



MENU

gewöhnlich ungewöhnlich kontrovers

For information regarding allergens or
intolerances, please consult our service staff.

NOVEMBER 2025

GUK-APERITIVO

€ 9,90

Americano

Campari | Antica Formula | sparkling water

€ 12,50

Negroni

Campari | Antica Formula | gin

€ 9,90

Monte Tonic

Montenegro | Tonic Water | Angostura

€ 7,50

non-alcoholic Royal Sparkling Tea

Sparkling Tea | Herbal Garden

€ 14,50

Marillini - Saint Tropez

Franciacorta Brut | apricot | vodka

€ 9,90

Franciacorta Bianco Barisèi 0,1 l

€ 8,50

Lillet Berry

ORGANICS Purple Berry | Lillet Blanc

€ 4,90/€ 5,70

Sanbitter Soda/Orange

Sanbitter | sparkling water/orange juice

GUK-WELCOME DISH

€ 4,40 p.p.

GUKcaccia & Dips

pumpkin hummus | beetroot & sun-dried
tomato cream | olive oil

SOUPS

€ 10,50

Truffled Celery Cream Soup

puff pastry stick with mountain cheese | chives

€ 10,50

Poultry Consommé

lovage oil | vegetable brunoise | semolina dumpling

STARTERS

€ 9,10

Winter Leaf Salad

pickled carrots | radishes | caramelized hazelnuts | garden cress | balsamic dressing

€ 18,00

Smoked Beets

goat cheese | red currant vinaigrette | dill | pickled cucumber | pecan cream | preserved lemon

*starter € 22,50
main € 33,50*

Beef Tartare – GUK Edition

leek | truffle mayonnaise | lovage | jerusalem artichoke | mustard caviar

€ 17,50

Burratina di Bufala

plum | arugula | salted pistachios | pickled bell pepper

€ 17,50

Tabbouleh Salad – GUK Edition

pumpkin | spinach | red onion | pomegranate | bell pepper | curry

MAIN COURSES

€ 31,00

Wild Boar Ragout

semolina dumpling | chanterelles | preserved quince |
white wine foam

€ 39,00

Duo of Duck

pink roasted breast | braised leg | roasted parsnip |
pickled cherries & pearl onions | purple curry |
mashed potatoes

starter € 22,50

main € 31,50

Handmade Agnolotti with Cream Cheese

pumpkin broth | oyster mushrooms | pecans

€ 16,90

Gsiberger Cheese Dumplings

brown butter | baby spinach | mountain cheese

€ 24,00

Grilled Pointed Cabbage

sauce of fermented red cabbage & brown butter |
hazelnut crunch | herbs | preserved lemon
vinaigrette | celery purée | cured egg yolk

€ 35,50

By request, with pike-perch fillet.

– For the little ones –

€ 8,50

Spaghetti tossed in tomato sauce, basil pesto or butter

*additional charge for adults € 4,00 – served with
arugula garnish & fresh Grana Padano*

GUK- SIGNATURE DINNER

A selection of GUK's finest:

€ 72,00 *p.p.* **3-course menu**

€ 82,00 *p.p.* **4-course menu**

With wine pairing:

€ 30,00 *p.p.* **3-course menu**

€ 38,00 *p.p.* **4-course menu**

incl. cover charge – GUKcaccia & dips

GUK sharing menu: for groups of 2 to 10 people

**Enhanced variety, elevated experience - savor the menu
in company of your loved ones.**

€ 72,00 *p.p.* **3-course menu**

GUK-PIZZA



PIZZA

Usual

€ 13,40

Pizza Margherita

tomato | mozzarella | basil pesto

€ 16,20

Pizza Napoli

tomato | mozzarella | olives | anchovies | capers

€ 16,50

Pizza Capricciosa

tomato | mozzarella | olives | ham | artichokes | mushrooms

€ 16,90

Pizza Diavolo

tomato | mozzarella | spicy salami | red pepper

€ 17,50

Pizza Salami Piccante

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

€ 19,50

Pizza Parma

tomato | mozzarella | cherry tomatoes | arugula | parma ham | Grana Padano

Unusual

€ 16,90

Pizza Gorgonzola – The Fruity One

crème fraîche | mozzarella | gorgonzola | pear | pecans

€ 17,50

Pizza Salmone

crème fraîche | mozzarella | cubed salmon | spinach | pine nuts | mustard aroma

€ 21,50

Pizza Scampi

tomato | mozzarella | scampi | cherry tomatoes | arugula | Grana Padano

Controversial

€ 16,50

Gsiberg Pizza

crème fraîche | mountain cheese | Kaminwurz | fried onions | chives

€ 26,50

Truffle Pizza

crème fraîche | Taleggio | mozzarella | black truffle | cured egg yolk

– For the little ones –

€ 9,50

Mouse- or Heartshaped Pizza

Margherita or Prosciutto

THE SWEET FINALE

€ 13,50

Variation of Valrhona Chocolates

saffron pear | caramel | vanilla ice cream

€ 13,50

Pumkin Seed Oil Parfait

orange | Riebel-foam | Sig-caramel

€ 13,50

Vanilla Panna Cotta

preserved damsons | spiced crumble |
ginger-turmeric ice cream

€ 7,50

Affogato Coffee

€ 10,50

Affogato Coffee with a shot

€ 9,20

Iced Coffee – GUK Edition

vanilla ice cream | Amann Coffee

€ 9,20

Coupe Denmark

vanilla ice cream | chocolate sauce |
whipped cream

€ 9,20

Winter Magic

vanilla ice cream | warm damsons | spiced
crumble | whipped cream

€ 9,20

Lemon Sorbet

Szechuan pepper infusion | meringue

