

Willkommen

Lehnen Sie sich zurück und geniessen Sie die Aussicht auf Luzern, den See und die Berge. Tauchen Sie ein, in die magische Atmosphäre der Barwelt!

Lassen Sie sich von uns mit klassischen Cocktails, neuen Interpretationen und innovativen Rezepten verzaubern. Wir versuchen unsere Zutaten stets regional und saisonal zu halten.

Um Ihre eigenen Erlebnisse und die anderer Gäste zu verbessern, würden wir uns freuen, wenn Sie Ihr Notebook oder Tablet nicht an der Bar benutzen

Welcome

Lean back and enjoy the views of Lucerne, the lake and the mountains. Immerse yourself in the magical atmosphere of the bar world!

Let us enchant you with classic cocktails, new interpretations and innovative recipes. We always try to keep our ingredients regional and seasonal.

To enhance your own and other guests experience we'd appreciate it if you'd refrain from using your notebook or tablet at the bar.

Cheers,

Sincerely, your Bar Team

Manuel

Mike

Let's start

Negroni

Americano, but strong.

gin | vermouth rosso | campari

15.00

Manhattan

Just like Churchill

rye whiskey | vermouth rosso |

bitters

15.00

Vesper Martini

Casino Royal

gin | vodka | lillet blanc 16.00

Old Cuban

From Havana to New York

rum | lime | mint | vanilla syrup | champagne

24.00

White Lady

Also for gentlemen

gin | Cointreau | lemon | egg white

16.00

Adonis

Nomen est omen

red vermouth | sherry dry | orange bitters

18.00



Bartender's Choice

East India Cocktail

Old but gold

cognac | cointreau | maraschino | pineapple | sugar | bitters

18.00

Continental Sour

Whiskey Sour, but deep

rye whiskey | lemon | sugar | egg white | port wine

17.00

Pisco Sour

Peruvian lifestyle

pisco | lime | agave syrup | egg white | bitters

16.00

Whisky Julep

Georgia, Georgia, the whole day through.

bourbon | sugar | mint | bitters

17.00

Last Word

..last but not least.

gin | lime | maraschino | chartreuse verte

17.00

Prohibition

Thank god it's over.

bourbon | lemon | frangelico | sugar | ginger beer

21.00

Gin Basil Smash

Thank you, Joerg Meyer

gin | lemon | basil | sugar

16.00



Castle Signatures

Haztico

from venezuela to lucerne

rum | espresso | egg | hazelnut liqueur

16.00

Prince of Pilatus

Royal Taste

**cognac | maraschino | pineapple | vanilla syrup |
champagne**

26.00

Gütsch Fizz

A Gütsch Classic

gin | lime | cranberry | vanilla syrup | egg white | soda

16.00

Apple in the Sky

Like in heaven

cuban rum | crème de cacao white | milk | apple pie flavour

16.00

Mezcalation

Let's mezcalate!

mezcal | lemon | lemon balm | rosemary | agave syrup

18.00

Lucy

A Lucerne bitter.

gran classico | passionfruit syrup | lime | prosecco | sage

14.00

Turkey Hunter

it's hunting season

bourbon | jägermeister | lime juice | mint | passion fruit

16.00

Only Peanuts

just like Charly Brown

chocolate vodka | galliano vanilla | peanut butter | milk

15.00

Black Forest Crush Black

Forest Cake, in a glass

guatemala rum | dark chocolate liqueur | cherry heering |
sea salt | aceto balsamico | red wine

21.00

Rum Diary

leave a note

venezuela rum | virgin islands rum | lime juice | pear juice |
white chocolate syrup

16.00

Chateau Gürk

cucumber is not only for salad

hendrick's gin | st. germain | lime juice | ginger syrup |
cucumis

16.00

Passoanated Sailor

*what shall we do with the drunken
sailor?*

sailor jerry | passoa | lime juice | apple pie flavor | grapefruit
lemonade

16.00

Get Fruitea

it's tea time, darling!

hendrick's gin | fruit tea | lime juice | vanilla syrup

16.00

Jump

jump jump jump

vanilla infused vodka | schilerol | cranberry juice | lime juice
| passionfruit syrup | white chocolate syrup

