

Menu suggestions Autumn/Winter



Dear Guggital guest

The following menus has been compiled by our kitchen team taking into account the seasonal products.

Our menu suggestions apply from 10 people. For smaller companies, we recommend our seasonal A la carte menu.

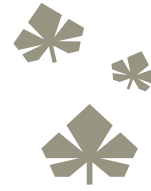
For your personal menu meeting please make an appointment.

We look forward to welcoming you to the Hotel Restaurant Guggital.

Sincerely

Cornelia and Martin Elsener-Hatzl

Menu suggestions



Aperitif

Cold amuse bouche: Salmon tartare cannelloni
Shrimp cocktail
Bruschette
Refreshing cold cup
Smoked duck breast on Asian noodle salad
Beef tartare crostini
Tomato mozzarella

Warm amuse bouche: Tarte flambée (in different varieties)
Quiche with leeks and bacon
Quinoa risotto with vegetables
Spring roll
Ham Croissants
Cheese tartlets
Consommé shot
Chicken skewer with sesame

Price per piece 4.00 CHF

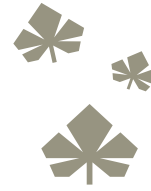
Selection 1: 2 cold and 2 warm amuse bouche per person 14.00 CHF
Selection 2: 3 cold and 3 warm amuse bouche per person 18.00 CHF

Vegetable dip with 3 sauces per person 5.00 CHF

Aperitif - puff pastry sticks per person 1.50 CHF

Open sandwich:
Ham, salami, chicken, celery egg, cheese per piece 3.20 CHF
dried meat, raw ham per piece 3.80 CHF

Menu suggestions



Lunch buffet from 20 persons

Lunchbuffet I

Soup of the day
Various salads
Tomato - mozzarella with basil
Carpaccio of boiled beef with pumpkin seeds oil
Grilled Antipasti

Fish panache Mediterranean style
Glazed veal shoulder
Potato gnocchi with gorgonzola sauce
Side dishes

Dessert of the day

65.00 CHF per person

Lunchbuffet II

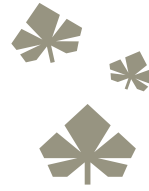
Soup of the day
Various salads
Avocado Cocktail with Arctic shrimp
Smoked salmon
Mediterranean vegetable terrine
Poultry terrine
Boiled beef carpaccio with pumpkin vinaigrette

Sliced chicken on mushroom cream sauce
Pork medallions grilled
Fish variation with prawns
Pasta
Side dishes

Dessert of the day

78.00 CHF per person

Menu suggestions



Plated meals

Roastbeef plate with salad and fried potatoes Tartar sauce	39.00 CHF
Pork Piccata Milanese Risotto made with saffron Broccoli and tomato	31.00 CHF
Poultry sliced in curry sauce with fruits Basmati rice	25.00 CHF
Sliced veal with cream sauce Noodles in butter	35.00 CHF
Fera fillets Zug style Rice	35.00 CHF
Viennese veal schnitzel or pork Vegetables and French fries	41.00 CHF 33.00 CHF
Hot ham Seasonal and potato salad	23.00 CHF
Cheesecake Mixed salad leaves	21.00 CHF
Mixed cold plate Roast beef, tartare sauce, salami, ham, Terrine, Gruyère cheese, Camembert, egg Celery salad, lettuce	33.00 CHF

