

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

MIKE & SEVERIN & SHERIF

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LET'S START

OLD CUBAN 24.—

FROM HAVANA TO NEW YORK

rum | lime | mint | vanilla syrup | Champagne

BELLINI 21.—

FANCY & FRESH

white peach pulp | champagne

8 LANDS JOY 17.—

MEDITATION IS THE MEDICATION

gin | Chartreuse | Chambord | pear | lime

GÜTSCH SPRITZ 14.—

CHAMPION OF CHANGE

berries | Chambord | rose vermouth | Prosecco

LUCY 2.0 14.—

FRUITY, BUBBLY, SUMMER LOVE

passionfruit | lime | Amaro Montenegro | Prosecco

Almost all classic cocktails are available
Fast alle klassischen Cocktails sind erhältlich

SIGNATURES FOR EVERYONE

LUMINOUS 17.—

CHANGE IS HARD, BUT CHANGE IS GOOD

saffron aquavit | Fino sherry | honey-water | orange bitters

CARDI TEA (contains milk proteins) 17.—

TEA IS LIQUID WISDOM

black tea vodka | citric acid | bergamot syrup

WAKEY WAKEY 17.—

MAY YOUR COFFEE KICK IN BEFORE REALITY DOES

coffee rum | Frangelico | Grand Marnier | espresso | milk | sugar

ROKU`S AMBITION 17.—

EVIL CAUSE, EVIL EFFECT

lemongrass gin | Violette liquor | citric acid | rosemary | tonic

CELERY FIZZ 17.—

A JAZZY LIFE MAY BE FIZZY, BUT IT'S NEVER FUZZY

gin | St. Germain | agave | egg white | lime | celery | tonic

EVIL GENES 17.—

EVIL PROSPERS WHERE GOOD PEOPLE DO NOTHING

Italicus | Genever | blueberry shrub | lime

CASTLE SIGNATURES

LUMIÉRE 18.—

NO TIME TO BE TIMID, YOU MUST BE BOLD AND DARING
gin | St. Germain | Chartreuse | lime | egg white | orange bitter

TANGY SHAKESPEARE 18.—

TO PEAR OR NOT TO PEAR
mezcal | Williams | lime | habanero-pear jam | vanilla

STIGGINS' SECRET 18.—

PINEAPPLE: STAND TALL, WEAR A CROWN AND
BE SWEET ON THE INSIDE
pineapple rum | dry chocolate | bitter liquor | oleo saccharum

AMORTENTIA 18.—

WORDS ARE THE MOST INEXHAUSTIBLE SOURCE OF MAGIC
hibiscus mezcal | maraschino | orange bitters | lemon | agave

YODA'S FAV contains milk proteins 18.—

THE GREATEST TEACHER FAILURE IS
cilantro tequila | Fino sherry | orange bitters | yuzu | passionfruit

PB & J 17.—

TOO FULL FOR DESSERT? I AM HERE FOR YOU
pb&j vodka | citric acid | saline solution

MOCKTAILS

NON ALCOHOLIC DRINKS

FANCY SEED 12.—

STAY FANCY

Seed lip | marmalade cordial | soda

DETOX 12.—

DETOX YOUR MIND, BODY AND CONTACT LIST

cucumber | oleo saccharum | mint | lime | soda

MRS. ROSEBERRY 12.—

WHITE & YELLOW KILL A FELLOW, PURPLE & BLUE GOOD FOR YOU

berries | rosemary | honey | lemon | soda

PURPLE RAIN 12.—

BACKWARD, KINDA SOUR & HEALTHY

grapefruit juice | sage | lime | berries | grapefruit soda

SHIRLEY TEMPLE 12.—

FROM CLASSIC HOLLYWOOD TO LUCERNE

grenadine | lemonade | ginger ale

JUICES

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

Eichhof Braugold (CH)	0.3	6.—
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 (NL) non alcoholic	0.33	6.—

SPARKLING WINES

CHAMPAGNE
TAITTINGER BRUT RESERVE, N.V. 0.13 18.—
Pinot Noir, Chardonnay, Pinot Meunier