16.00

N . W . A . (hot)

nikka with attitude

nikka from the barrel | mezcal | hot water | sugar | lemon
peel

19.00

Highballs

G n' T

tanqueray gin | tonic

13.50

Gin, Tea n' T

tea infused tanqueray gin | tonic

15.00

Horse's Neck

bulleit bourbon | ginger ale | bitters

15.00

Moscow Mule

stolichnaya vodka | lime juice | ginger beer

14.00

Chilcano de Pisco

la peruana pisco | lime juice | ginger ale | bitters

14.00

Dark & Stormy

goslings black seal | lime juice | ginger beer

16.00

Paloma

don julio tequila | lime juice | sea salt | grapefruit lemonade

16.00

Henry in Black

black tears cuban spice | thomas henry mate mate

14.00

Jäger Mule

jägermeister | lime juice | ginger beer

13.00

Bei individuell gewählten Spirituosen kann sich der Preis erhöhen.

Bitte erkundigen Sie sich beim Personal.

Seasonal

Silver Basil Daiquiri

a seasonal twist

rum | lime juice | vanilla syrup | basil | egg white

16.00

Rabbit Hole

follow the white rabbit

gin | carrot shrub | ginger liqueur |

fernet branca | lime juice

bitters

16.00

Peachy Bulleit

remember princess peach?

peach infused bourbon | cinnamon syrup | lime juice

egg white

18.00

The Black Apple

snowwhite's bite

scotch | calvados | mint | bitters | apple juice

18.00

Chamomile Sour

chamomile ain't just for tea

chamomile infused gin | tonka bean syrup

lime | egg white

17.00

Julio Carre

about that mexican dude

tequila reposado | schilerol | vermouth rosso | maple syrup

bitters | salt

19.00

Lavender Tender

feels like love is in the air

lavender infused gin | caramel peach syrup | cranberry

lime juice | egg white | soda

17.00

After Dinner

Old Fashioned

*having the elegant behavior, ways, ideas, or tastes
of earlier times*

whiskey or rum | sugar | bitters

16.00

White Russian

You could have it black as well

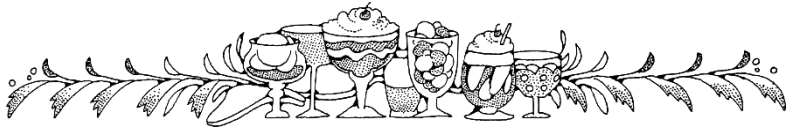
vodka | coffee liqueur | cream

15.00

Sazerac
Back to the roots
cognac or rye whiskey | absinth | sugar | bitters
20.00

Golden Cadillac
take a ride
9amaica9 vanilla | crème de cacao white | cream
15.00

Alexander
just like our suite
cognac | crème de cacao brown | cream
16.00



**“Alcohol may be man’s worst enemy,
but the bible says love your enemy.”
Frank Sinatra**

Tiki & More

Trader Vic’s Mai Tai
“...mai tai roa ae...”
martinique rhum | jamaica rum | cointraeu | orgeat | lime
19.00

Fogcutter
cut the fog, so you can see clearly
cuban rum | cognac | gin | cream sherry | orgeat | orange |
lemon
18.00

Jet Pilot

ready for take-off

jamaica rum | cuban rum | falernum | lime | grapefruit |
cinnamon syrup | absinth | bitters

19.00

Philadelphia Fish House Punch

smells like fish? no, it doesn't

cognac | jamaica rum | vieille prune | lemon | sugar 17.00

Zombie

"strictly limited to two per customer!"

jamaica rum | cuban rum | nartinique rum | falernum
maraschino | grenadine | absinth | pineapple | grapefruit |
bitters

22.00

Fedora Punch

the Mixologist

jamaica rum | bourbon | cognac | cointreau | pineapple |
lemon | sugar

21.00



Mocktails (non alcoholic)

El Matador

spanish fever

le Tribute tonic | lime | passionfruit syrup

12.00

Cranberry Cutie

Don't be shy!
cranberry juice | pineapple juice | vanilla syrup | lime juice
14.00

Take Your Thyme
you've got a minute?
pear juice | thyme | vanilla syrup | lime juice | ginger ale
14.00

Green Detox
Sunday morning, after party
cucumber | mint | lime juice | sugar | matcha tea
16.00

Basil's Lemonade
herbalistic
basil | lemon juice | sugar | salt | ginger ale
14.00

Shirley Temple
From Hollywood to Lucerne
grenadine | lemonade | ginger ale
12.00

Juices

**Orange, Cranberry, Grapefruit,^{0.2}
Pineapple, Tomato** 5.00

Pear

0.2

5.50

Beers

Eichhof Braugold (CH)	0.3	6.00
Grapefruit Panaché	0.3	7.00
Eichhof Bügelbräu (CH)	0.4	8.00
Eichhof Retro (CH)	0.33	6.00
Franziskaner Weissbier (D)	0.5	9.00
ChopfAb Trueb (CH)	0.33	7.00
ChopfAb Dunkel (CH)	0.33	7.00
Leermond Bier (non alcoholic)	0.33	6.00



Champagne

Bollinger Special Cuvée

Aromen von Marzipan, Fenchelsamen, Honig, Brotteig, gebackenem Apfel und Ingwergebäck. Sehr fokussiert mit lebendiger Säure.