Menu suggestions

3 course menus



Seasonal leaf salad with refreshing vinaigrette

Veal Meatloaf on port wine sauce

Vichy carrots

Mashed potatoes

Sorbet variation

51.00 CHF

Light curd Gervais variation with crispbread

Char fillet Zug style

Spinach

Rice

Crème brûlée

54.00 CHF

Mixed lettuce

Glazed veal shoulder

Croquettes

Vegetables variety

Parfait variation

55.00 CHF

Bouillon with semolina dumplings

Tafelspitz beef with apple horseradish

Bouillon potatoes

Seasonal vegetables

Sacher cube with cream

54.00 CHF

Carrot Ginger Soup

Roast beef with Hollandaise sauce

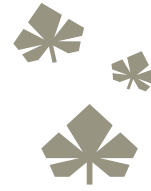
Pommes Pont Neuf

Colorful vegetable variety

Panna cotta on fruit sauce

60.00 CHF

Menu suggestions



4 course menus

Beef carpaccio with rocket salad and parmesan

Pumpkin coconut ginger soup

Veal cutlet from the grill
seasonal vegetables
Chorizo mashed potatoes

Hazelnut variation 82.00 CHF

Smoked fish Variation

Winter salad with quinoa

Calf's paillard with lemon butter
Tagliatelle
Seasonal vegetables

Parfait variation 78.00 CHF

Vegetarian

Oriental couscous salad

Tomato soup

Homemade ricotta ravioli with olives and tomatoes

Panna Cotta with Tahiti vanilla 57.00 CHF

(On request we can offer vegan and gluten-free menus)

5 course menu

Colourful seasonal salad

Dézaley wine foam soup

Two fillets home type

Veal fillet coated in herbs
Tagliatelle

Beef fried with vegetables bouquet
Hollandaise sauce
New potatoes

Chocolate variation Guggital 92.00 CHF

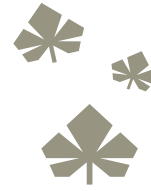
Menu suggestions

Buffet from 20 persons



Cold Buffet	Six different salads (seasonal) French and Italian dressing, bread croutons Raw ham, grilled meat, salami, chorizo, bacon Ham, cold cuts, cheese platter Garnish	per person 30.00 CHF
	Additional smoke salmon Additional vegetable plate	plus 4.00 CHF plus 2.50 CHF
European Buffet	Different salads, vitello tonnato, beef carpaccio, shrimp cocktail, smoked fish plate, caprese Veal shoulder roast, Poached fish, pork, gratin, French fries, Pasta, spinach, mixed vegetables	per person 60.00 CHF
Asian Buffet	Asian noodle salad, marinated prawns, chicken and coconut soup, Chicken skewer with honey and sesame seeds, spring rolls, dim sum, wan tan Crispy Duck, Asian vegetables from the wok, Fried pork strips, fried shrimp, beef tenderloin slices with chili, cabbage, rice, coconut rice, fried egg noodles	per person 65.00 CHF
Cheese buffet	Colorful variety of local, national and international cheeses	per person 10.00 CHF
Small Dessert buffet	7 classic and seasonal variations In addition with selection of cheese	per person 16.50 CHF per person 4.50 CHF
Big Dessert buffet	12 classic and seasonal variations In addition with selection of cheese	per person 21.00 CHF per person 4.50 CHF

Menu suggestions



Guggital Menu Surprise (from 2 Personen)

Taking your preferences into account, an idyllic menu is created through the kitchen crew's imagination.

Our kitchen crew conjures a harmonious with lots of love, fresh and seasonal products, and to your likings.

You choose the number of courses.

These distinct menus are offered for 2 people and are suitable for all types of events.

3 course meal	65.00 CHF
5 course meal	185.00 CHF
6 course meal	95.00 CHF

Allow yourself to be astounded!

Guggital Amuse Bouche Menu

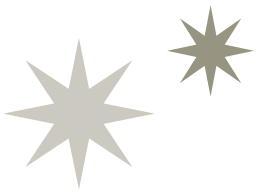
The menu order of small courses in a beautiful variety:

All courses are served in appetizer size and are particularly suitable for occasions where the guests are standing.

This communicative type of catering is appropriate for all occasions.

Amuse Bouche Menu small	30.00 CHF
Amuse Bouche Menu medium	45.00 CHF
Amuse Bouche Menu large	60.00 CHF
Amuse Bouche Menu exclusive	95.00 CHF

Menu suggestions



Guggital Autumn Winter speciality

Fondue Chinoise



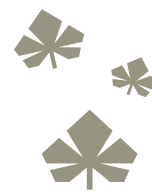
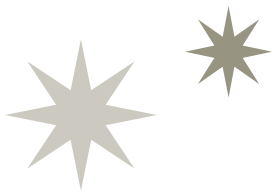
*From 2 persons *
46.00 per person*

*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 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

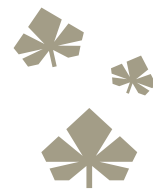
40.00 PER PERSON INCL. APERO WHITE MULLED WINE

10.00 PER PERSON DRY-CURED BEEF

IN ALL WEATHERS

An experience for young and old!





