HOTEL RESTAURANT GUGGITAL, ZUG

GUGGITAL WINTER

THANK YOU FOR BEING HERE

WELCOME

HERZLICH WILLKOMMEN!

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

GUGGITALS WINTERLICHE VORSPEISEN

Creamy topinambur soup
with tobinambur 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

CON UN TOCCO D'ITALIA

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

PRELIBATEZZE DELLA BELLA ITALIA - I SECONDI PIATTI

Filetto di Manzo con Tagliolini al Tartufo
Beef fillet with truffle taglioini 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

CON UN TOCCO D'ITALIA

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 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

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

CON UN TOCCO D'ITALIA

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

CON UN TOCCO D'ITALIA

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!

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

HOTEL RESTAURANT GUGGITAL, ZUG

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) with homemade brioche bun and french fries	18.50
Vegan burger patty with mashed potatoes with homemade mango ketchup (gluten-free dish)	18.50

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 with chocolate sauce with cream	7.20
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.