HERZLICH WILLKOMMEN WELCOME

BAR

HOTEL
CHÂTEAU GÜTSCH
LUCERNE

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.

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.

CHEERS
Sincerely, your Bar Team

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LET'S START

MCN — 16.–
SMOKEY CHOCOLATE
mezcal | mozart dark | campari

$EELBACH — 22.–
CHAMPION OF CHANGE
bourbon | cointreau | champagne | bitters

BIJOU — 17.–
THREE JEWELS
gin | chartreuse | sweet vermouth | bitters

OLD CUBAN — 24.–
FROM HAVANA TO NEW YORK
rum | lime | mint | vanilla syrup | champagne

WHITE LADY — 16.–
ALSO FOR GENTLEMEN
gin | cointreau | lemon | egg white

ADONIS — 18.–
NOMEN EST OMEN
sweet vermouth | sherry dry | orange bitters

BARTENDER'S CHOICE

EAST INDIA COCKTAIL — 18.—
OLD BUT GOLD
cognac | cointreau | maraschino | pineapple | sugar | bitters

CONTINENTAL SOUR — 17.—
WHISKEY SOUR, BUT DEEP
rye whiskey | lemon | sugar | egg white | port wine

PISCO SOUR — 16.—
PERUVIAN LIFESTYLE
pisco | lime | agave syrup | egg white | bitters

PAPER PLANE — 17.—
GET ON IT'S SAFE
bourbon | aperol | amaro montenegro | lemon

LAST WORD — 17.—
...LAST BUT NOT LEAST.
gin | lime | maraschino | chartreuse verte

GIN BASIL SMASH — 16.—
THANK YOU, JOERG MEYER
gin | lemon | basil | sugar

CASTLE SIGNATURES

PRINCE OF PILATUS — 26.–
ROYAL TASTE

cognac | maraschino | pineapple | vanilla syrup | champagne

GÜTSCH FIZZ — 16.–
A GÜTSCH CLASSIC

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

APPLE IN THE SKY — 16.–
LIKE IN HEAVEN

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

MEZCALATION — 18.–
LET'S MEZCALATE!

mezcal | lemon | rosemary | agave syrup

LUCY — 14.–
A LUCERNE BITTER

gran classico | passionfruit syrup | lime | prosecco | sage

TURKEY HUNTER — 16.–
IT'S HUNTING SEASON

bourbon | jägermeister | lime juice | mint | passion fruit

CASTLE SIGNATURES

BLACK FOREST CRUSH BLACK — 21.—
FOREST CAKE, IN A GLASS
guatemala rum | dark chocolate liqueuer | cherry heering | sea salt | aceto balsamico | red wine

TANGY SHAKESPEAR — 18.—
TO PEAR OR NOT TO PEAR
mezcal | williams | lime juice | habanero-pear jam | vanilla | cinnamon

CHATEAU GÜRK — 16.—
CUCUMBER IS NOT ONLY FOR SALAD
hendrick's gin | st. germain | lime juice | ginger syrup | cucumis

PASSOANATED SAILOR — 16.—
WHAT SHALL WE DO WITH THE DRUNKEN SAILOR?
sailor jerry | passoa | lime juice | apple pie flavour | grapefruit lemonade

JUMP — 16.—
JUMP JUMP JUMP
vanilla infused vodka | schilerol | cranberry juice | lime juice | passionfuit syrup | white chocolate syrup

N.W.A (hot) — 19.—
NIKKA WITH ATTITUDE
nikka from the barrel | mezcal | hot water | sugar | lemon

HIGHBALLS

AQUAMAN 16.—
aquavit | rose vermouth | lemongrass | basil | bitters | tonic

HENRY'S ROSE 13.50
rose vermouth | tonic | bitters

MOSCOW MULE 14.—
stolichnaya vodka | lime juice | ginger beer

DARK & STORMY 16.—
goslings black seal | lime juice | ginger beer

PALOMA 16.—
don julio tequila | lime juice | sea salt | grapefruit lemonade

GENE OF ARC 16.—
genever | chartreuse | orange-shrub | lemon | bitters | ginger beer

AFTER DINNER

SAINT RICKEY — 16.—
HOLY RUNNING BACK
st germain | genever | berry/green tea syrup | soda

