

HOT BEVERAGE

Espresso	6
Ristretto	6
Doppio	8
Coffee	8
Schale	9
Cappuccino	9
Latte Macchiato	9
Hot Chocolate Maracaibo 60%	8
Ovomaltine	9
Tee (Gunpowder Green Tea, Jasmin, Eael Grey, English Breakfast)	10
Hot Fusion (Camomile, Vervent, Fruit, Mint, Rooibush)	10
Japanese Tea Loose (Matcha, Genmai, Lotus)	10

The Japanese at Gütsch

by The Chedi Andermatt

Alle Preise in Schweizer Franken, inklusive 7.7% MwSt.

All prices in Swiss Francs, including 7.7% VAT.

COLD SNACKS

Japanese at Gütsch Sushi - für zwei / for two 50

4 Stück Lachs Nigiri / 4 Stück Avocado Maki /
4 Stück pikantes Garnelen Uramaki
*4 pieces Salmon Nigiri / 4 pieces Avocado Maki /
4 pieces Spicy Prawn Uramaki*

Nigiri Sushi

4 Stück / 4 pieces 48

Lachs, Thunfisch, Hamachi, Garnele
Salmon, Tuna, Hamachi, Shrimp

6 Stück / 6 pieces 68

Lachs, Thunfisch, Hamachi, Garnele,
Jakobsmuschel, Wolfsbarsch
*Salmon, Tuna, Hamachi, Shrimp,
Sea Scallop, Sea Bass*

8 Stück / 8 pieces 84

Lachs, Thunfisch, Hamachi, Garnele,
Jakobsmuschel, Wolfsbarsch, Wagyu, Ei-Tamago
*Salmon, Tuna, Hamachi, Shrimp,
Sea Scallop, Sea Bass, Wagyu, Egg Tamago*

SPIRITUOSEN

Nikka From the Barrel Blended Malt	51%	4cl	22
Kinobi, Gin, <i>Japan</i>	45.7%	4cl	16
Grey Goose, Vodka, <i>France</i>	40%	4cl	17
Aperol, <i>Italy</i>	11%	4cl	10
Campari, <i>Italy</i>	23%	4cl	12
Appenzeller, <i>Switzerland</i>	29%	4cl	10
Frangelico, <i>Italy</i>	20%	4cl	10
Amaretto, <i>Italy</i>	28%	4cl	10
Baileys, <i>Ireland</i>	17%	4cl	10
Grand Marnier, <i>France</i>	40%	4cl	12
Diplomatico, Rum, <i>Venezuela</i>	40%	4cl	18
Carlos I Imperial Brandy, <i>Spain</i>	38%	2cl	16
Hennessy XO, Cognac	40%	2cl	24
Zuger Kirsch Etter, <i>Switzerland</i>	41%	2cl	10
Williams Etter, <i>Switzerland</i>	41%	2cl	10

APERITIF | LONGDRINK

Hugo	29
Mimosa	29
Japanese Bellini	29
Aperol Spritz	29
Campari Orange	25
Campari Soda	20
Moscow Mule	29
Vodka Lemon	23
Gin Tonic	24
Rum Cola	26

MINERALS / SOFTS / JUICES

Allegra Still / Passugger Sparkling	77cl	12
Coca Cola / Coca Cola Zero	33cl	9
Fusetea Lemon	33cl	9
Rivella Red	33cl	9
Sinalco Orange	30cl	9
Sprite	33cl	9
Fever Tree Ginger Ale / Lemon / Tonic Water	20cl	9
Swiss Mountain Ginger B.	20cl	9
Apfelsaft / Schorli	20cl	9
Frischer Orangensaft	20cl	9
Apfel-Yuzu Schorli	20cl	9

BOTTLED BEER

Stiär Biär	5.0%	33cl	9
Asahi	5.2%	33cl	9
Kirin	4.9%	40cl	9
Eichhof non-alcoholic		33cl	9
Calanda Lager	4.8%	33cl	6,50

Sushi Roll

4 Stück / 4 pieces	26
Lachs & Avocado Uramaki <i>Salmon & Avocado Uramaki</i>	
4 Stück / 4 pieces	28
California Roll - Krabbe, Avocado, Gurke, Tobiko, Sesam Mayo <i>California Roll - Crab, Avocado, Cucumber, Tobiko, Sesame Mayo</i>	
4 Stück / 4 pieces	29
Dragon Roll - Pikantes Garnelen Tempura, Avocado, Gurke, Lachs <i>Dragon Roll - Spicy Prawn Tempura, Avocado, Cucumber, Salmon</i>	

