

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

€ 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

€ 7,70

Flo reale Spritz

non-alcoholic* Martini Flo reale | apple | sparkling water
(* < 0.5% ABV from botanical extracts)

€ 7,70

Arancia Spritz

Ramazotti 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

Peach & Bell Pepper Gazpacho

warm herb salmon

€ 10,50

Poultry Consommé

herb raviolo | chives | vegetable brunoise

STARTERS

€ 9,10

Seasonal Leaf Salad

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

€ 17,50

Sautéed Seasonal Mushrooms

arugula | pear balsamic reduction | goat cheese |
basil cream

starter € 22,50

main € 33,50

Hand-cut Beef Tatare - GUK Edition

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

€ 19,50

Burratina di Bufala

melon | miso | tomato | pine nuts

€ 17,50

Quinoa Salad – GUK Edition

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

MAIN COURSES

€ 34,00

Veal Tigh Involtini

veal jus | chanterelles | summer onion purée |
blackberry vinaigrette

€ 27,00

GUKerigu - Saltimbocca

corn-fed chicken | potato bar | warm oxheart
tomato | fresh basil

starter € 22,50

Lamb Cannelloni

main € 27,50

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

€ 17,50

Gsiberger Cheese Dumplings

brown butter | baby spinach | mountain cheese

€ 21,00

Stuffed Pointed Pepper

couscous | cape gooseberries | summer flowers

– 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

€ 13,90

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

Chocolate Tarte

raspberry ganache | almond sponge |
vanilla ice cream

€ 15,50

Crème brûlée with Tonka Bean

strawberry sorbet | marinated strawberries |
chocolate foam | hazelnut crumble

€ 12,50

Tiramisu – GUK Edition

caramel 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

