

GUGGITAL WINTER

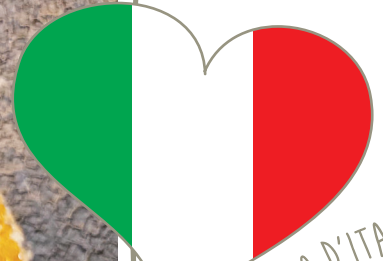


THANK YOU FOR BEING HERE

HERZLICH WILLKOMMEN!

WELCOME

OUR APERITIF RECOMMENDATION



CON UN TOCCO D'ITALIA

MARTINI CINNAMON BLOSSOM

MARTINI COCKTAIL

Martini rosato, the mildly fruity bitter in combination with tonic, orange zest and wonderful cinnamon blossoms enchants with its fine and mild aroma

12.50

MARTINI MOCKTAIL - NON-ALCOHOLIC DRINK

The non-alcoholic pendant is also original from the house of Martini and proves that an aperitif is just as fine without alcohol

12.50



APERITIF SNACKS

Marinated olives (vegan)

4.00

Tomato bruschette (vegan)

5.00

Irish smoked salmon on crostini

7.50

Meatballs
made from fine Swiss beef

7.50

APERITIF SNACKS FROM 2 PERSONS

Oriental papadam
with fine pumpkin-mango chutney

(vegan)

5.50 per person

King prawns in panko panade
with Sweet Chili Sauce

9.00 per person



GUGGITAL'S CLASSIC STARTERS

Colourful leaf salad with roasted walnuts
with apple-balsamic dressing

(vegan)

10.50

Mixed salad
French (vegetarian) dressing
or Italian (vegan) dressing

13.50

Beef consommé
natural, with egg or pancake strips

13.50 | 15.00

Aubergine tartar (90g)
Finely spiced tartar with toast and butter

(vegan)

17.50

Beef tartar* Guggital garnished (90g)

*Organic Swiss Beef
optionally with cognac**
with toast and butter

26.50 | **30.00



GUGGITAL CLASSICS

Perch fillets (Egli) Zug style
with rice and vegetables
45.50

Fried perch (Egli) fillets with almond butter
and fried potatoes and vegetables
45.50

Beef tartar* Guggital garnished (180g)
*Organic Swiss Beef
optionally with cognac**
served with toast and butter
39.00 | **42.50

Aubergine tartar (180g)
Finely spiced tartar
served with toast and butter
(vegan)
30.00

Veal Wiener schnitzel
with homemade cranberry compote
French fries and vegetables
47.00

Zürcher Geschnetzeltes (Swiss veal dish)
with fine buttered roesti
45.00



PRELIBATEZZE DELLA BELLA ITALIA - I SECONDI PIATTI

Filetto di Manzo con Tagliolini al Tartufo
Beef fillet with truffle tagliolini and turnip greens
52.00

Guancia di Vitello (Cheek of veal) Brasata al Vino Rosso
with white Ticino polenta and seasonal vegetables
46.00

Duck breast with cranberry sauce
Carrots in sesame crust
and Arancini allo Zafferano (saffron)
43.00

Polenta with tomato coulis,
Turnip greens, crispy eggplant
and small artichokes
(vegan)
25.00

Franco's Pappardelle Ripiene di Burrata
with fine turnip greens pistachio pesto
with shrimp*
or with
Confit tomatoes and small artichokes** (vegetarian)
*34.00 | **28.00





GUGGITAL'S TARTE FLAMBÉE

Original tarte flambée
with bacon and onions
24.00

Tarte flambée with tomatoes and mozzarella,
refined with basil pesto
(vegetarian)
23.00

Tarte flambée with Irish smoked salmon
27.00

Tarte flambée with pesto of turnip greens,
tomatoes confit and small artichokes
vegetarian - vegan on request
24.00





GUGGITAL ACTUAL DESSERTS

Tiramisu a la minute in a glass
with mascarpone foam and espresso ice cream
11.50

Torta della Nonna
Italian classic based on Franco's family recipe
12.50

Southern Italian caramel cake
with yogurt-honey-sesame ice cream
12.50

Vegan chocolate cake with vanilla almond milk ice cream
Chocolate sauce and cream
(vegan)
15.00





HOMEMADE ICE CREAMS AND SORBETS

PROBABLY THE BEST ICE CREAM IN ZUG!*

Chocolate ice cream
Moccaglace
Vanilla ice cream
Caramel ice cream
Vanilla-almond milk ice cream (vegan)
Tonka bean ice cream

Lemon sorbet (vegan)
Chocolate chilli ginger sorbet
Quince sorbet (vegan)

1 ice cream scoop
4.20
Each additional ice cream scoop
3.70
Portion of cream | Vegan cream
1.60 | 2.00
Chocolate sauce or vegan chocolate sauce
2.50

* GUGGITALS ICE CREAMS AND SORBETS HAVE NO SOFTENERS AND OTHER ADDITIVES

ZUG KIRSCH ICE CREAM CAKE

You will love this Guggital creation of
Satha Satchithanantham!



What awaits you?