HOT SNACKS

Gyoza (4 Stück / 4 pieces)	24
Teppanyaki Enten Teigtaschen <i>Teppanyaki Duck Dumplings</i>	
Gyoza (4 Stück / 4 pieces)	24
Teppanyaki Schwein & Kohl Teigtaschen <i>Teppanyaki Pork & Cabbage Dumplings</i>	
Sui Mai (4 Stück / 4 pieces)	24
Gedämpfte Garnelen Teigtaschen <i>Steamed Prawn Dumplings</i>	
ShuMai (4 Stück / 4 pieces)	24
Gedämpfte Rind & Ingwer Teigtaschen <i>Steamed Beef & Ginger Dumplings</i>	
Frühlingsrollen (4 Stück / 4 pieces)	24
Gemüsefrühlingsrollen mit Süss-Chilisauce <i>Vegetable Spring Rolls with Sweet Chilisauce</i>	
Miso Suppe mit Tofu <i>Miso Soup with Tofu</i>	14

HOT SNACKS

Pilz Miso Suppe mit Tofu <i>Mushroom Miso Soup with Tofu</i>	16
Edamame—Fresh Soy Beans	
....mit Oliven Öl & Meersalz / with Olive Oil and Sea Salt	15
....mit Knoblauch & Chili / with Garlic &Chilli	15
....mit Winter Trüffel Salsa / with Winter Truffle Salsa	19
Udon Tempura	35
Seidige Udon-Nudeln, Miso Brühe, Garnelen & Gemüse-Tempura <i>Silky Udon Noodles, Miso Broth Prawn & Vegetable Tempura</i>	
Bergsteiger Ramen	35
Handgemachte Ramen Nudeln, Poulet, Schwein, Ente, Bio-Ei, Teriyaki Brühe, eingelegte Chili <i>Handmade Ramen Noodles, Chicken, Pork, Duck, Organic Egg, Teriyaki Broth, Pickled Chili</i>	
“Japanese at Gütsch” 100% Wagyu Burger	36
Eingelegtes Gemüse, Zwiebel-Tempura, Spiegelei Speck, Bergkäse, Shichimi Mayonnaise <i>Pickled vegetables, Onion Tempura, Fried Egg Bacon, Mountain Cheese, Shichimi Mayonnaise</i>	
Furikake Fries	12
Süßkartoffel-Pommes Frites, Gewürze aus Meersalz, Chili, Nori und Sesam <i>Sweet Potato French Fries, Seasoning of Sea Salt, Chilli, Nori & Sesame</i>	

DESSERT

Kuchen / Cake

Japanischer Cheesecake mit Yuzu <i>Japanese Style Cheesecake with Yuzu</i>	15
Tarte von Aprikosen & Sesam <i>Tart of Apricot from Uri & Sesame</i>	10

Dessert

Grüntee Crème Brûlée mit Adzuki Bohnen <i>Green Tea Crème Brûlée with Adzuki Beans</i>	15
Bananen-Tempura, Urner Honig-Karamell, Schwarzes Sesameis <i>Banana Tempura, Honey-Caramel from Uri, Black Sesame Ice Cream</i>	15
Japanese Meringue & Eis Meringue mit Grüntee, Schwarzes Sesameis, frische Beeren <i>Meringue with Green Tea, Black Sesame Ice Cream, fresh Berries</i>	15
Chocolate Bao	15
Pochiert in Yuzu-Ingwer Sirup, Schokoladen Sorbet <i>Poached in a Yuzu-Ginger Syrup, Chocolate Sorbet</i>	

Mochi

Japanischer Reiskuchen, gefüllt mit Eis <i>Japanese Rice Cake, filled with Ice Cream</i>	pro Stück per piece	5
Yuzu, Schokolade, Vanille, Pistazie, Grüntee, Litschi, Passionsfrucht, Blaubeere, <i>Yuzu, Chocolate, . Vanilla, Pistachio, Green Tea, Lychee, Passion Fruit, Blueberry, Raspberry</i>		