



MENU

gewöhnlich ungewöhnlich kontrovers

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

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 Sparkling Tea

naturally cloudy Sparkling Tea | Winner
Genussmanufaktur

€ 9,90

Marillini

Franciacorta Brut | apricot

€ 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

date curry spread | pear & celery cream | olive oil

SOUPS

€ 10,50

Truffled Potato & Leek Soup

leek oil | rendered bacon | potato chips

€ 10,50

Beef Consommé

bone marrow | egg garnish | lovage oil

STARTERS

€ 9,10

Winter Leaf Salad

pickled yellow beets | radishes | toasted seeds | roasted chickpeas | garden cress | balsamic dressing

€ 17,50

Thinly Sliced King Oyster Mushrooms

celery-thyme cream | lardo | roasted hazelnuts | mushroom vinaigrette | grapefruit

starter € 22,50

main € 33,50

Hand-cut Beef Tartare – GUK Edition

sourdough crisp | black garlic mayonnaise | black kale | mustard caviar | physalis | shallot vinaigrette

€ 17,50

Burratina di Bufala

bitter greens | blood orange | Kampot pepper | smoked almonds | orange-miso vinaigrette

€ 17,50

Quinoa Salad – GUK Edition

beetroot | feta | spinach | red onion | apple | parsley | roasted pecans | dates

MAIN COURSES

€ 33,00

**Pan-seared gilthead bream
with red prawn**

chorizo | cime di rapa | white giant beans | ajo blanco

€ 39,00

Pink-roasted Veal Loin

brown butter polenta | glazed miso-ginger carrots |
veal jus | preserved lemon

starter € 22,50

main € 31,50

Handmade Potato & Quark Ravioli

horseradish velouté | poached top round |
caramelized onions

€ 17,50

Gsiberger Cheese Dumplings

brown butter | baby spinach | mountain cheese

€ 23,00

Grilled Brussels Sprouts

pumpkin seed & herb vinaigrette | potato |
mountain cheese sauce | pickled pear

– 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

€ 13,60

Pizza Margherita

tomato | mozzarella | basil pesto

€ 16,40

Pizza Napoli

tomato | mozzarella | olives | anchovies | capers

€ 16,70

Pizza Capricciosa

tomato | mozzarella | olives | ham | artichokes | mushrooms

€ 16,90

Pizza Diavolo

tomato | mozzarella | spicy salami | red pepper

€ 17,90

Pizza Salami Piccante

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

€ 19,50

Pizza Prosciutto della Casa

tomato | mozzarella | cherry tomatoes | arugula | Citella prosciutto Borghetto | 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

€ 19,50

Figaro Pizza (vegan)

celery-coconut cream | fig compote | pecans | bitter greens

– For the little ones –

€ 9,50

Mouse- or Heartshaped Pizza

Margherita or Prosciutto

THE SWEET FINALE

€ 13,50

Orange Sorbet

almond-cinnamon crumble | Franciacorta
zabaglione | cremini mushroom

€ 15,50

Potato Gianduja Dumplings

white chocolate & tonka bean crème
anglaise | sour cherry compote | butter
crumbs

€ 11,50

Tiramisu - GUK Edition

Caramelia chocolate | cocoa | sponge cake |
airy mascarpone foam

€ 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 Vorarlberg

chocolate chips | chocolate sig sauce |
whipped cream

€ 9,20

Pistenzauber

vanilla ice cream | lukewarm sour cherries |
cinnamon crumble | whipped cream