A heavenly combination of
cherry parfait and Zug cherry parfait
encase a sponge cake perfectly soaked in Zug kirsch,
on a real Japonais base, a delicate layer of buttercream
and with a fine sugar coating...

... a delight!
15.50

OUR TIP:

LET THE ICE CREAM CAKE WARM UP FOR A FEW MINUTES, THEN THE FULL FLAVOUR WILL DEVELOP.
AND IF YOU CAN'T WAIT ANY LONGER, THE ICE CREAM CAKE IS ALSO DELICIOUS!



GUGGITAL DESSERTS CLASSICS

Cassata according to Franz Elsener's recipe
with or without Maraschino cherry liqueur
14.00 | 17.00

Iced coffee stirred
12.00

Guggital's Zug Iced Coffee with Zug Kirsch
15.50

Mini Coupe Espresso-Amaretto
Coffee ice cream with amaretto and freshly brewed espresso
11.50

Linzertorte made to an old family recipe
8.50

Zuger Kirschtorte (kirsch cake)
9.50

Flan caramel with fine caramel fudges
9.00

Our dishes are freshly produced.
We will gladly provide you with information about ingredients and origin.

ALLERGIES AND INTOLERANCES:

Please inform us if you are allergic to certain products,
even if they are not suspected in your chosen dish.

GLUTEN:

We are happy to serve gluten-free bread with your meal.
All sauces on the menu do not contain gluten.

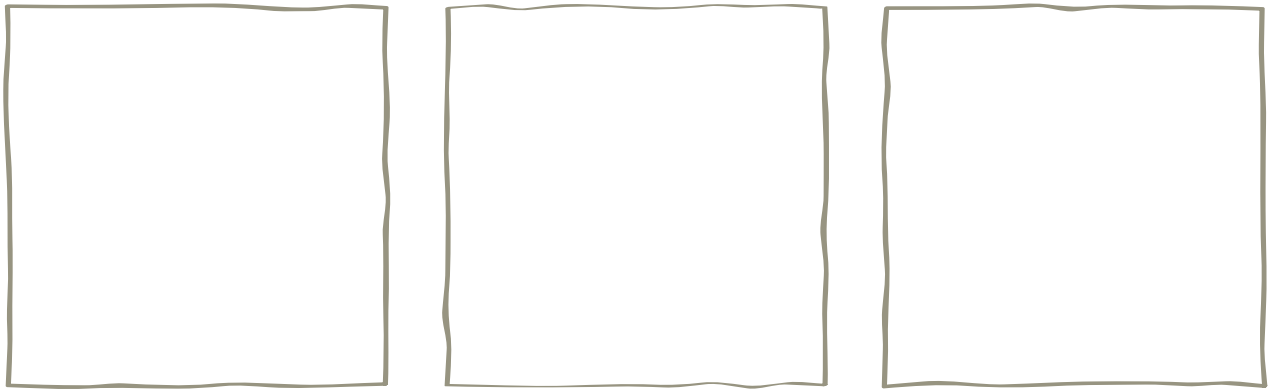
VEGAN:

Please mention your form of nutrition when ordering.
We will be happy to bring vegan butter to your table.

Prices including VAT

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

*If not available, the origin of fish may vary. We will be happy to inform you.



GAME SEASON IN THE GUGGITAL

Venison escalope* with venison cream sauce

Red cabbage, glazed chestnuts, fine Brussels sprouts, buttered spaetzli,
bacon and silverskin onions, red wine pear, lingonberries

51.00

Sliced venison* with lingonberry cream sauce

Black trumpet mushroom, red cabbage, glazed chestnuts, fine Brussels sprouts,
buttered spaetzli, apple with cranberries

49.00

Deer fillet** wrapped in bacon with gin sauce

Red cabbage, glazed chestnuts, fine Brussels sprouts, chestnut napkin dumplings,
red wine pear, lingonberries

49.50

Venison stew* hunter's style

Red cabbage, glazed chestnuts, fine Brussels sprouts, buttered spaetzli,
red wine pear, lingonberries

39.00

GUGGITAL'S GAME CLASSIC FOR 2 PEOPLE OR MORE

Saddle of venison* with two different sauces, generously garnished

Red cabbage, glazed chestnuts, fine Brussels sprouts, pumpkin, mushrooms,
buttered spaetzli, chestnut napkin dumplings, bacon and silverskin onions

62.00 per person

*Austrian game **Austrian game, may differ (EU)



GUGGITALS WINTERLICHE VORSPEISEN

Creamy topinambur soup
with fobinambur chips

(vegan)

15.00

Minestrone

15.50

Lamb's lettuce with crispy bacon, egg and croutons
and French sauce

16.50

lamb's lettuce with confit date tomatoes
and roasted pistachios

(vegan)

16.00

Grilled octopus tentacles
with tomato coulis and crispy aubergine

28.00

Polenta with tomato coulis,
Turnip greens, crispy eggplant
and small artichokes

(vegan)

18.50

Franco's Pappardelle Ripiene di Burrata
with fine turnip greens pistachio pesto
with shrimp*

or with

Confit tomatoes and small artichokes** (vegetarian)

*28.00 | **22.00

