

APERITIF & BEVERAGES

SPARKLING & CO.	2012 Cuvée Winzersekt extra brut, Wageck, Pfalz	0,1	10,50
	Champagne Jean Pernet brut rosé	0,1	15,50
	Battenfeld Spanier Cuvée Louis 2008 blanc de blancs	0,75	65,00
	2012 Cuvée Winzersekt extra brut, Wageck, Pfalz	0,75	55,00
	Gut OGGAU Brut Nature	0,75	125,00
	Champagne Minière Influence brut	0,75	90,00
	Champagne Christophe Mignon Pur Meunier	0,75	90,00
	Champagne Doyard Révolution, Bl. de Bl., zero Dosage	0,75	90,00
	Champagne Barrat-Masson „les Margannes“ brut nature	0,75	95,00
	Champagne Guillaume Sergent „les Prés-Dieu“ brut	0,75	88,00
	Champagne Jean Pernet brot Rosé	0,75	90,00
	Champagne Billecart-Salmon ROSÉ brut	0,375	59,00
	Champagne Egly-Ouriet Grand Cru brut Tradition	0,75	145,00
CLASSICS	Sherry fino LUSTAU	0,05	7,50
	Portwein Niepoort dry white	0,05	7,50
	Pastis Henri Bardouin	0,05	7,50
	Campari	0,05	7,50
	Wermut „MERWUT“ aus der Pfalz	0,05	7,50
	Gin & Tonic	0,2	11,00
	Sanbitter alkoholfrei	0,1	4,50
MINERAL WATER	Peterstaler Mineralwasser	0,5	5,50
		0,75	8,00
BEER	WOLFSCRAFT Helles	0,33	5,00
	Rothaus Tannenzäpfle	0,33	5,00
COFFEE	Espresso		3,50
	Espresso double		5,50
	Cappuccino		4,50
JUICES	Schneider´s Apple	0,2	4,80
	Grape juice pur von Koegler aus Eltville	0,2	4,80
	van Nahmen	0,25	5,50



Gustav
RESTAURANT

MENU

A menu in harmony with nature and the environment – the best the region has to offer – inspired by modernity, tradition and heritage – paired with discoveries from faraway places – local quality and exotic flavours – cooked with care to sow happiness and reap joy on our plates – with a constant awareness of the resources we have been entrusted with.

We hope your meal is a treat for all the senses – especially your sense of taste.

THREE-COURSE MENU

starter / main course / dessert 68,00

FOUR-COURSE MENU

starter / interim course / main course / dessert 78,00

FIVE-COURSE MENU

starter / two interim courses / main course / dessert 88,00

SIX-COURSE MENU

starter / three interim courses / main course / dessert 98,00

We would be happy to serve suitable wines to accompany each dish.

MENU

You can choose from the following dishes:

STARTERS

Roasted asparagus and rhubarb flax seed · egg yolk · calf head
Cooked kohlrabi in buttermilk* clover · spinach · butter sprinkles

INTERIM COURSES

Poached chicken roasted celery seed · crispy skin · chicken broth
Potato baked in hay* leindotter seed · sheep cream yoghurt · meadow herbs
Lake trout in grape seed oil cooked sweet cicely · pea · mustard seed

MAIN COURSES

Braised rabbit leg parsley · soup vegetables · apple wine soup pearls

Grilled carrots* stinging nettle · currant bush oil · barley

CHEESE

Oberfelder raw milk camembert mushroom · roasted rye flour · elderberry

DESSERT

Iced Frankfurt herbs sour cream · rowan berries · juniper

Strawberry pumpkin kernel oil · Iceberg salad · woodruff