VENETO
PROSECCO MILLESIMATO BRUT, 2020 0.1 11.—
Glera

WHITE WINES

MENDOZA
PENEDO BORGES CHARDONNAY, 0.1 8.—
Chardonnay

RIOJA
RIOJA HACIANDA 0.1 7.—
Viura

LUZERN
RIESLING X SILVANER ROSENAU 0.1 8.50
Riesling Silvaner

ROSÉ WINES

COTE DE PROVENCE WHISPERING ANGEL Cinsault, Grenache	0.1	9.50
VENETO PROSECCO MILLESIMATO BRUT, 2020 Glera	0.1	11.—

RED WINES

DOURO QUINTA DE LA ROSA Touriga nacional, Tinta Roriz	0.1	9.—
MENDOZA PENEDO BORGES MALBEC Malbec	0.1	8.—
LUZERN PINOT NOIR VDP SUISSE Pinot Noir	0.1	8.50

VERMOUTH | LIQUEURS

La Copa White Vermouth	17%	5cl	9.—
La Copa Red Vermouth	17%	5cl	9.—
Belsazar Vermouth Rosé	17.5%	5cl	9.—
Isotta Vermouth Red	17%	5cl	9.—
Antica Formula	16.5%	5cl	12.—
Italicus Rosolio di Bergamotto	20%	5cl	18.—
Campari	23%	5cl	9.—
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.—
Jägermeister	35%	4cl	7.—
Jägermeister Manifest	38%	4cl	10.—
Fernet Branca	39%	4cl	7.—
Amaro Montenegro	23%	4cl	9.—
Ramazotti	30%	4cl	9.—
Appenzeller	29%	4cl	12.—
Averna	29%	4cl	9.—

VERMOUTH | LIQUEURS

Cynar	16.5%	4cl	8.50
Chartreuse verte/jaune	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 Amaretto	28%	4cl	9.—
Chambord	16.5%	4cl	10.—
Baileys	17%	4cl	10.—

VODKA

Novgorod Pure Mig	37.5%	4cl	10.—
Beluga Transatlantic Racing	40%	4cl	18.—
Iron Balls	40%	4cl	17.—

TEQUILA | MEZCAL

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

GIN | GENEVER

Colombian	43%	4cl	16.—
Le Tribute	43%	4cl	19.—
Roku	43%	4cl	16.—
Tanqueray	43.1%	4cl	10.—
Tanqueray No 10	47.3%	4cl	10.—
Iron Balls	40%	4cl	20.—
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 Seventh Sense	38.5%	4cl	14.—
Frakmont	40%	4cl	18.—
LS Valley Aronia	42%	4cl	20.—
LS Valley Cannabis	42%	4cl	20.—

R(H)UM

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 XO	42%	4cl	20.—
Plantation Pineapple Stiggins	40%	4cl	18.—
A.H. Riise Sauternes Cask	43%	4cl	20.—
Karukera Rhum Blanc	40%	4cl	18.—
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 Planas	47%	4cl	16.—
Diplomatico Mantuano	40%	4cl	14.—
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.—

WHISK(E)Y

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.—
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.—

WHISK(E)Y

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.—
Auchentoshan 12 years	40%	4cl	16.—
Auchentoshan Three Wood	43%	4cl	24.—
The Arran Sauternes Cask	50%	4cl	17.—
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 Storm	45.8%	4cl	18.—
Santis Malt Dreifaltigkeit (CH)	52%	4cl	21.—
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.—

SHERRY | PORTWINE

Sherry Methusalem 30y	5cl	24.—
Sherry Cream Solera	5cl	10.—
Tio Pepe Fino Sherry	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.—

EAU DE VIE

Fassbind Umburana Kirsch	45.8%	2cl	12.—
Fassbind Vielle Prune	54.1%	2cl	12.—
Fassbind Vielle Poire	53.8%	2cl	12.—
Urs Hecht Berner Rosenapfel	40%	2cl	10.—

CALVADOS

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

COGNAC|BRANDY

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.—
Uteha Nasa 12 years Brandy	40%	2cl	16.—