DON LOCKWOOD — 18.—
DIGNITY, ALWAYS DIGNITY
bourbon | islay single malt | maple syrup | bitters

WHITE RUSSIAN — 15.—
YOU COULD HAVE IT BLACK AS WELL
vodka | coffee liqueur | cream

SAZERAC — 20.—
BACK TO THE ROOTS
cognac or rye whiskey | absinth | sugar | bitters

EL GRANDE CARPANO — 17.—
SMOOTH DIGESTIVE
grand marnier | sweet vermouth | frangelico | bitters

ALEXANDER — 16.—
JUST LIKE OUR SUITE
cognac | crème de cacao brown | cream

TRADER VIC'S MAI TAI 19.—

... MAI TAI ROA AE

martinique rhum | jamaica rum | cointreau | orgeat | lime

FOGCUTTER 18.—

CUT THE FOG, SO YOU CAN SEE CLEARLY

cuban rum | cognac | gin | cream sherry | orgeat | orange | lemon

JET PILOT 19.—

READY FOR TAKE-OFF

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

GUETSCH BASTARD 17.—

THE SUFFERING HAS AN END

mezcal | dark rum | maraschino | lime | bitters | ginger beer

ZOMBIE 22.—

STRICTLY LIMITED TO TWO PER CUSTOMER

jamaica rum | cuban rum | martinique rhum | falernum | maraschino | grenadine | absinth | pineapple | grapefruit | bitters

SINGAPORE SLING 21.—

EVEN IN LUCERNE

gin | cherry heering | benedictine | cointreau | pineapple | lemon | sugar | bitters

MOCKTAILS
NON ALCOHOLIC DRINKS

EL MATADOR — 12.—
SPANISH FEVER
le tribute tonic | lime | passionfruit syrup

CRANBERRY CUTIE — 14.—
DON'T BE SHY!
cranberry juice | pineapple juice | vanilla syrup | lime juice

TAKE YOUR THYME — 14.—
YOU'VE GOT A MINUTE?
peaer juice | thyme | vanilla syrup | lime juice | ginger ale

PURPLE RAIN — 14.—
PRINCE FOREVER
berries | sage | grapefruit | lime | grapefruit lemonade

BASIL'S LEMONADE — 14.—
HERBALISTIC
basil | lemon juice | sugar | salt | ginger ale

SHIRLEY TEMPLE — 12.—
FROM HOLLYWOOD TO LUCERNE
grenadine | lemonade | ginger ale

JUICES

Orange, Cranberry, Grapefruit, Pineapple, Tomato	0.2	5.—
Pear	0.2	5.50

BEER

Eichhof Braugold (CH)	0.3	6.—
Grapefruit Panaché	0.3	7.—
Eichhof Bügelbräu (CH)	0.4	8.—
Eichhof Retro (CH)	0.33	6.—
Franziskaner Weissbier (D)	0.5	9.—
ChopfAb Trueb APA (CH)	0.33	7.—
La Gunitas IPA (USA)	0.35	8.—
Heineken non alcoholic	0.33	6.—

CHAMPAGNE

TAITTINGER Champagne brut Pinot Noir, Chardonnay, Pinot Meunier	0.1	18.—
RUINART Blanc de Blanc Chardonnay	0.75	180.—
LENOBLE LES AVENTURES Grand cru blanc des blancs	0.75	225.—
ROEDERER Crystal brut 2012 Pinot Noir, Chardonnay	0.75	389.—
PROSECCO MILLESIMATO Brut 2020 Glera (Prosecco)		11.-

Für eine umfangreiche Auswahl an Flaschenweinen,
erkundigen Sie sich beim Personal nach der Weinkarte.

For an extensive selection of bottled wines,
ask the staff for the wine list.

