orange	4.50
Bouillon with sliced pancakes	4.50

DISHES

Spaghetti with tomato sauce	10.50
Fish nuggets (breaded whitefish fillet) with tartar sauce and French fries	14.00
Smiley tarte flambee with ham, tomatoes and mozzarella	10.50
Viennese veal schnitzel with French fries	17.50
Kids Hamburger with French fries	15.50
Portion of French fries	6.00

DESSERT

Mini Kids cup 1 scoop ice cream of your choice and cream and Smarties decor, with a toy of choice	6.00
Children Denmark 1 scoop of vanilla ice cream with whipped cream and chocolate sauce, with a toy of choice	6.50
Cup Smarties 2 scoops ice cream of your choice with cream and a pack of Smarties	9.00