

willkommen

Es ist unser oberstes Ziel, Ihnen ein unvergessliches Erlebnis in einer der wohl aussergewöhnlichsten Bars der Zentralschweiz zu bieten.

Wir zelebrieren Barkultur und sind bestrebt, stets frische Zutaten von lokalen Produzenten zu verwenden. Deshalb wechselt unser Angebot mehrfach jährlich, abhängig von der aktuellen Jahreszeit. Viele unserer Zutaten sind hausgemacht. Innovation und Kreativität sowie natürlich Gastfreundschaft zählen zu unseren Prioritäten. Daher finden Sie auch eine Vielzahl an Eigenkreationen auf unserer Cocktailkarte und Drinks, die Sie so nur selten woanders finden werden. Lehnen Sie sich zurück, geniessen Sie die einmalige Aussicht und lassen Sie sich von unserem Barteam verwöhnen.

Viel Spass beim Durchstöbern unserer Karte.

welcome

Our aim is to offer you a memorable experience in one of Lucerne's most extraordinary bars.

Our signature cocktails have been invented with care by our experienced team. If you have a favourite cocktail that is not on the menu, just ask us and we will be more than happy to prepare your special blend.

At the "GÜTSCH BAR", we strive to use fresh ingredients from local producers. Most of our syrups and all infusions are homemade. Please remember that the menu changes seasonally.

We hope you enjoy your stay.

Cheers,

Scincerly, your Bar Team

Manuel

Marco

Let's start



Negroni

Americano, but strong.

gin | vermouth rosso | campari

15.00

Andalö Splish

Pam drinks it.

andalö | prosecco | soda

14.00

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 | red 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 | cream | 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

Stage for Sage

Modern stage-diving!

rum | lime | vanilla syrup | sage | egg white

17.00

Only Peanuts

from venezuela to lucerne

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 .

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
wild turkey bourbon | ginger ale | bitters
15.00

Moscow Mule
stolichnaya vodka | lime juice | ginger beer
14.00

Chilcano de Pisco
huamani pisco | lime juice | ginger ale | bitters
14.00

Dark & Stormy
goslings black seal | lime juice | ginger beer
16.00

Paloma
herradura 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

Rhubarb Daiquiri

a cuban twist

rum | lime juice | rhubarb jam | grand manier

16.00

the Troubadour

tastes like music

red wine | cherry heering | blended scotch | bitters

17.00

Sloe Gin Silver Fizz

a fruity gin fizz

sloe gin | lemon juice | egg white | sugar | soda

16.00

Buttermilk Margarita

refreshing mexican

tequila reposado | buttermilk | lime juice | lemon juice | agave | quince

18.00

Bramble

a liquid walk through the garden

gin | lemon juice | sugar | chambord

16.00

Yellow Smash

if you can smash it, you can drink it

chartreuse jaune | lime juice | sugar | grand manier | mint

16.00

Oaxaca Sour

a smoky refresher

mezcal | lime juice | agave | egg white | bitters

18.00

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 | kahlua | cream

15.00

Sazerac

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

20.00

Golden Cadillac

take a ride
galliano 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



Trader Vic's Mai Tai

"...mai tai roa ae..."

martinique rum | jamaica rum | cointraeu | sugar | 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 | martinique rum | falernum
maraschino | grenadine | absinth | pineapple | grapefruit | bitters**

22.00

Fedora Punch

the Mixologist

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

21.00

**Challenge the bartender –
name your favorite spirit and flavor**

Mocktails (non alcoholic)

Coco Château

Super-Refreshing.

coconut water | lime | agave syrup | salt

12.00

Stange Light

better than non-alcoholic beer.

mandarine | mint | sugar | ginger ale

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 | dates | 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, Pineapple, Tomato	0.2	5.00
Pear	0.2	5.50

Beers



Eichhof Braugold (CH)	0.3	6.00
Grapefruit Panaché	0.3	7.00
Bügelbräu (CH)	0.4	8.00
Schneiders Weisse (D)	0.5	9.00
ChopfAb Trueb (CH)	0.33	7.00
Brew Dog IPA (SCO)	0.33	9.50
Leermond Bier (non alcoholic)	0.33	6.00



**Wir versuchen unser Bierangebot regional zu halten
und kleine Brauereien zu unterstützen.**

We try to use local beers and support microbreweries.



