

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

Tatar of beef / beef broth / horseradish / lovage
Grilled young beets * / currant bush wood / cucumber / gold of pleasure seed

INTERIM COURSES

Tomatoes of the bear garden / flax seed / bacon / smoked egg yolk
Wild broccoli * / fermented carrot juice / apricot kernel / camomille
Flamed char / dill blossom / radish / apple wine

MAIN COURSES

Roasted leg of venison / elderflower / savoy cabbage / onion
Young beans * / smoked cream cheese / hazelnut / cherry

CHEESE

Oberfelder red mold cheese * spruce sprouts / potato / quince vinegar

DESSERT

Berry groats / frankfurter herbs / buttermilk / cucumber
Fennel / goats cheese quark / walnut / chestnut blossom honey

* vegetarian