

MENU

*gewöhnlich
ungewöhnlich
kontrovers*

In case of allergies or intolerances,
please contact our service staff.

GUK-APERITIF

€ 9,50

Americano

Campari | Antica Formula | Soda

€ 11,50

Negroni

Campari | Antica Formula | Gin

€ 9,50

Monte Tonic

Montenegro | Tonic Water | Angostura

€ 7,50

Veneziano

Aperol | Prosecco | Soda

€ 9,90

Marillini

Franciacorta Brut | Apricot

€ 9,90

Franciacorta Bianco Barisèi 0,1 l

€ 8,50

Lillet Berry

ORGANICS Purple Berry | Lillet Blanc

€ 4,70

Prosecco VAL D'OCA 0,1 l

GUK-WELCOME DISH

€ 4,40 p.P.

GUKcacia & Dips

hummus | tzatziki | muhammara

SOUPS

€ 7,50

Beef Soup

with semolina dumplings

€ 12,50

Fresh-water Fish To Slurp

regional fish as a soup | fennel slaw

STARTER

€ 9,10

Seasonal GUK-Salad (vegetarian)

marinated leaf salad | red beet dressing |
zucchini | pepper | pickled turnip | goat cheese |
caramelised pecan nuts

€ 18,50

GUK-Fishdish

char from Gsiberg | cucumber | red onion |
finger lime | dill | honey | bright miso

starter €23,50

Beef Tartar – GUK-Edition

main € 32,50

GUKcacia | truffle cream | king oyster mushroom

€ 15,50

Burratina di Bufala (vegetarian)

orange | pumpkin | radishes |
bright miso | pistachios | GUKcacia

€ 18,50

Tabouleh Salad

cous cous | corn salad | parsley |
cucumber | red onion | pomegranate

By request, with roasted prawns

+ 3,00€ per prawn

MAIN COURSE

€ 37,50

Zander-Paprikash

zander in pepper marinade | saffron rice |
pomegranate | white wine foam

€ 38,50

Duck Duett

breast & leg of duck | Jerusalem artichoke – creamy &
crispy | cranberry | peapods

€ 23,50

Vegan Cauliflower

cherry | duqqa | hummus

€ 16,50

Cheese Dumplings à la Gsiberg

brown butter | baby spinach | mountain cheese

€ 22,50

Handmade potatoe-broccoli-gnocchi

Gorgonzola cheese | apple | walnuts

– For the little ones –

€ 8,50

Spaghetti With Tomato Sauce, Basil Pesto Or Tossed In Butter

*Extra charge for adults: 4€ – served with rucola
garnish and fresh Grana Padano cheese*

GUK- SIGNATURE DINNER

The Best of GUK in one menu:

€ 65,00 p. P. **3-course-meal**
€ 76,00 p. P. **4-course-meal**
€ 90,00 p. P. **5-course-meal**

Preferably with wine pairing:

€ 30,00 p. P. **3-course-meal**
€ 38,00 p. P. **4-course-meal**
€ 46,00 p. P. **5-course-meal**

Incl. table setting – GUKcacia & Dips

GUK Sharing Menu: as from 2-10 people

**More variety more adventure, treat yourself
something good and share with your loved ones.**

€ 65,00 p. P. **3-course-meal**

GUK-PIZZA



PIZZA

Usual

€ 12,80

Pizza Margherita

tomato | mozzarella | basil pesto

€ 15,80

Pizza Capricciosa

tomato | mozzarella | olives | ham |
artichokes | mushrooms

€ 15,50

Pizza Napoli

tomato | mozzarella | olives | anchovies | capers

€ 16,50

Pizza Diavolo

tomato | mozzarella | spicy salami | red hot pepper

€ 16,50

Pizza Salami Piccante

tomato | mozzarella | mushrooms |
spicy salami | stracciatella di bufala

€ 18,50

Pizza Parma

tomato | mozzarella | cherry tomatoes |
rucola | parma | Grana Padano cheese

Unusual

€ 16,50 **Pizza Gorgonzola – The Fruity One**
mozzarella | Gorgonzola cheese | pears | pecan nuts

€ 16,50 **Pizza Salmone**
creme fraîche | mozzarella | diced salmon |
spinach | pine nuts | mustard seeds

€ 20,50 **Pizza Scampi**
tomato | mozzarella | scampis | cherry tomatoes |
rucola | Grana Padano cheese

Controversial

€ 16,50 **Gsiberg Pizza**
creme fraîche | mountain cheese |
smoked sausages | fried onions | chives

€ 16,50 **GUK – Red Beet Pizza**
Red beet cream | Goat cheese coated with prosciutto |
Red beet | Pecan Nuts | Honey

– For the little ones –

€ 9,50 **Heart-shaped or Mouse-shaped Pizza**
margherita or prosciutto

SWEET FINALE

€ 9,50 **Wine & Coffee**
wine castle meets coffee brownie

€ 14,50 **Three Kinds Of Chocolate Mousse**
finely garnished

€ 14,50 **GUK – Mango Panna Cotta**
chocolate crumble | meringue

€ 10,50 **Café Affogato** laced with alcohol
€ 7,50 **Café Affogato** without alcohol

€ 3,90 **Hausgemachtes Eis**
p. scoop vanilla | ovomaltine | sour cream | chocolate

€ 3,90 **Hausgemachtes Sorbet**
p. scoop Estrawberry | mango | peach

