

WELCOME TO GUGGITAL

Here we provide you with some Information about the cooking methods used for the meat we use in our menu:

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

The high quality meat is cooked in its own juices which enhance the natural flavors and retains succulence.

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

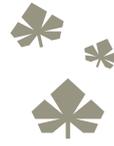
It is a simmering process where the meat is vacuum-packed and prepared in a temperature controlled water bath.

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 Satchithanantham	Head Chef
Pascal Fuchslocher	Chef
Silver Filipovic	Chef
Patrick Fähndrich	Chef
Gica Apopei	Chef
Noelle Freimann	Chef
Bleon Veliu	Chef
Jeron Oeggerli	Chef apprentice
Ana Paula Leggiero Pino	Chef apprentice

... Enjoy!

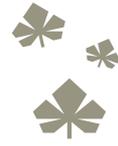


WILD MENU

Autumn dish with deer terrine with celery salad, elderberries and roasted walnuts	16.50
Game consommé with venison and mushroom dumplings	16.00
Sautéed porcini mushrooms with basil and Cognac and 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	39.00/48.00
Venison sliced with cranberry sauce Black trumpet mushrooms, red cabbage, glazed chestnuts, fine Brussel sprouts, spaetzle, red wine pears, cranberries	38.00/47.00
Deer entrecote wrapped in bacon Red cabbage, glazed chestnuts, fine Brussel sprouts, white bread dumplings, red wine pears, cranberries	48.00
Venison stew Red cabbage, glazed chestnuts, Brussels sprouts, spaetzle, Red wine pear, cranberries	32.00/38.00
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	per person 52.00

Venison from Austria and New Zealand

Game



GUGGITAL SEASONAL

Pumpkin coconut soup with smoked duck breast and pumpkin seed oil	15.00
Lamb's lettuce with crispy bacon, egg and croutons on French dressing	14.00
Beet root variation with apple and horseradish	16.50
Roasted duck breast with elderberry sauce with carrots, parsnips and marron dumplings	42.00
Pork fillet fried with porcini cream sauce with bacon-Brussels sprouts and potato noodles	38.00
Veal cordon bleu stuffed with ham and Appenzeller cheese with carrots and French fries	46.00
Roasted Bremgarter trout with Zug style sauce with sauteed rands and rice	44.00
Pumpkin risotto with sauteed mushrooms and glazed chestnuts	32.00

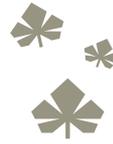
Autumn



GUGGITAL CLASSICS

Colorful leaf lettuce with roasted sunflower seeds dressed with an apple-balsamic vinaigrette	9.00
Mixed salad	12.00
Lobster foam soup with cognac and lobster piece	18.50
Beef consommé, plain, with egg or with crepes strips	12.00/14.00
Beefsteak Tatar Guggital, with garnish	28.00/36.00
European perch fillets cooked with desired cooking method -Zug style with rice and vegetables -Pan fried with almond butter, salt potatoes and vegetables	38.00/44.00
Zurich style sliced veal served with rosti	38.00/44.00
Wiener schnitzel served with with vegetables and French fries	45.00
Flatbread original style with bacon and onions	21.00
Flatbread Tomato – mozzarella and basil pesto	19.00
Flatbread with strips of smoked salmon	24.00

Guggital Classics



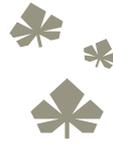
DESSERTS

Raspberry Pavlova fresh raspberries, meringues, mascarpone and cream	14.00
Plum mousse with marinated plums and plum sorbet	13.50
Fresh forest berries with vanilla ice cream and cream	13.50
Banana Split Guggital Vanilla, chocolate and strawberry ice cream, with banana, chocolate sauce and almonds	15.00
Flan caramel with cream	7.00
Zuger Kirschtorte (A specialty of Zug, made with Kirsch)	8.50
Linzertorte - homemade jam torte with cream	7.00
Cassata –homemade Italian ice cream cake	15.00
Stirred Iced coffee (made with coffee ice cream)	9.00
Zuger iced coffee made with 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	14.00

CHEESE PLATE

Selection of cheeses with Fig 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

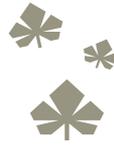
Vanilla ice cream
Chocolate ice cream
Coffee ice cream
Caramel ice cream
Strawberry ice cream

SORBET

Lemon sorbet
Chocolate Ginger Chili sorbet
Strawberry sorbet
Plum sorbet

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

Homemade Ice cream



All of our dishes are freshly prepared. We are happy to provide you with information about the ingredients and origin.
Please let us know if you are allergic to certain products, even if they are not to be assumed to be in your chosen dish.

Prices include VAT

Swiss beef Swiss veal Swiss chicken Swiss pork New Zealand lamp 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, the origin of fish can vary. 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



Guggital Classics

Fondue Chinoise



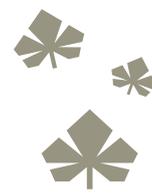
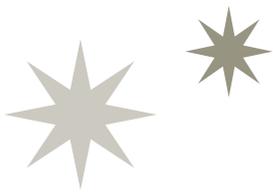
*From 2 persons *
46.00 per person*

*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

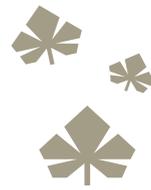
40.00 PER PERSON INCL. APERO WHITE MULLED WINE

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

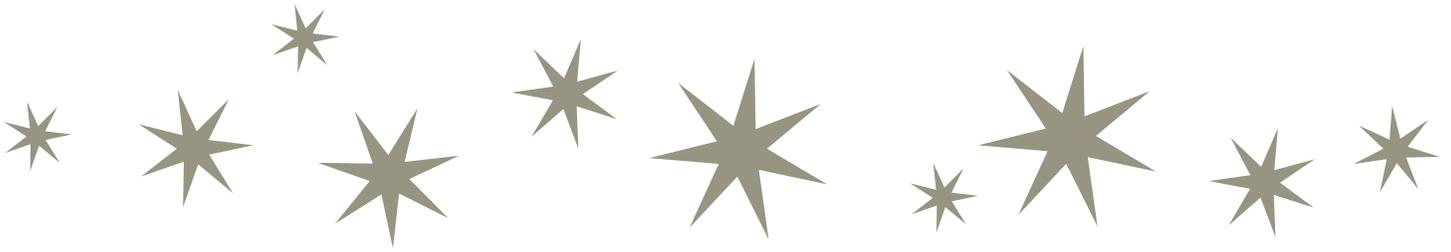
Beetssoup

Warm apple pie

Pro person sFr. 37.00

*on reservation, from 10 persons





*Your
Christmas celebration
in the Guggital*

More information at www.hotel-guggital.ch



We look forward to seeing you and your guests!