WHITE WINE

TERRE DI TUFI Chardonnay, S. Blanc Teruzzi & Puthod Toscana, Italy	0.1	9.—
RIOJA HACIENDA Viura, Reserve du Patron Cochesa, Spain	0.1	7.—
RIESLING X SILVANER ROSENAU 2019 Toni Ottiger Lucerne, Switzerland	0.1	8.50

ROSÉ WINE

VARENHEIT ROSÉ EDITION Valais, Switzerland	0.1	9.—

RED WINE

ENTRE SUELOS Temperanillo, Spain	0.1	7.50
PENEDO BORGES MALBEC Mendoza, Argentinia	0.1	8.—
PINOT NOIR VDP Suisse 2019 Toni Ottiger Lucerne, Switzerland	0.1	8.50

Isotta Vermouth White	17%	5cl	9.—
Belsazar Vermouth Rosé	17.5%	5cl	9.—
Isotta Vermouth Red	17%	5cl	9.—
Antica Formula	16.5%	5cl	12.—
Campari	23%	5cl	9.—
Matter Gran Classico	28%	5cl	10.—
Lillet Blanc	17%	5cl	9.50
Merry's Salty Caramel	17%	4cl	10.—
Matter Absinth Duplais verte	68%	4cl	12.—
Matter Absinth	66.6%	4cl	14.—
Jägermeister	35%	4cl	7.—
Jägermeister Manifest	38%	4cl	10.—
Fernet Branca	39%	4cl	7.—
Ramazotti	30%	4cl	9.—
Appenzeller	29%	4cl	12.—
Averna	29%	4cl	9.—
Cynar	16.5%	4cl	8.50
Chartreuse	55%	4cl	12.—
Domaine Ingwerlikör	28%	4cl	10.—
Wild Turkey American Honey	35%	4cl	10.—
Cointreau	40%	4cl	10.—
Grand Marnier	40%	4cl	12.—
Frangelico	20%	4cl	8.50
Luxardo Maraschino Likör	32%	4cl	8.50
Liqueur de Violette	22%	4cl	12.—
Disaronno	28%	4cl	9.—
Chambord	16.5%	4cl	10.—
Baileys	17%	4cl	10.—

VODKA

Novgorod Pure Mig	37.5%	4cl	10.—
Beluga Tranatlantic	40%	4cl	18.—
Ketel 1	40%	4cl	10.—
Grey Goose	40%	4cl	18.—
Crystal Head	40%	4cl	20.—

TEQUILA | MEZCAL

Don Julio Blanco	38%	4cl	12.—
Don Julio Reposado	38%	4cl	14.—
San Cosme Mezcal	40%	4cl	14.—

SHERRY | PORTWINE

Sherry Amontillado	5cl	10.—
Sherry Pedro Ximinez	5cl	10.—
Quinta de la Rosa Ruby	5cl	10.—
Quinta de la Rosa Tawny 10y	5cl	12.—
Quinta de la Rosa Tawny 20y	5cl	20.—

RHUM

Abuelo Anejo	40%	4cl	12.—
Havana Club 3 Anos	40%	4cl	10.—
Havana Club 7 Anos	40%	4cl	12.—
Black Tears Cuban Spice	35%	4cl	12.—
Goslings Black Seal	40%	4cl	14.—
Sailor Jerry Spiced	40%	4cl	14.—
Plantation	42%	4cl	16.—
A.H. Riise Sauternes Cask	43%	4cl	20.—
Pyrat XO	40%	4cl	20.—
Angostura 1919	40%	4cl	18.—
Mount Gay Black Barrel	43%	4cl	12.—
Mount Gay XO	43%	4cl	16.—
Zacapa Solera 23	40%	4cl	19.—
Diplomatico Reserva Exclusiva	40%	4cl	21.—
Diplomatico Ambassador	47%	4cl	34.—
Dictador 20 year	40%	4cl	16.—
Dictador Insolent XO	40%	4cl	26.—
Millonario 10 years	40%	4cl	14.—
Millonario XO	40%	4cl	26.—
Mocambo 20 years	40%	4cl	21.—

