



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
Michael Bücken	sous chef
Giuseppina Daminao	cook
Patrick Fähndrich	cook
Khohulan Sachchithanatham	apprentice cook
Andrew Süess	apprentice cook

... enjoy your meal!

Welcome



WILD MENU

Autumnal starter platter with venison ham Colorful variation of beets, pumpkin, apple, black walnut and Brussels sprouts with pumpkin seed oil	18.50
Game consommé with quail eggs	16.00
Porcini mushrooms à la crème with homemade tagliatelle	18.50/32.00
Venison escalope with game cream sauce Red cabbage, glazed chestnuts, fine Brussel sprouts, spaetzle, bacon and pearl onions, red wine pears, cranberries	36.00/48.00
Vension sliced with cranberry sauce Black trumpet mushrooms, red cabbage, glazed chestnuts, fine Brussel sprouts, spaetzle, red wine pears, cranberries	36.00/48.00
Deer entrecote wrapped in bacon Red cabbage, glazed chestnuts, fine Brussel sprouts, white bread dumplings, red wine pears, cranberries	49.00
Colorful game side plate Red cabbage, glazed chestnuts, fine Brussel sprouts, spaetzle, potato noodles, white bread dumplings, red wine pears, cranberries	34.00
Saddle of venison with two sauces (2 persons) Red cabbage, glazed chestnuts, fine Brussel sprouts, spaetzle, potato noodles, bacon and pearl onions red wine pears, cranberries	52.00

Game



AUTUMN SPECIALTIES

STARTERS

Pumpkin coconut soup with salmon cannelloni	14.50
Nut lettuce with bacon, egg and croutons	14.00
Duck liver Trio Homemade duck liver terrine, roasted duck liver, duck "ice cream", apple chutney, black walnut, homemade butter brioche	21.00

MAIN COURSE

Veal fillet Rossini with fried duck foie gras white port wine sauce with Romanesco and homemade tagliatelle	53.00
Iberico pork steak with jus with black roots and potatoe noodles	48.00
Grilled octopus with sauce Rouille with ratatouille and potatoes	41.00
Pumpkin gnocchi with savoy cabbage baked with Sbrinz (Swiss cheese)	27.50

Autumn



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, salt potatoes and vegetables	

Zurich sliced veal	38.00/44.00
with fine hash browns (Roesti)	

Wiener schnitzel	45.00
with vegetables and French fries	

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

Fig-port wine-chocolate slice with orange sorbet	15.00
“Pear-Williams” parfait with quince compote	15.00
Chestnut puree with meringues and cream	9.00/13.00
Nesselrode chestnut puree with meringues, vanilla ice cream and cream	11.00/15.00
Zuger Kirschtorte (speciality 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

CHEESE PLATE

Selection of cheeses with figs mustard and 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
Banana ice cream
Caramel ice cream

SORBET

Lemon sorbet
Orange sorbet
Chocolate-ginger-chili-sorbet
Uva-Americano-grape-sorbet

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

Homemade Ice cream



CHILDREN'S MENU

STARTER

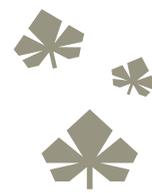
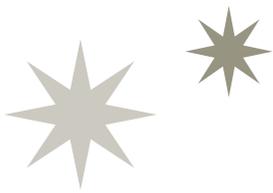
Small carrot salad marinated with orange	4.50
Bouillon with sliced pancakes	4.50

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



Guggital Autumn-Winter-Specialities



Cheese fondue outdoors with a magnificent view of the city and lake

COSY COMFORTABLE WITH SHEEPSKIN, HOT WATER BOTTLES, BLANKETS
AND WINDSHIELD IN THE COZY PAVILION WITH CANDLELIGHT AND OPEN FIRE

RESERVATION, LIMITED NUMBER OF PEOPLE

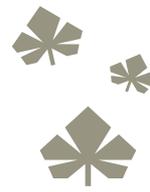
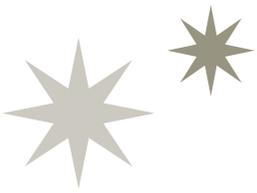
40.00 PER PERSON INCL. APERO WHITE MULLED WINE

