



Kíkeríkíú and welcome!



We are so happy to have you here in our chicken stable! We invite you to marvel, relax and enjoy our Guggeli, Tarte Flambees and other specialties. Forget about your daily routine for a while and just ENJOY!

Esther and Thomas Schäublin with the Guggeli-TEAM

P.S.: We also offer Take Away and Catering. www.gueggeli-sternen.ch

Jetzt güggelet's!

Bestsellers

Unique worldwide:

Heublueme-Güggeli (ca. 600g)
whole chicken seasoned with special hay-
flower-spices
curly fries
mild and spicy sauce of the house
33.90
25.50 ½ chicken



Heublueme-Güggeli im Chörbli (ca. 600g)
whole Heublueme-Güggeli served in a basket
with homemade bread
25.90
17.50 ½ chicken

Güggelitipp: All our chicken-dishes
are freshly prepared in the oven and
are therefore low-fat.

Seasonal specials

Please ask your waiter / waitress about our seasonal specials.

All prices in CHF and incl. 8.1% Mwst.

Crispy Tarte Flambees

Original Alsatian „gratinée“

bacon, onions, crème fraîche, grated cheese

23.-

Mini 16.50

Güggeli-Ham „gratinée“

original chicken-ham, onions, crème fraîche, grated cheese

23.-

Mini 16.50

Elfinger Cheese (goat) (v available)

regional Elfinger cheese, bacon, onions, ,
crème fraîche, grated cheese

25.50

Mini 20.-

Güggeli-Salami (pepperoni)

tasty chicken-salami, onions, crème fraîche, grated cheese

23.-

Mini 16.50

„Smelly“ with garlic (v available)

garlic, bacon, onions, crème fraîche,
grated cheese

24.-

Mini 17.50

Italianità

chicken sauce bolognese, onions, crème fraîche, grated cheese

24.50

Mini 17.-

Méditerranée (v)

olives, tomatoes, onions, crème fraîche,
grated cheese

24.50

Mini 19.50

Crispy tip: One Tarte Flambee for all to share as an appetizer is always a good idea!



Starters

Tour de Guggeli

mixed platter with chicken specialties (1 piece each: wing, knusperli, nugget, skewer, ball, wiener sausage, ham, salami, cold sausage)

with sweet & sour and garlic sauce

18.-

any additional person +11.-

34.- per pers. as main course with curly fries

Guggeli-Spiessli (4 pieces)

small chicken skewers with sweet & sour and garlic sauce

13.50

any additional skewer +2.-

Guggeli-Knackerli (wiener sausage)

one pair of chicken wiener sausages with homemade bread

10.-

Wurst-Käsesalat sample

small portion of sausage-and-cheese-salad made of chicken sausage and Fricktaler cheese

10.50

SOUP



Hay soup (v)

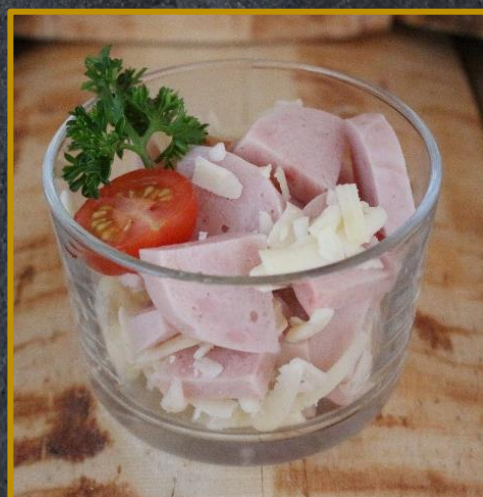
homemade creamy soup flavoured with hay

11.-

Soup of the day (v)

a little something hot and tasty made of what we like!

9.50



Salads

Caesar's salad

green salad with regional Elfinger cheese (goat) or Fricktaler cheese (cow), chicken filet breaded with cornflakes und crispy croutons

17.40 as starter / as vegetarian 15.40

27.- as main course / as vegetarian 23.-



Leberli and some greens

green salad with sauted pieces of chicken liver

16.-

Chnusper salad

green salad with chicken filet breaded with cornflakes, chnusperli and chicken nuggets

vegan available with Planted crispy filet

16.- as starter

27.- as main course

Spießli and some greens

green salad with small chicken skewers

16.-

Standard choices

Mixed salad (vegan)

from our salad buffet

11.50

from the kitchen

10.50

Green salad (vegan)

9.-

Mini 7.50



Jetzt güggelet's! Classics

All dishes on this page are made of 100% Swiss Kneuss chicken!