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 Grange Philippe, Grès St. Paul Languedoc, France

0.10 l	7.00
0.75 l	46.00

Epesse Réserve BALV Dizerens Vaud, Switzerland

0.10 l	8.00
0.75 l	54.00

Varenheit White Edititon 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



3 BAR Pinot Noir 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



Matter Vermouth bianco 18%	5cl	9.00
Matter Vermouth rosso 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
Chartreuse Verte 55%	4cl	14.00
Matter Absinth Duplais verte 68%	4cl	12.00
Matter Mansinth 66.6%	4cl	14.00
Jägermeister 35%	4cl	7.00
Fernet Branca 39%	4cl	7.00
Cynar 16.5%	4cl	8.50
Domaine Ingwerlikör 28%	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
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



England

Tanqueray 43.1%	4cl	10.00
Plymouth original 41.2%	4cl	12.00
Plymouth Navy Strength 57%	4cl	16.00
Hayman's Old Tom 40%	4cl	16.00
Sipsmith 41.6%	4cl	18.00
London no1 Blue 47%	4cl	19.00
Brockman's 40%	4cl	14.00
William Chase Elegant Crisp 48%	4cl	21.00

Schweiz

Gin 27 Appenzell 43 %	4cl	15.00
The Seventh Sense 38,5%	4cl	16.00

Deutschland

Duke Munich Dry 45%	4cl	19.00
Elephant Gin 45%	4cl	16.00
Monkey 47 47%	4cl	16.00
Monkey 47 Sloe Gin 29%	4cl	16.00

Sonstige

Ungava (CA) 43.1%	4cl	18.00
Hendricks (SCO) 41.4%	4cl	12.00
Generous (FR) 44%	4cl	12.00

Vodka



Russia

Stolichnaya 40% 4cl 10.00

Beluga Noble 40% 4cl 18.00

Beluga Gold 40% 4cl 37.00

France

Grey Goose 40% 4cl 18.00

Canada

Crystal Head 40% 4cl 20.00

England

William Chase Potato Vodka 40% 4cl 18.00

USA

Titos 40% 4cl 12.00

Switzerland

Continental 40% 4cl 14.00

Tequila | Mezcal



Herradura Plata 40% 4cl 12.00

Herradura Reposado 40% 4cl 14.00

Herradura Anejo 40% 4cl 17.00

San Cosme Mezcal 40% 4cl 14.00

Havana Club Añejo 3 Años 40%	4cl	10.00
Cuba		
Havana Club Añejo 7 Años 40%	4cl	12.00
Cuba		
Goslings Black Seal 40%	4cl	14.00
Bermuda		
Sailor Jerry Spiced Rum 40%	4cl	14.00
British Virgin Islands		
Ron Diplomatico Reserva 40%	4cl	21.00
Venezuela		
Ron Diplomatico Ambassador 47%	4cl	34.00
Venezuela		
Angostura 1919 Rum 40%	4cl	18.00
Trinidad & Tobago		
La Mauny Rhum Agricole 50%	4cl	14.00
Martinique		
Rum Coruba Overproof 74%	4cl	14.00
Jamaica		
Pyrat X0 40%	4cl	20.00
Anguilla		
Zacapa Centenario 23 40%	4cl	19.00
Guatemala		
Mount Gay Black Barrel 43%	4cl	12.00
Barbados		
Mount Gay XO 43%	4cl	16.00
Barbados		
A.H. Riise XO Sauternes Cask 43%	4cl	20.00
Virgin Island		
Plantation Nicaragua 2004 42%	4cl	16.00
Nicaragua / France		
Plantation Panama 2004 42%	4cl	16.00
Panama / France		
Plantation St. Lucia 2005 43%	4cl	16.00
St. Lucia / France		

Whisk(e)y



Wild Turkey Bourbon 50,5%	4cl	12.00
Wild Turkey Straight Rye 40,5%	4cl	12.00
Wild Turkey 13 years 45,5%	4cl	18.00
Wild Turkey Rare Breed 56,2%	4cl	18.00
Hudson Baby Bourbon 46%	4cl	22.00
Hudson Manhattan Rye 46%	4cl	22.00
Maker's Mark 45%	4cl	16.00
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
Balvenie 15 years Sherry Cask 40%	4cl	20.00
Lagavulin 16 years 43%	4cl	21.00
Bunnahabain 18 years 46,3%	4cl	29.00
Auchentoshan Three Wood 43%	4cl	24.00
Maccallan Ruby 43%	4cl	28.00
Bushmills Black Bush 40%	4cl	16.00
Talisker Skye 45,8%	4cl	18.00
Talisker Storm 45,8%	4cl	18.00
Our Beer Tokaj Finish (CH) 43%	4cl	18.00
Nikka from the Barrel (Jap) 51,4%	4cl	17.00
Nikka Coffey Malt (Jap) 45%	4cl	21.00

