MENU

gewöhnlich
ungewöhnlich
kontrovers

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

SEPTEMBER 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

€ 8,50 **MANGOrol**
Aperol | prosecco | mango | sparkling water

€ 8,50 **Polz Brut Rosé Reserve** *0,1 l*

GUK-APERITIVO (0.0% ABV)

€ 7,50 **Sparkling Juicy Tea**
rose | darjeeling | rhubarb | fruit pressing facility van Nahmen

€ 7,70 **Floreale Spritz**
non-alcoholic* Martini Floreale | apple | sparkling water
(*< 0.5% ABV from botanical extracts)

€ 7,70 **Arancia Spritz**
Ramazzotti Aperitivo Arancia 0.0% ABV | Tonic Water | sparkling water

GUK-WELCOME DISH

€ 5,40 p.P. **GUKcaccia & Dips**
pumpkin cream cheese spread |
peanut & lime dip | olive oil

SOUPS

€ 10,50 **Creamy Pumpkin Soup**
fagotti with pear

€ 10,50 **Poultry Consommé**
semolina dumplings | chives | vegetable brunoise

STARTERS

€ 9,10

Seasonal Leaf Salad
bell pepper | radishes | zucchini | pumpkin seeds | garden cress | balsamic dressing

starter € 23,50
main € 29,00

Warm Octopus Salad
bell pepper | zucchini | onion | potato foam

starter € 22,50
main € 33,50

Hand-cut Beef Tatare - GUK Edition
truffle mayonnaise | pickled pearl onions & radishes | parsley oil | parmesan crisps

€ 19,50

Burratina di Bufala
damson & ginger chutney | olive oil | arugula | pine nuts

€ 17,50

Quinoa Salad – GUK Edition
ras el-hanout | kohlrabi | parsley & chives | red onion | pomegranate | dates | preserved lemon | asian greens

MAIN COURSES

€ 45,00

Fillet Steak from Irish Grass-fed Beef 200g
- cooked to your preference -
pumpkin cream | ravioli filled with cream cheese | veal jus

€ 27,00

GUKerigu - Saltimbocca
saffron risotto | sautéed king oyster mushrooms | arugula

starter € 22,50
main € 27,50

Veal Cannelloni
preserved lemon | velvety cream cheese with fig | pine nuts | parsley | sauce mornay | pecan nuts

€ 17,50

Gsiberger Cheese Dumplings (vegetarian)
brown butter | baby spinach | mountain cheese

€ 21,00

Potato & Mushroom Goulash (vegetarian)
torched cream cheese | cape gooseberries | crispy potatoes

– 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

€ 17,50 **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

€ 21,50 **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 | pecan nuts

€ 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 | Kaminwurzen | fried onions | chives

€ 24,00 **Pizza Celentano**
tomato | arugula | burrata | roast beef | olives

– For the little ones –

€ 9,50 **Mouse- or Heartshaped Pizza**
Margherita or Prosciutto

THE SWEET FINALE

€ 13,50 **Passion Fruit Tartlet**
chocolate foam | mango salad

€ 15,50 **Warm Chocolate Brownie**
pumpkin & ginger ice cream | almond brittle

€ 12,50 **Quark Soufflé**
caramel sauce | pickled damsons

€ 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