Cordon bleu (ca. 200g)*

breaded chicken stuffed with chicken ham and cheese

32.-

topped with chopped garlic +2.50
an additional Cordon bleu +10.50

XL Cordon bleu (ca. 300g)*

breaded chicken stuffed with chicken ham and cheese

38.-

topped with chopped garlic +2.50

Schniipo

breaded chicken-escalopes with curly fries

27.- 2 escalopes

22.- 1 escalope

*Brustschwitzeli**

escalopes of chicken breast with hay-flower-spices

vegan available with Planted escalope

33.- 2 escalopes (ca. 180g)

27.- 1 escalope (ca. 90g)

+ 7.- any additional escalope

*curly fries and our variety of 6-8 freshly cooked seasonal vegetables are included in all these dishes

Would you like a different side dish?

homemade Spätzli, hash browns .7.-

croquettes, noodles, rice, curly fries 5.50

variety of vegetables or salad 7.50

Balls (ca. 200g)

chicken meatballs with gravy and butter-noodles

23.-

Güggeli-Knusperli (ca. 200g)

special kind of chicken nuggets, made of juicy leg-meat

served with mild sauce of the house and curly fries

24.50

Knebel-Spiess (ca. 200g)*

juicy chicken skewer made of thigh-meat

32.-
LIVE flambéed with Whisky by your table +3.-



Sauces

mild / spicy sauce of the house, chopped garlic in butter, herb butter, sweet & sour, garlic sauce, barbecue, cocktail, mushroom-creamsauce, gravy, Sambal Oelek (extra hot!) 2.50

Jetzt güggelet's! *Something special*

All dishes on this page are made of 100% Swiss Kneuss chicken!

Leberli (ca. 180g)

pieces of chicken liver sauted in butter
with crispy hash-browns (Rösti)

23.50

with gravy +2.50

Minifilet

chicken filets with creamy mushroom-
sauce and crispy hash-browns (Rösti)

34.-

Hackbraten

homemade chicken meat loaf with
spinach and regional Fricktaler cheese
served with homemade Spätzli and
creamy mushroom-sauce

28.-

Heisse Schinke

hot chicken-ham served with curly fries

24.-

Duo

combined plate with meat loaf and ham
served with homemade Spätzli and
creamy mushroom-sauce

30.-



Güggeli Karussell

for 2-6 people

Mixed platter with pieces of different chicken specialties :
Heublueme-Güggeli, meat loaf with creamy mushroom-
sauce, chicken filet breaded with cornflakes, chicken wings,
skewers, Knusperli

Served with mild and spicy sauce of the house and curly fries

38.- per person

Would you like a different side dish?

homemade Spätzli, hash browns 7.-

croquettes, noodles, rice, curly fries 5.50

variety of vegetables or salad 7.50

Jetzt güggelet's! International

All American dishes are served with curly fries.

Chicken wings «Sternen» (5 pieces, ca. 400g)

baked in the oven

22.50

any additional wing +3.-

Chicken wings BBQ (5 pieces, ca. 400g)

chicken wings glazed with barbecuesauce

24.50

any additional wing +3.50

Dips : mild / spicy sauce of the house, garlic sauce, cocktail, barbecue, sweet & sour +2.50

Chicken Burger

juicy chicken burger with garlic sauce served in a special bun made by baker Lehmann

24.50



Tagliatelle al ragu

noodles with chicken sauce bolognese

22.-

Tortellini al forno

ravioli with a tender chicken filling served with cream sauce and topped with cheese

25.-

Chickenless

Schweinsrahmschnitzeli

pork escalopes with creamy mushroom-sauce and homemade Spätzli

28.50 2 escalopes

22.50 1 escalope

Schnüpo

breaded pork escalopes with curly fries

27.- 2 escalopes

22.- 1 escalope

Schweins-Cordon bleu (ca. 200g)

pork Cordon bleu stuffed with local ham and cheese, served with curly fries and a variety of 6-8 freshly cooked seasonal vegetables

34.50

topped with chopped garlic +2.50

Pork steak (ca. 200g)*

34.-

per 100g mehr +7.-

Veal steak (ca. 200g)*

46.-

Beef entrecôte (ca. 200g)*

43.-

*homemade herb butter, curly fries and our variety of 6-8 freshly cooked seasonal vegetables are included in all these dishes

Veggie

Veggie-Burger

homemade patty made of peas and emmer wheat with barbecue sauce in a brioche bun made by baker Lehmann served with curly fries

vegan available with homemade bread instead of brioche

24.-

fitness: burger served with our variety of vegetables or salads from our buffet

26.-

Chässpätzli

homemade Spätzli with Fricktaler cheese

23.-

Sternen Gemüseträumli **vegan**

6-8 freshly cooked seasonal vegetables with side dish of your choice

26.-

Noodles with creamy mushroom-sauce

Not completely vegetarian since it contains a bit of gravy.