Guggital'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





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

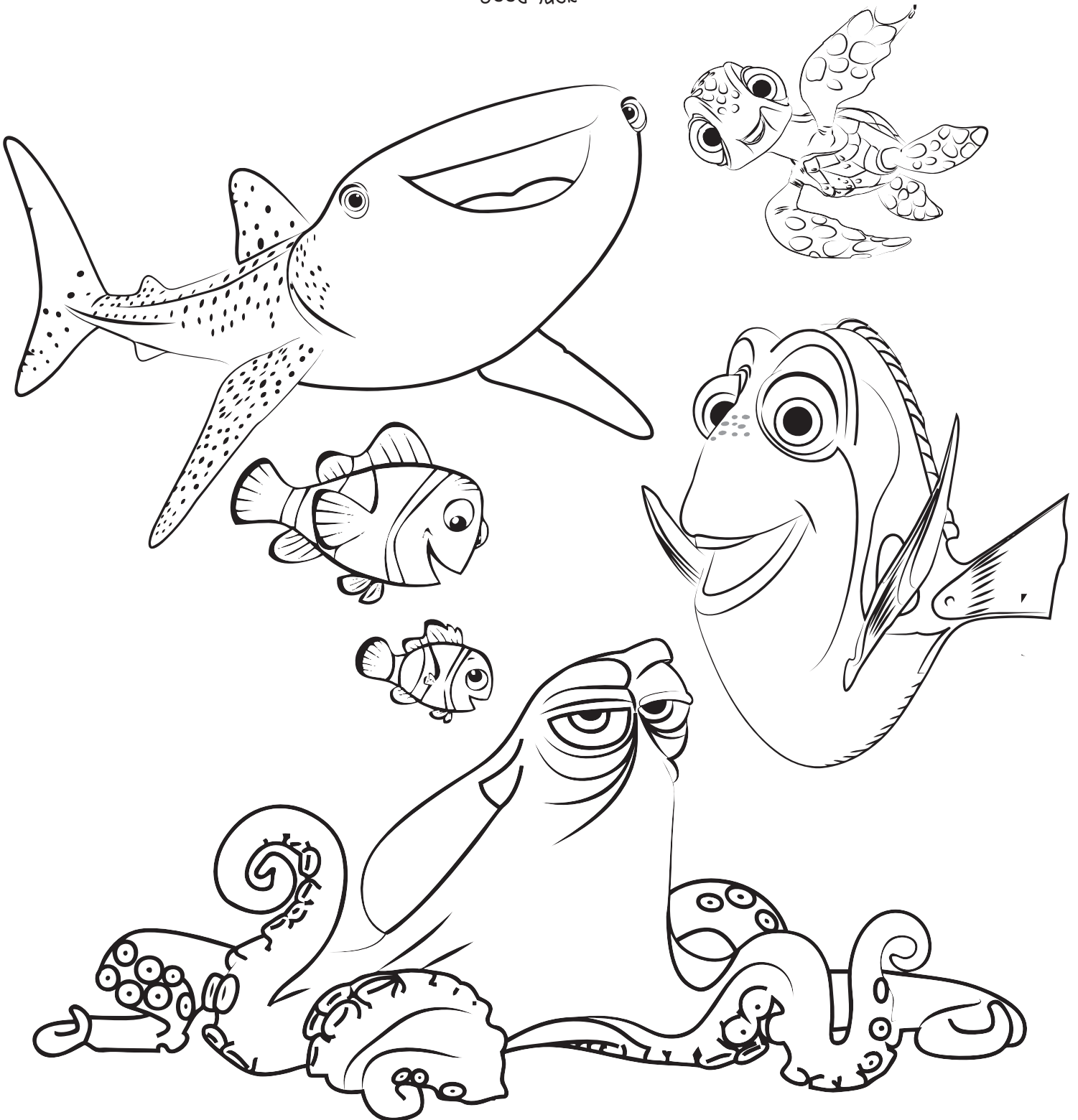
Coloring and win!

Dear children

Each colored image participates in the quarter yearly prize draw.

Grand Prize: Ice cream Cup as big you want, with many Smarties, chocolate sauce and cream.

Good luck



GUGGGITAL