



Gustav

RESTAURANT

MENU FOR AUTUMN 2017

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 – 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.

MENU

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

Pairing wines per course 10.00

STARTERS

Tatar of beef

beef broth · horseradish · lovage

2015 Cour-Cheverny, Domaine de Montcy, Loire

Marinated oat root

fermented asparagus juice · black trumpet · beechnut

2016 Grauburgunder, Schamari-Mühle, Rheingau

INTERIM COURSES

Belly of the "Bentheimer" pork

tomato · flaxseed · smoked egg yolk

2007 Riesling, Geschwister Bibo, Rheingau

Grilled pointed cabbage

burnt cream · rowan berry · rape seed

2015 Muschelkalk weiß, Lichtenberger Gonzalez, Burgenland

Flamed char

fennel blossom · radish · apple cider

2016 Sauvignon Blanc II, von Winning, Pfalz

MAIN COURSES

Fried leg of venison

grilled and fermented carrot · mustard seed · stone clover

2013 Essenheimer Spätburgunder Kalkmergel, Braunewell, Rheinhessen

Braised and raw champignons

sunflower seed · hen's egg · stinging nettle

2014 Bourgogne Blanc "Renommée", Remoissenet Père & Fils, Bourgogne

CHEESE

Oberfelder red mold cheese spruce sprouts · potato · quince vinegar
2013 Chardonnay Leithaberg DAC, Gernot Heinrich, Burgenland

DESSERT

Pumpkin blue fenugreek · yoghurt · flower pollen
2016 Alvarinho Docil, Quinta De Soalheiro, Portugal

Plum sour milk · yeast dumpling · poppy seed
2015 Muscat de Rivesaltes, Parc  Fr res, Roussillon

WWW.RESTAURANT-GUSTAV.DE