

HOTEL RESTAURANT GUGGITAL, ZUG

GUGGITAL WINTER



THANK YOU FOR BEING HERE

WELCOME

HERZLICH WILLKOMMEN!

OUR APERITIF RECOMMENDATION



SPECIALLY CREATED FOR YOU

WINTRY MYRTLE APERITIF

The lovely, light, Sardinian myrtle liqueur offers a surprising taste experience with sparkling tonic water

12.50

NON-ALCOJOLIC DRINK

Winter orange aperitif served warm with homemade Christmas spice syrup with rock candy and lukewarm orange juice

9.50



APERITIF SNACKS

Marinated olives

(vegan)

4.00

Tomaten Bruschette

(vegan)

5.00

Norwegian 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

Mixed salad
French or Italian (vegan) dressing
13.50

Beef consommé
natural, with egg or pancake strips
13.50 | 15.00

Aubergine tartar (90g) (vegan)
Finely spiced tartar with toast and butter
17.50

Beef tartar Guggital garnished (90g)
optionally with cognac*
with toast and butter
24.50 | *28.00

GUGGITAL'S SEASONAL STARTERS

Creamy topinambur soup (vegan)
with tobinambur chips
15.00

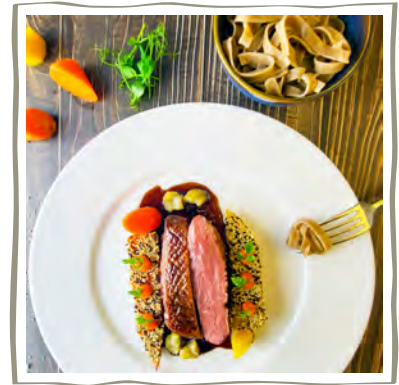
Lobster soup refined with cognac
and lobster meat
21.00

Lamb's lettuce with crispy bacon, egg and croutons
and French sauce
15.50

Colourful leaf salad with fine wild mushrooms,
grapes and fruity apple balsamic (vegan)
17.00

Finely marinated salmon with Marc des Portes Rouge
served with sour cream and salmon caviar on blinis
23.00

Homemade chestnut ravioli filled with porcini mushrooms
and goat's cream cheese
with porcini mushroom foam and cranberries
18.00



WINTER DISHES

Muotathal fillet of beef with cognac sauce
with topinambur and Pommes Berny
53.00

Fine duck breast with cranberry sauce
Chestnut tagliatelle
Carrots in honey-sesame coating
39.00

Homemade chestnut ravioli filled with porcini mushrooms and goat's cream cheese
with porcini mushroom foam and cranberries
32.00

Grillierte Schwarzwurzeln
mit sautierten Pilzen,
karamellisierten Apfelschnitzen
und Baumnüssen
(vegan)
32.00

Pumpkin and chickpea curry with yasmine rice
South Indian style
(vegan - spiciness as desired)
31.00

GUGGITAL'S WINTER CLASSIC CHATEAUBRIAND FROM 2 PERSONS

Chateaubriand
with two services, generously garnished and fine Béarnaise sauce

per person 63.00



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)
optionally with cognac*
served with toast and butter
36.50 | *40.00

Aubergine tartar (180g)
Finely spiced tartar
served with toast and butter
(vegan)
29.00

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

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



GUGGITAL'S TARTE FLAMBÉE

Original tarte flambée
with bacon and onions
24.00

Tarte flambée with tomatoes and mozzarella,
refined with basil pesto
23.00

Tarte flambée with Scottish smoked salmon
27.00

Tarte flambée with sautéed mushrooms
vegan on request

27.00



GUGGITAL SWEETS IN WINTER

Apple crumble tartlette
with fine cinnamon blossom ice cream and whipped cream
15.00

Chocolate cake with liquid centre
with vanilla ice cream and cream
15.00

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

Chestnut puree
with meringues and cream
14.00

Nesselrode
Chestnut puree with meringues, vanilla ice cream and cream
16.00

Meringues with ice cream and cream
Two meringue bowls with
Vanilla ice cream and strawberry ice cream with lots of cream
13.00

Coupe Danemark **vegan**
with vanilla-almond milk ice cream and chocolate sauce
14.00



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
8.00

Zuger Kirschtorte (kirsch cake)
9.50

Coupe Danmark
13.50

ZUG KIRSCH-CHERRY ICE CREAM CAKE

You will love this creation by our chef
Satha Satchithanantham you will love!



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 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!



HOMEMADE ICE CREAMS AND SORBETS

PROBABLY THE BEST ICE CREAM IN ZUG!*

Chocolate ice cream
Moccaglace
Vanilla ice cream
Caramel ice cream
Cinnamon blossom ice cream
Vanilla-almond milk ice cream (vegan)

Lemon sorbet (vegan)
Chocolate chilli ginger sorbet
Mandarin 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

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



CHILDREN'S MENU



STARTER

Small leaf salad with Italian (vegan) or French dressing	5.50
Mini tomato salad with mozzarella	6.50
Bouillon with pancake strips	6.00

DISHERS

Spaghetti with tomato sauce (vegan)	11.50
Children's beef tartare (90g) with baked egg and toast	24.50
Fish crispies (fresh perch) with tartar sauce and french fries	19.50
Fresh homemade chicken nuggets (Swiss chicken) with french fries	17.00
Wiener Schnitzel (Swiss veal, 90g) with french fries	22.00
Kids Hamburger (Swiss Beef)	18.50
with homemade brioche bun and french fries	
Vegan burger patty with mashed potatoes	18.50
with homemade mango ketchup (gluten-free dish)	

CHILDREN'S DESSERT

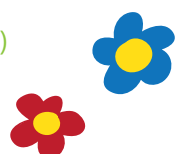
CHILDREN'S DESSERTS WITH A SMALL TOY AND CHOCOLATE LENTILS DECORATION

Mini Kids Coupe	1 scoop ice cream of your choice with cream	6.00
Kids Denmark	2 scoops of vanilla ice cream, chocolate sauce and cream	7.00
Kids Coupe	2 scoops of ice cream of your choice with cream	9.30

VEGAN CHILDREN'S DESSERTS WITH A SMALL TOY, VEGAN CHOCOLATE LENTILS AND VEGAN CREAM

Mini Kids Coupe vegan	1 scoop ice cream of your choice with cream	6.20
Kids Denmark vegan	2 scoops vanilla-almond milk ice cream	7.20
	with chocolate sauce with cream	
Kids Coupe vegan	2 scoops ice cream of choice with cream	9.50

Ice creams: Vanilla, chocolate, caramel, strawberry, vanilla-almond milk ice cream (vegan)
 Sorbets (all vegan): Strawberry, Lemon, Seasonal Sorbet



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