

# MENU

*gewöhnlich  
ungewöhnlich  
kontrovers*

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

MARCH 2026

# 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
- € 14,50      **Marillini - Saint Tropez**  
Franciacorta Brut | apricot | vodka
- € 9,90      **Franciacorta Bianco Barisèi 0,1 l**

# GUK-APERITIVO (0.0% ABV)

- € 7,50      **Royal Sparkling Tea**  
non-alcoholic Sparkling Tea | Herbal Garden
- € 7,50      **Flo reale Spritz**  
non-alcoholic\* Martini Flo reale | apple | sparkling water  
(\* < 0.5% ABV from botanical extracts)
- € 7,50      **Arancia Spritz**  
Ramazzotti Aperitivo Arancia 0.0% ABV | Tonic Water | sparkling water

# GUK-WELCOME DISH

€ 5,40 p.P.

## **GUKcaccia & Dips**

hummus with za'atar | cream cheese  
spread with dried tomatoes | olive oil

# SOUPS

€ 10,50

## **Wild Garlic Foam Soup**

lemon oil | mountain cheese crispbread

€ 10,50

## **Poultry Consommé**

herb raviolo | chives | vegetable brunoise

# STARTERS

€ 9,10

## **Spring-like Leaf Salad**

smoked almonds | radishes | cucumber | sprouts |  
garden cress | balsamic dressing

€ 17,50

## **Marinated Asparagus**

lime vinaigrette | shiso | cucumber | radish |  
wasabi cream | basil | goat cheese

VSP € 22,50

HSP € 33,50

## **Hand-cut Beef Tatare - GUK Edition**

crème fraîche | pickled pearl onions & radishes |  
wild garlic oil | parmesan crisps | raspberry

€ 18,50

## **Burratina di Bufala**

asian greens | pickled rhubarb | kampot pepper |  
baked shallots | miso vinaigrette | pine nuts

€ 17,50

## **Quinoa Salad – GUK Edition**

ras el hanout | broccoli | parsley & chives | red onion |  
pomegranate | dates | preserved lemon | asian greens

# MAIN COURSES

€ 34,00

## **Secreto from Duroc Pork**

bitter greens | onion-berry jus | celery purée |  
blackcurrant vinaigrette

€ 27,00

## **Chicken Fricassee - GUK Edition**

pan-fried breast of black-feather chicken | creamy  
risotto | asparagus | carrot | edamame | puffed rice

VSP € 22,50

## **Lamb Cannelloni**

HSP € 27,50

preserved lemon | ezme | pine nuts | parsley |  
sauce mornay | pomegranate seeds

€ 17,50

## **Gsiberger Cheese Dumplings**

brown butter | baby spinach | mountain cheese

€ 23,00

## **Slow-cooked Asparagus**

tomato butter | potato-cheese dumplings | wild  
garlic | wild herbs

€ 29,00

- available on request with truffle ham -

### **- 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 ichwine 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*

€ 13,90

### **Pizza Margherita**

tomato | mozzarella | basil pesto

€ 16,70

### **Pizza Napoli**

tomato | mozzarella | olives | anchovies | capers

€ 16,90

### **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

€ 16,70

### **Gsiberg Pizza**

crème fraîche | mountain cheese | Kaminwurzeln | 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

## **White Chocolate Sorbet**

rhubarb | raspberry ganache | almond sponge

€ 15,50

## **Crème brûlée with Tonka Bean**

strawberry sorbet | marinated strawberries |  
chocolate foam | hazelnut crumble

€ 11,50

## **Tiramisu – GUK Edition**

limoncello cream | mint meringue |  
almond sponge | 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 Denmark**

vanilla ice cream | chocolate shards |  
chocolate sauce | whipped cream | almonds

€ 9,20

## **"Hot Love" – GUK Edition**

vanilla ice cream | warm raspberries |  
hazelnut crumble | whipped cream