21.-

Big mixed salad

create your own mixed salad from our buffet

24.-

Veggie tip: Check the Tarte Flambees, you'll find some vegetarian options there too.

Fitness Güggeli

Something tasty with no regrets! All our dishes are available as fitness-versions. Choose your favourite dish from our menu and add our variety of 6-8 freshly cooked seasonal vegetables OR salads from the buffet.

Fitness-versions are without side dish and sauces. Vegetables or salads are included.



Sauces

mild / spicy sauce of the house, chopped garlic in butter, herb butter, sweet & sour, garlic sauce, barbecue, cocktail, mushroom-creamsauce, gravy, Sambal Oelek (extra hot!) 2.50

Snacks

Sternen Plättli (ca. 200g)

cold platter with chicken ham, local pork ham, chicken salami, cold chicken sausage, Fricktaler cheese and Elfinger goat cheese

24.- (main course for 1 Pers.)
any additional person +15.-

Güggeli-Knackerli (Sausage)

one pair of chicken wiener sausages with homemade bread

10.-

Güggeli-Schinken

finely cut chicken ham garnished with a variety of salads

24.50

Remiger Buureschínke (pork)

finely cut local pork ham garnished with a variety of salads

23.50

Schnitzelbrot (warm sandwich)

breaded chicken escalope served in homemade bread with garlic sauce

11.50

Wurstsalat (salad made of sausage)

14.50

garnished with vegetable salads 20.00
any additional 130g of sausage +3.50

Wurst-Käsesalat

Salad made of sausage and local cheese
16.00

garnished with salads 22.50
any additional 130g of sausage +3.50

Our tip: Wurst-Käsesalat served with curly fries 22.00

(All Wurstsalate are made of 100% chicken sausage)

Sandwiches

Homemade bread filled with chicken ham, chicken sausage, chicken salami, local pork ham OR Fricktaler cheese

8.00

Loveletter from our chef

Dearest chicken- / Sternen-Fan

Today I'm cooking for you with all my heart. Let me tell you some things about me and my kitchen:

We only serve finest Swiss meat and nothing else! We buy our chicken products from Kneuss in Mägenwil, which is only a 20 minute drive from here. They're certified „Suisse garantie“. Even the cheese we use is produced just around the corner in the nice region of Fricktal.

All our vegetables are cooked and seasoned seperately and finished with finest olive oil. Therefore, they're all vegan and free from lactose. Our curly fries are seasoned with Stedy Härdöpfelwürz (special Swiss potato condiment).

Please don't hesitate to ask for translation. But be sympathetic with us, our English is not the yellow from the egg (yes, this was a mistake on purpose, referring to a typical Swiss saying, which does not translate to English. Ask us or Google if you're curious).

Chef might be my profession, but my passion is spoiling you !

With lots of love,
Your Kitchen-Sweetheart

Tips for allergies and vegetarians

Vegetarian dishes are marked directly in the menu (v)

We're also able to serve vegan dishes, ask us!

In the following list you'll find information on the most typical allergenes: lactose and gluten. Our seasonal specials are not listed, please ask us. Should you need information on other allergenes, don't hesitate to ask. Our homemade white salad dressing is free from lactose and gluten.

CONTAINS lactose:

Tarte Flambees, Wurst-Käsesalat*, Caesar's salad*, red salad dressing, hay soup, soup of the day (maybe → ask us), all Cordon bleus, liver*, meat loaf, all burgers (sauce and bun)*, sauce bolognese, ravioli, pork escalopes with creamy mushroomsauce, breaded pork escalopes*, Spätzli, hash-browns*, croquettes, noodles*, rice*, mild and spicy sauce of the house, garlic sauce, cocktail sauce, chopped garlic in butter, herb butter, creamy mushroom-sauce, cheese sandwich

CONTAINS gluten:

Tarte Flambees, Caesar's salad*, red salad dressing, soup of the day (maybe → ask us), Guggeli-Knusperli, chicken nuggets, chicken-filet breaded with cornflakes, all Cordon bleus, breaded chicken-escalope, meat loaf, all burgers (bun)*, tagliatelle, ravioli, pork escalopes with creamy mushroom-sauce, breaded pork escalopes, Spätzli, croquettes, noodles, homemade bread, gravy, creamy mushroom-sauce

*all these dishes are possible to be prepared without the allergene mentioned. Please inform your waiter / waitress. We're happy to serve you gluten-free bread. We also serve gluten-free pasta (preordering necessary, min. 1h)