WHISKEY

Maker's Mark	45%	4cl	16.—
Jim Beam Double Oak	40%	4cl	10.—
Jim Beam Rye	40%	4cl	10.—
Wild Turkey Bourbon	50.5%	4cl	12.—
Wild Turkey Straight Rye	40.5%	4cl	12.—
Wild Turkey Rare Breed	56.2%	4cl	18.—
Hudson Baby Bourbon	46%	4cl	22.—
Hudson Manhattan Rye	46%	4cl	22.—
Minor Case Straight Rye	45%	4cl	20.—
Woodford Reserve	43.2%	4cl	14.—
Elijah Craig	47%	4cl	14.—
Knob Creek Bourbon	50%	4cl	16.—
Bulleit Bourbon	45%	4cl	12.—
Bulleit Rye	45%	4cl	14.—
Rittenhouse Rye	50%	4cl	14.—
Johnnie Walker Blue Label	40%	4cl	36.—
Johnnie Walker Gold Label	40%	4cl	16.—
Johnnie Walker Black Label	40%	4cl	12.—
Monkey Shoulder	40%	4cl	12.—
Famous Grouse	40%	4cl	19.—
Kininvie 23 years	42.6%	4cl	40.—
Glenfiddich The Original	40%	4cl	21.—
Springbank 15 years	46%	4cl	21.—
Springbank 25 years	46%	4cl	65.—
Lagavulin 16 years	43%	4cl	21.—
Lagavulin Cask Strength	52.5%	4cl	59.—
Laphroaig Triple Wood	48%	4cl	22.—
Ardbeg An Oa	46.6%	4cl	18.—
Bruichladdich the classy Laddy	50%	4cl	18.—
Octomore 08.2	58.4%	4cl	29.—
Bowmore Devil's Cask	56.7%	4cl	39.—
Auchentoshan 12 years	40%	4cl	16.—
Auchentoshan Three Wood	43%	4cl	24.—
The Arran Sauternes Cask	50%	4cl	17.—

WHISKEY

Highland Park 12 years	40%	4cl	18.—
Glenfarclas Family Cask 1988	48.5%	4cl	54.—
Glenfarclas Family Cask 2000	56.9%	4cl	54.—
Glenfarclas 40 years	43%	4cl	140.—
The Balvenie 30 years	47.3%	4cl	120.—
Roe & Co	45%	4cl	12.—
Jameson	40%	4cl	12.—
Jameson Black Barrel	40%	4cl	20.—
Talisker Skye	45.8%	4cl	18.—
Talisker Storm	45.8%	4cl	18.—
Säntis Malt Dreifaltigkeit (CH)	52%	4cl	21.—
Säntis Malt Föhnsturm (CH)	46%	4cl	19.—
Our Beer Tokaj Finish (CH)	43%	4cl	18.—
Paul John Peated	55.5%	4cl	18.—
Nikka from the Barrel	51.4%	4cl	17.—
Nikka Coffey Malt	45%	4cl	21.—

GIN | GENEVER

Tanqueray	43.1%	4cl	10.—
Tanqueray No 10	47.3%	4cl	10.—
Plymouth Original	41.2%	4cl	10.—
Plymouth Navy Strength	57%	4cl	12.—
Hayman's Old Tom	40%	4cl	20.—
Sipsmith London Dry	41.6%	4cl	18.—
London Blue No 1	47%	4cl	19.—
Brockmans	40%	4cl	18.—
Hendrick's	41.4%	4cl	16.—
The Botanist Islay Dry	46%	4cl	16.—
Jinzu	41.3%	4cl	18.—
Monkey 47 Schwarzwald Dry	47%	4cl	19.—
Elephant	45%	4cl	14.—
The Duke Munich Dry	45%	4cl	21.—
Gin 27 Appenzeller Dry	43%	4cl	12.—
The Seventh Sense	38.5%	4cl	14.—
Ginuine Strawberry	40%	4cl	16.—
Colombian	43%	4cl	16.—
Le Tribute	43%	4cl	19.—

EDELBRÄNDE

Fassbind Umburana Kirsch	45,8%	2cl	12.—
Fassbind Vielle Prune	54,1%	2cl	12.—
Fassbind Poire Williams	53,8%	2cl	12.—
Fasssbind Framboise	41%	2cl	10.—
Urs Hecht Berner Rosenapfel	40%	2cl	10.—

CALVADOS

Cœr de Lion VSOP	40%	2cl	14.—
Cœr de Lion 25years	42%	2cl	26.—

COGNAC

Davidoff VSOP	40%	2cl	19.—
Davidoff XO	40%	2cl	32.—
Rémy Martin XO	40%	2cl	38.—
Rémy Martin Centaure	40%	2cl	75.—
Albane A.E. Dor	40%	2cl	20.—
Pale & Dry XO Delemain	40%	2cl	25.—
Deau Napoleon Cigar Blend	40%	2cl	19.—

GRAPPA

Dellavalle in Botti Castagno	42%	2cl	12.—
Dellavalle in Botti di Whiskey	42%	2cl	18.—
Dellavalle in Botti di Porto	42%	2cl	18.—