10.00 PER PERSON DRY-CURED BEEF

IN ALL WEATHERS

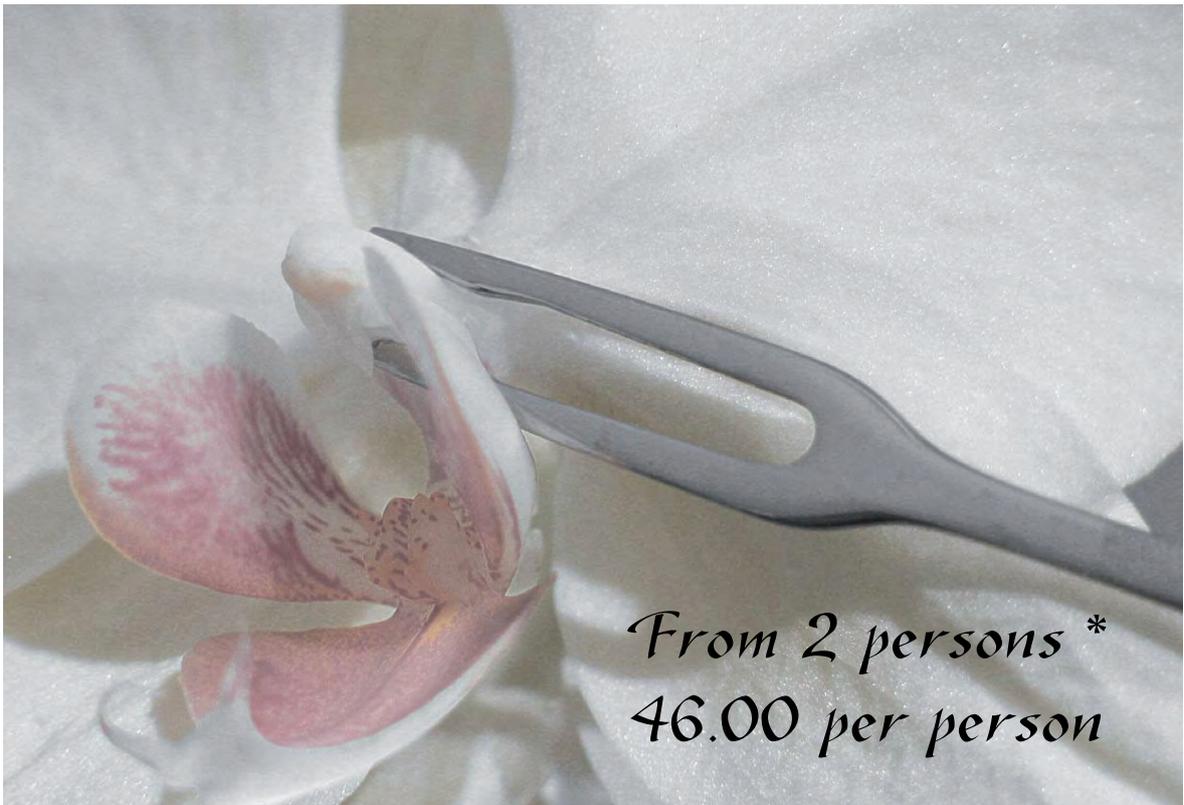
An experience for young and old!





Guggital Autumn Winter speciality

Fondue Chinoise



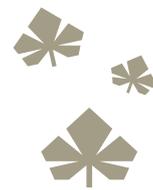
*From 2 persons *
46.00 per person*

*Beef, veal, pork and turkey meat **
Vegetable variation rice fries
Garlic bread sauces and even more enjoyment*

From 10 people fondue chinoise gourmet Buffet

* on reservation

** Fresh meat, cut by hand



Guggital's Herbst-Winter-Spezialitäten



Chestnuts and Mulled Wine

Wintery together

*with mulled wine and roasted chestnuts with open fire**

(Outdoors or in the garden lounge)

Mulled Wine 4 dl per person

Roasted chestnuts

Cheese tartlets

Ham croissants

Beetsoup

Warm apple pie

Pro person sFr. 37.00

*on reservation, from 10 persons