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 Cream	5.—
Espresso	5.—

TEA

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

WATER | LEMONADES

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

BAR FOOD

VORSPEISEN STARTERS

FRITTIERTE BITES

Milch | Schinken | Kichererbsenmehl | Petersilie | Chips

12.—

FRIED BITES

milk | ham | chickpea flour | parsley | chips

CHARCUTERIE SELECTION

Apfel Chutney | sonnengetrockneten Tomaten

24.—

COLD CUTS SELECTION

apple chutney | sundried tomatoes

SCHWEIZER RINDSTATAR

Capucine Kapern | Auster Blätter | Tonnato-Sauce

29.—

SWISS BEEF TARTARE

capucines capers | oyster leaves | Tonnato-Sauce

LACHSFORELLE

Ceviche | Avocado Crème | Pfirsich Gel | Limetten Öl

28.—

SALMON TROUT

ceviche | avocado cream | peach gel | lime oil

GEMISCHTER BLATTSALAT

Saisonalen Kräuter | Körnern | Tomaten-Dressing

18.—

MIXED LEAVES SALADS

seasonal herbs | seeds | tomato dressing

BAR FOOD

BURRATA 18.—

Datterino Tomaten

BURRATA

datterino tomatoes

TAGESSUPPE 16.—

SOUP OF THE DAY

HAUPTGÄNGE MAIN COURSES

GEBRATENER BASMATIREIS 28.—

Ei | Koriander | Erbsen | Frühlingszwiebeln

BEEF BURGER

egg | cilantro | green peas | spring onion

SWISS PRIME BEEF BURGER 30.—

Tomate | Gruyères | Gurke | Kimchi | Kartoffelchips

SWISS PRIME BEEF BURGER

tomato | Gruyères | cucumber | kimchi | potato chips

VEGANER BURGER 26.—

Sauerkraut | Tomate | veganer Käse | Sojamayonnaise | Kartoffelchips

VEGAN BURGER

sauerkraut | tomato | vegan cheese | soy mayonnaise | potato chips

BAR FOOD

VON 11:30 BIS 14:00 UHR UND VON 18:00 BIS 23:00 UHR
FROM 11:30 BIS 14:00 AND FROM 18:00 TO 23:00

RINDSFILET Auberginen-Caponata Scampi Jus von roten Früchten	61.—
BEEF FILET eggplant caponata scampi red fruits jus	
KALBSTEAK Humus Cherry-Sauce	54.—
VEAL STEAK humus cherry-sauce	
ADLERFISCH Mostarda der roten Paprika Keniabohnen Zitroneninfusion	55.—
MEAGRE red pepper mostarda green beans lemon infusion	

BAR FOOD

DESSERTS

ARTISANALE KÄSEUSWAHL 26.—
von Rolf Beeler, Maitre Formager

ARTISANAL CHEESE SELECTION
from Rolf Beeler, Maitre Formager

CREMA CATALANA 14.—
Pfirsich | Ingwer

CREMA CATALANA
peach | ginger

SCHOKOLADEN TARTE 15.—
Himbeeren | Chantilly

CHOCOLATE TARTE
raspberries | chantilly

BLOND CARAMEL ICE STICK 18.—
Rote Früchte | Sauerrahm

BLOND CARAMEL ICE STICK
Red fruits | sour cream

DEKLARATION

Herkunft Fleisch und Fisch:

Rindstatar: Schweiz

Aufschnitt: Schweiz, Italien

Lachsforelle: Schweiz/Norwegen

Beef Burger: Schweiz

Rindsfilet: Australien

Kalb: Schweiz

Adlerfisch: FAO 37

Gerne informiert Sie das Servicepersonal bezüglich der Allergene von jeweiligen Speisen.

DECLARATION

Origin meat and fish:

Beef tartare: Switzerland

Cold cuts: Switzerland, Italy

Salmon trout: Switzerland/Norway

Beef burger: Switzerland

Beef fillet: Australia

Veal: Switzerland

Meagre: FAO 37

The service staff will be happy to inform you about the allergens of the respective dishes.



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