0.10 l 21.00

0.375 l 80.00

0.75 l 130.00

Ruinart Blanc de Blanc

Besonders ausgewogener und frischer Charakter, feine Zitrusaromen im Bouquet, fruchtiger Geschmack nach Aprikosen und Mirabellen.

0.75 l 139.00

Lenoble Les Aventures

Grand Cru Blanc de Blancs

Florale, reiche Aromen der Weinbeerenfrucht, zarte Schaumkrone.

0.75 l 225.00

Roederer Crystal brut 2006

0.75 l 350.00

Ausgezeichneter Spitzenchampagner mit Seltenheitswert, Blütendüfte und Aromen von Kakao und kandierten Früchten, am Gaumen weisse Schokolade und rote Früchte.



**“There comes a time in every woman’s life
when the only thing that helps
is a glass of champagne.”**

Bette Davis

Sparkling Wine

Ferrari Perle

0.10 l 12.00

0.75 l 79.00

Ferrari Perle Rosé

0.10 l 14.00

0.75 l 94.00

**Für eine umfangreichere Auswahl an
Flaschenweinen erkundigen Sie sich beim
Barpersonal nach der Weinkarte.**



White Wine

**Chardonnay Juliette I.G.T,
Colli Orientali del Friuli, Italy**

0.10 l 9.50

0.75 l 57.00

**Epesse Réserve BALV Dizerens
Vaud, Switzerland**

0.10 l 8.00

0.75 l 54.00

**Varenheit White Editon
Valais, Switzerland**

0.10 l 8.00

0.75 l 54.00

Rosé Wine

Varenheit Rosé Edition
Valais, Switzerland

0.10 l | 9.00 0.75 l | 59.00

Red Wine

Pinot Noir 3 Bar
Schaffhausen, Switzerland

0.10 l | 9.50
0.75 l | 62.00

Quinta de la Rosa red wine
Douro, Portugal

0.10 l | 10.00
0.75 l | 65.00

Varenheit Red Edition
Valais, Switzerland

0.10 l | 10.00
0.75 l | 66.00

“Accept what life offers you and try to drink from every cup.

All wines should be tasted; some should only be sipped, but with others, drink the whole bottle.”

Paulo Coelho

Vermouth | Liqueurs

Belsazar Vermouth White 18%	5cl	9.00
Belsazar Vermouth Rosé 17,5%	5cl	9.00
Belsazar Vermouth Red 18%	5cl	9.00
Antica Formula 16.5%	5cl	12.00
Campari 23%	5cl	9.00
Matter Gran Classico 28%	5cl	10.00
Lillet Blanc 17%	5cl	9.50
Merry's Salty Caramel 17%	4cl	10.00
Matter Absinth Duplais verte 68%	4cl	12.00
Matter Mansinth 66.6%	4cl	14.00
Jägermeister 35%	4cl	7.00
Jägermeister Manifest 38%	4cl	10.00
Fernet Branca 39%	4cl	7.00
Ramazotti 30%	4cl	9.00
Appenzeller 29%	4cl	12.00
Averna 29%	4cl	9.00
Cynar 16.5%	4cl	8.50
Chartreuse 55%	4cl	12.00
Domaine Ingwerlikör 28%	4cl	10.00
Wild Turkey American Honey	4cl	10.00
Cointreau 40%	4cl	10.00
Grand Marnier 40%	4cl	12.00
Frangelico 20%	4cl	8.50
Luxardo Maraschinolikör 32%	4cl	8.50
Liqueur de Violette 22%	4cl	12.00
Disaronno 28%	4cl	9.00
Chambord 16.5%	4cl	10.00
Baileys 17%	4cl	10.00