COFFEE | HOT DRINKS

Coffee Créme	5.—
Espresso	5.—
Cappucino	5.50

TEA

Ayuverde Herbs and Ginger	6.—
Refreshing Mint	6.—
Fruity Camomile	6.—
Winter Harmony	6.—
English Breakfast	6.—
Earl Grey	6.—
Bergkräuter	6.—
Green Dragon	6.—

WATER | LEMONADES

Sparkling Water	0.4 / 0.8	6.— / 9.—
Still Water	0.4 / 0.8	6.— / 9.—
Apfelschorle	0.33	6.—
Vivi Kola | Siro Rivella rot | blau	0.33	6.—
Fever Tree Bitter Lemon	0.2	6.—
Fever Tree Ginger Ale	0.2	6.—
Fever Tree Spicy Ginger	0.2	6.—
Fever Tree Mate	0.2	6.—
Fever Tree Tonic	0.2	6.—
Cucumis Cucumber	0.2	6.—
Gütsch Ice Tea homemade	0.3	5.—

UNSERE FRITTIERTEN BITES: 15.—
Milch und Schinken, Kichererbsenmehl mit Petersilie
und hausgemachte Pommes Frites

OUR FRIED BITES:
milk and ham, chickpea flour with parsley
and homemade chips

QUINOA SALAT (V) 16.—
mit Himbeer-Essig, Rosinen, Pinienkernen, Radieschen,
Zucchini und Ingwer

QUINOA SALAD (V)
with raspberry vinegar, raisin, pine nut, radish,
zucchini and ginger

GEMISCHTER SALAT (V) 16.—
mit saisonalen Kräutern aus dem eigenen Garten,
getrockneten Kernen und Salatblätter

MIXED SALAD (V)
with seasonal herbs from our garden, dry seeds
and salad leaves

KÜRBISSUPPE (V) 16.—
mit Curry, Kurcuma, Maitake und getrockneten Körnercracker

PUMPKIN SOUP (V)
with curry, curcuma, maitake and dry seed cracker

CHEF SELECTION FLEISCHPLATTE 24.—
mit hausgemachtem Chutney und Saucen

CHEF SELECTION OF COLD CUTS
with homemade chutney and sauce

KÄSEAUSWAHL VOM KÜCHENCHEF 28.—
mit lokalem Honig und Früchten

CHEF'S SELECTION OF CHEESE
with local honey and fruits

FASSONA 28.—
Rindstatar mit Thunfischsauce, Meerfenchel,
Salina Kapern und Austernblätter

FASSONA
beef tatar with tuna sauce, sea fennel,
salina caper and oyster leaves

GÜTSCH BURGER 30.—
mit hausgemachter Ketchup-Sauce, Schweizer Rindfleisch,
Cheddar-Käse, fermentierter Gurke und gegrilltem Salat
serviert mit Süss- und Salzkartoffelchips

GÜTSCH BURGER
with homemade ketchup sauce, Swiss prime beef,
cheddar cheese, fermented cucumber and grilled lettuce
served with sweet & salt potato chips

VEGANER GÜTSCH BURGER 26.—
mit Sauerkraut, marinierter Tomate, veganem Käse
und Sojamayonnaise, serviert mit Süß- und Salzkartoffelchips

VEGANER GÜTSCH BURGER
with sauerkraut, marinated tomato, vegan cheese
and soya mayonnaise served with sweet & salt potato chips

TRADITIONELLER CLUB SANDWICH 28.—
Vollkorntoastbrot mit gebratener Hähnchenbrust,
Tomate, Speck, gekochten Eiern, Meerrettichsauce und Kopfsalat
serviert mit Süss- und Salzkartoffelchips

TRADITIONAL CLUB SANDWICH
in whole grain toast bread with roasted chicken breast,
tomato, bacon, boiled eggs, horseradish sauce and lettuce
served with sweet & salt potato chips

DESSERTS

PAVLOVA KUCHEN Meringe mit Vanille-Schlagsahne und Waldbeeren PAVLOVA CAKE meringue with vanilla whipped cream and wild berries	18.—
CRÈME BRÛLÉE mit Tonkabohnen CREME BRULEE with Tonka beans	14.—
FRÜCHTEKUCHEN FRUIT CAKE	16.—
SCHOKOLADENTARTE CHOCO TARTE	18.—

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