

HOTEL RESTAURANT GUGGITAL, ZUG

HELLO SPRING



THANK YOU FOR BEING HERE

HERZLICH WILLKOMMEN!

WELCOME

UNSERE APERITIFEMPFEHLUNG



RHABARBER DRINK

In keeping with the rhubarb season, we have created two light, springtime drinks for you:

RHUBARB COCKTAIL

A refreshing, slightly tart composition of rhubarb puree,
tonic water, rounded off with Heiner's Gin 6317

13.50

RHABARBER MOCKTAIL - NON-ALCOHOLIC DRINK

The non-alcoholic alternative consists of the same ingredients.

We replace the gin with alcohol-free quality gin

11.50



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'S SPRING APPETISERS

Wild garlic velouté
with fresh fried morels
(vegan)
15.00

Lobster bisque
with crispy crustacean nest
15.50

Colourful spring salad with strawberry vinaigrette
with strawberries and green asparagus
(vegan)
17.00

Smoked salmon mousse
Green asparagus | tomato | wild garlic vinaigrette
18.00

Tomato and asparagus ravioli filling
Basil pesto | dandelion
(vegetarian)
26.00



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



CULINARY SPRING AT THE TABLE

Saddle of beef
Shallots | sweet potatoes | peas | radishes
52.00

Variation of
Guinea fowl breast | sweetcorn | peanut
42.00

Monkfish-Saltimbocca
Raw ham | sage | green asparagus | hazelnut | potato
48.00

Chiccore | Radicchio trevisano | Orange | Bärlauchschaum | Bärlauch-Gnocchi
(vegan)
31.00

Tomato and asparagus ravioli filling
Basil pesto | dandelion
(vegetarian)
34.00

Grilled green asparagus
Velouté with spring leeks
Fresh morels | New roast potatoes
(vegetarian)
34.00



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 green asparagus
Pine nuts and crispy tomatoes
vegetarian - vegan on request
24.00



SÜSSES IM FRÜHLING

Heavenly combination of
Chocolate | Strawberry
15.50

Strawberry tiramisu a la minute in a glass
Mascarpone foam | Grand Marnier | mint | strawberries
11.50

Torta della Nonna
Italian classic based on Franco's family recipe
13.50

Rhubarb parfait
Rhubarb compote and refreshing mint sorbet
(vegan)
15.50



HENRY



HOMEMADE ICE CREAMS AND SORBETS

PROBABLY THE BEST ICE CREAM IN ZUG!

Chocolate ice cream

Mocca ice cream

Vanilla ice cream

Caramel ice cream

Vanilla-almond milk ice cream (vegan)

Stracciatella-Gelato - Antica Ricetta Bergamasca di Henry

Lemon sorbet (vegan)

Chocolate, chilli and ginger sorbet

Sorrel-Sorbet (vegan)

1 ice cream scoop

4.20

each additional ice cream scoop

3.70

Portion of whipped cream | Veganer whipped cream

1.60 | 2.00

Chocolate sauce or vegan chocolate sauce

2.50

* GUGGITAL'S ICE CREAMS AND SORBETS HAVE NO SOFTENERS OR 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



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

DISHES

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

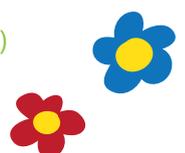
CHILDREN'S DESSERTS WITH A SMALL TOY AND CHOCOLATE LENTILS DECORATION

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



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.