Edelbrände



Eichberg Kirschbrand 40%	2cl	9.00
Berner Rosenapfel Barrique 40%	2cl	10.00
Vielle Prune Barrique 54,1%	2cl	10.00
Vielle Williams Barrique 40%	2cl	10.00
Pflaumenbrand 42%	2cl	24.00
Williamsbrand 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 XO Centaure 40%	2cl	75.00
Remy Martin Flight	3x 2cl	194.00
Albane A.E. Dor 40%	2cl	20.00
Pale & Dry XO Delemain 40%	2cl	25.00

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 Único 48.5%	4cl	21.00

Coffee | Hot Drinks



Coffee Crème	5.00
Espresso	5.00

Tea



Ask the Bartender for our tea selection from Ronnefeldt. **6.00**

water | lemonades



Arkina green	0.4 / 0.8	6.00 9.00
Arkina blue	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 He. Bitter Lemon	0.2	6.00
Thomas He. Ginger Ale	0.2	6.00
Thomas He. Spicy Ginger	0.2	6.00
Thomas He. Grapefruit	0.2	6.00
Thomas He. Mate	0.5	7.00
Thomas He. Tonic	0.2	6.00
Thomas Henry	0.2	6.00
Cherry Blossom Tonic		
Fever Tree	0.2	6.50
Cucumis Cucumber	0.33	6.00
Gütsch Ice Tea	0.3	6.00
(homemade)		

Barfood



served until 10 pm

Nachos au gratin with cheddar cheese and jalapeños	14.00
Vegetarian Wrap <i>Grilled Vegetable: Zucchini, paprika, Onion, Mushroom, Tomato and Fontina cheese</i>	17.00
Deep fried coconut coated prawns <i>served with sweet chili sauce and salad</i>	19.00
Salmon Deluxe Sandwich <i>Marinated salmon, lettuce, cream cheese, chives and dill</i>	24.00
Club Sandwich <i>Chicken, lettuce, tomato, fried egg, bacon, mayonnaise and French mustard dressing, served with fries</i>	27.00
"Chateau Gütsch" Beef Burger <i>angus beef burger with cheese, avocado, spinach, onion, tomato, bacon and relish</i>	33.00
Filet Steak Sandwich <i>angus filet, lettuce, crispy onions, balsamic reduction, garlic butter, served with salad and fries</i>	38.00
Cesar's Salad <i>Lettuce, bacon, parmesan and cheese dressing</i>	19.00
<i>with chicken</i>	22.00
<i>with tiger prawns</i>	26.00
Rocket Salad <i>with roasted pumpkin, pine nuts and parmesan flakes</i>	19.00
Homemade French Fries <i>served with garlic mayonnaise</i>	11.00

-please advise us if you have any allergies

Desserts



Triple Chocolate Decadence 14.00
Crème brûlée | Cacao Sorbet | Chocolate Fondant

Bailey's Parfait 14.00
with fresh blackberries and raspberries

Black and white Tobleronemousse 13.00

Homemade Ice Cream & Sorbet

Vanille, Schokolade, Erdbeere, Stracciatella und Mocca
1 Kugel
Vanilla, Chocolate, Strawberry, Stracciatella and Coffee
1 scoop 4.00

Mango, Grapefruit, Zitrone und Himbeere
1 Kugel
Mango, Grapefruit, Lemon and Raspberry
1 scoop 4.00



**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

Tiger 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.

Barfood



served until 10 pm

Nachos au gratin with cheddar cheese and jalapeños	14.00
Vegetarian Wrap Grilled Vegetable: Zucchini, paprika, onion, mushroom, tomato and Fontina cheese	17.00
Deep fried coconut coated prawns served with sweet chili sauce and salad	19.00
Salmon Deluxe Sandwich <i>Marinated salmon, lettuce, cream cheese, chives and dill</i>	24.00
Club Sandwich <i>Chicken, lettuce, tomato, fried egg, bacon, mayonnaise and french mustard dressing, served with fries</i>	27.00
“Chateau Gütsch” Beef Burger <i>Beef burger with cheese, avocado, spinach, onion, tomato, bacon and relish</i>	33.00
Beef Ciabatta Sandwich Beef filet, lettuce, crispy onions, balsamic reduction, garlic butter. Served with salad and fries	46.00
Ceasar’s Salad <i>Lettuce, bacon, parmesan and cheese dressing</i>	19.00
<i>with chicken</i>	22.00
<i>with tiger prawns</i>	26.00
Rocket Salad <i>with roasted pumpkin, pine nuts and parmesan flakes</i>	19.00
Homemade French Fries served with garlic mayo	11.00

-please advise us if you have any allergies