Heuschnaps 25% 4cl 10.00

Homemade Limoncello ca. 24% 4cl 8.00

Sherry | Port Wine

Sherry Amontillado 5cl 10.00

Sherry Pedro Ximinez 5cl 10.00

Quinta de la Rosa Ruby 5cl 11.00

Quinta de la Rosa Tawny 10y 5cl 12.00

Quinta de la Rosa Tawny 20y 5cl 20.00

Gin | Genever

Tanqueray 43.1% 4cl 10.00

Tanqueray No 10 47.3% 4cl 18.00

Plymouth Original 41.2% 4cl 12.00

Plymouth Navy Strength 57% 4cl 16.00

Hayman's Old Tom 40% 4cl 16.00

Sipsmith London Dry 41.6% 4cl 18.00

London Blue No 1 47% 4cl 19.00

Brockmans 40% 4cl 14.00

William Chase Elegant Crisp 48% 4cl 21.00

Hendrick's 41.4% 4cl 12.00

The Botanist Islay Dry 46% 4cl 14.00

Jinzu 41.3% 4cl 16.00

Monkey 47 Schwarzwald Dry 47% 4cl 16.00

Monkey 47 Schwarzwald Sloe 29% 4cl 16.00

Elephant 45% 4cl 16.00

The Duke Munich Dry 45% 4cl 19.00

Gin 27 Appenzeller Dry 43% 4cl 15.00

The Seventh Sense 38.5% 4cl 16.00

Ginuline Strawberry 40% 4cl 12.00

Generous 44%	4cl	12.00
Ungava 43,1%	4cl	18.00
Colombian 43%	4cl	16.00
Le Tribute 43%	4cl	16.00

Vodka

Stolichnaya 40%	4cl	10.00
Stolichnaya Elit 40%	4cl	19.00
Ketel 1 40%	4cl	10.00
Ciroc 40%	4cl	
Beluga Noble 40%	4cl	18.00
Beluga Gold 40%	4cl	37.00
Belvedere 40%	4cl	18.00
Tito's 40%	4cl	12.00
Grey Goose 40%	4cl	18.00
Crystal Head 40%	4cl	20.00
William Chase Potatoe 40%	4cl	18.00
Xellent 40%	4cl	14.00

Tequila | Mezcal

Espolon Blanco 40%	4cl	12.00
Espolon Reposado 40%	4cl	14.00
Espolon Anejo 40%	4cl	17.00
Don Julio Blanco 38%	4cl	12.00
Don Julio Reposado 38%	4cl	14.00
San Cosme Mezcal 40%	4cl	14.00



R(h)um

Havana Club 3 Anos 40%	4cl	10.00
Havana Club 7 Anos 40%	4cl	12.00
Black Tears Cuban Spice 35%	4cl	12.00
Goslings Black Seal 40%	4cl	14.00
Sailor Jerry Spiced 40%	4cl	14.00
La Mauny Blanc Agricole 50%	4cl	14.00
Plantation Panama 2004 42%	4cl	16.00
Plantation Nicaragua 2004 42%	4cl	16.00
Plantation St. Lucia 2005 43%	4cl	16.00
A.H. Riise Sauterne Cask 43%	4cl	20.00
Pyrat XO 40%	4cl	20.00
Angostura 1919 40%	4cl	18.00
Mount Gay Black Barrel 43%	4cl	12.00
Mount Gay XO 43%	4cl	16.00
Zacapa Solera 23 40%	4cl	19.00
Diplomatico Reserva Exclusiva 40%	4cl	21.00
Diplomatico Ambassador 47%	4cl	34.00
Dictador 20 years 40%	4cl	16.00
Dictador Insolent XO 40%	4cl	26.00
Millonario 10 years 40%	4cl	14.00
Millonario XO 40%	4cl	26.00
Mocambo 20 years 40%	4cl	21.00
Abuelo Anejo 40%	4cl	12.00



Whisk(e)y

Wild Turkey Bourbon (USA) 50.5%	4cl	12.00
Wild Turkey Straight Rye (USA) 40.5%	4cl	12.00
Wild Turkey 13 years (USA) 45.5%	4cl	18.00
Wild Turkey Rare Breed (USA) 56.2%	4cl	18.00
Hudson Baby Bourbon (USA) 46%	4cl	22.00
Hudson Manhattan Rye (USA) 46%	4cl	22.00
Maker's Mark (USA) 45%	4cl	16.00
Woodford Reserve (USA) 43.2%	4cl	14.00
Elijah Craig (USA) 47%	4cl	14.00
Knob Creek Bourbon (USA) 50%	4cl	16.00
Bulleit Bourbon (USA) 45%	4cl	12.00
Bulleit Rye (USA) 45%	4cl	14.00
Rittenhouse Rye (USA) 50%	4cl	14.00
Johnnie Walker Blue Label 40%	4cl	36.00
Johnnie Walker Gold Label 40%	4cl	16.00
Johnnie Walker Black Label 40%	4cl	12.00
Monkey Shoulder 40%	4cl	12.00
Famous Grouse 40%	4cl	19.00
Kininvie 23 years 42.6%	4cl	40.00
Glenfiddich The Original 40%	4cl	21.00
Springbank 15 years 46%	4cl	21.00
Springbank 25 years 46%	4cl	65.00
Longrow 18 years 46%	4cl	32.00
Balvenie 15 years Sherry Cask 40%	4cl	20.00

Lagavulin 16 years 43%	4cl	21.00
Bunnahabain 18 years 46.3%	4cl	29.00
Laphroaig Triple Wood 48%	4cl	22.00
Ardbeg An Oa 46,6%	4cl	18.00
Bruichladdich the classy Laddy 50%	4cl	18.00
Octomore 08.2 58,4%	4cl	29.00
Bowmore Devil's Cask 56,7%	4cl	39.00
Auchentoshan 12 years 40%	4cl	16.00
Auchentoshan Three Wood 43%	4cl	24.00
Maccallan Ruby 43%	4cl	28.00
the Arran Sauternes Cask 50%	4cl	17.00
Highland Park 12 years 40%	4cl	18.00
Glenfarclas Family Cask 1988 48,5%	4cl	54.00
Glenfarclas Family Cask 2000 56,9%	4cl	54.00
Roe&Co 45%	4cl	12.00
Bushmills Black Bush (IRL) 40%	4cl	16.00
Talisker Skye 45,8%	4cl	18.00
Talisker Storm 45,8%	4cl	18.00
Säntis Malt Dreifaltigkeit (CH) 52%	4cl	21.00
Säntis Malt Föhnsturm (CH) 46%	4cl	19.00
Our Beer Tokaj Finish (CH) 43%	4cl	18.00
Paul John Peated (IND) 55,5%	4cl	18.00
Nikka from the Barrel (Jap) 51,4%	4cl	17.00
Nikka Coffey Malt (Jap) 45%	4cl	21.00

Edelbrände

Fassbind Umburana Kirsch 45,8%	2cl	12.00
Fassbind Vielle Prune 54,1%	2cl	12.00
Fassbind Poire Williams 53,8%	2cl	12.00
Fasssbind Framboise 41%	2cl	10.00

Urs Hecht Williams Barrique 40%	2cl	10.00
Urs Hecht Berner Rosenapfel 40%	2cl	10.00
Urs Hecht Pflaumenbrand 42%	2cl	24.00

Calvados

Cœr de Lion VSOP 40%	2cl	14.00
Cœr de Lion 25years 42%	2cl	26.00

Cognac

Davidoff VSOP 40%	2cl	19.00
Davidoff XO 40%	2cl	32.00
Rémy Martin XO 40%	2cl	38.00
Rémy Martin Centaure 40%	2cl	75.00
Rémy Martin Louis XIII 40%	2cl	99.00
Remy Martin Flight	3x 2cl	194.00
Albane A.E. Dor 40%	2cl	20.00
Pale & Dry XO Delemain 40%	2cl	25.00
Deau Napoleon Cigar Blend 40%	2cl	19.00

Grappa

Dellavalle in Botti Castagno 42%	2cl	12.00
Dellavalle in Botti di Whiskey 42%	2cl	18.00
Dellavalle in Botti di Porto 42%	2cl	18.00

Paesanella 41%

2cl

12.00

Cachaça

Germana Umburana 43%

4cl

14.00

Germana Brasil 43%

4cl

16.00

Germana Berril Unico 48.5%

4cl

21.00

Coffee | Hot Drinks

Coffee Crème	5.00
Espresso	5.00
Cappuccino	5.50

Tea

Ask the Bartender for our tea selection from Ronnefeldt. 6.00

Water | Lemonades

Sparkling Water	0.4/0.8	6.00 9.00
Still Water	0.4/0.8	6.00 9.00
Apfelschorle	0.33	5.00
Vivi Kola Siro	0.33	6.00
Rivella rot blau	0.33	6.00
Thomas Henry Bitter Lemon	0.2	6.00
Thomas Henry Ginger Ale	0.2	6.00
Thomas Henry Spicy Ginger	0.2	6.00
Thomas Henry Grapefruit	0.2	6.00
Thomas Henry Mate	0.2	7.00
Thomas Henry Tonic	0.2	6.00
Thomas Henry Cherry Blossom Tonic	0.2	6.00
Thomas Henry Mango	0.2	6.00
Thomas Henry Coffee Tonic	0.2	6.00
Cucumis Cucumber	0.33	6.00
Gütsch Ice Tea (homemade)	0.3	5.00

Barfood

served until 10 pm

Bruschetta with tomato and burrata cheese <i>Bruschetta mit Tomate und Burrata Käse</i>	12.00
Arancini with saffron, mozzarella and sauce tartar <i>Arancini mit Safran, Mozzarella und Sauce Tartar</i>	13.00
Biscotto Parmigiani Carasau bread filled with aubergine and parmesan <i>Carasau Brot gefüllt mit Aubergine und Parmesan</i>	15.00
Z'vieri Plättli Selection of cold meats and cheese	26.00
Club Sandwich with fries Chicken, lettuce, tomato, fried egg, bacon, mayonnaise and French mustard dressing, <i>Club Sandwich mit Pommes Frites Poulet, Salat, Tomate, Spiegelei, Speck, Mayonnaise und französisches Senfdressing</i>	24.00
"Chateau Gütsch" Beef Burger with fries angus beef with cheese, onion, tomato, fried egg and bacon <i>Angus Beef Burger mit Pommes Frites Käse, Zwiebeln, Tomaten Spiegelei und Speck</i>	33.00
Mushroom Tarte Flambée <i>Flammkuchen mit Pilzen</i>	18.00
Ceasar's Salad bacon, parmesan and cheese dressing <i>Speck, Parmesan und Käsedressing</i>	18.00
with chicken <i>mit Poulet</i>	22.00
with shrimps <i>mit Garnelen</i>	26.00

Grana Padano Cheese Balls with saffron mayonnaise <i>Grana Padano Käse Bällchen</i> <i>mit Safran Mayonnaise</i>	14.00
French Fries with garlic mayonnaise <i>Pommes Frites mit Knoblauchmayonnaise</i>	11.00
Spicy Lamb Meatballs with yoghurt sauce <i>Würzige Lamm Fleischbällchen mit</i> <i>Joghurtsauce</i>	25.00

Desserts

Yuzu panna cotta with blackberry sauce and nuts crumble <i>Yuzu Panna Cotta mit Brombeersauce und Nuss Crumble</i>	16.00
Toblerone pop art from mousse, ice cream, crumble and berries <i>Toblerone Pop Art aus Mousse, Glace, Crumble und Beeren</i>	14.00
Homemade Tiramisu with amaretto <i>Hausgemachtes Tiramisu Amaretto</i>	12.00
Marsala zabaione <i>Marsala Zabaione</i>	14.00
Strawberry Tartelette <i>Erdbeer Tartelette</i>	16.00

Ice Cream *by Emmi*

Vanilla, Chocolate, Strawberry, Mango, Mocca

Vanille, Schokolade, Erdbeere, Mango, Mocca

Sundaes

Coupe Gütsch

Vanilla and forest berries cream, with
whipped cream and strawberry-mint sauce 13.00
*Vanille und Waldbeeren Glace mit Rahm
und Erdbeer-Minz Sauce*

Swiss Eiscoffee

Mocca ice cream mixed with swiss Kirsch 13.00
and whipped cream
Mocca Glace mit Kirsch gemixt mit Rahm

Coupe Dänemark

Vanilla ice cream with chocolate sauce 13.00
and whipped cream
Vanilleglace mit Schokoladensauce und Rahm



**Die Preise verstehen sich in
Schweizer Franken (CHF),
inklusive 8% Mehrwertsteuer.
Prices are in Swiss Francs
including 8 % VAT.**

Declarations

Fleisch | Meat

Rind | Beef

Switzerland | Ireland

Poulet | Chicken

Switzerland

Salmon

Norway

Prawns

Vietnam

Für den Jugendschutz

Das Gesetz verbietet den Verkauf und die kostenlose Weitergabe von

Wein, Bier, Apfelwein und Zigaretten/Tabakwaren an unter 16-Jährige,

Spirituosen, Aperitifs und Alcopops an unter 18-Jährige.

Das Personal darf einen Ausweis verlangen.