



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 70.00

FOUR-COURSE MENU

starter · interim course · main course · dessert 80.00

FIVE-COURSE MENU

starter · two interim courses · main course · dessert 90.00

SIX-COURSE MENU

starter · three interim courses · main course · dessert 100.00

Pairing wines per course 10.00

STARTERS

Potato

pikeperch · calf's head · lamb's lettuce
2015 Chardonnay 16/5, Braunewell, Rheinhessen

Marinated oat root

fermented asparagus juice · black trumpet · beechnut
2016 Grauburgunder, Schamari-Mühle, Rheingau

INTERIM COURSES

Juvenile piglet

curly kale · unripe elder · onion

2015 Cour Cheverny, Domaine de Montcy, Loire

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

Duck

grilled pear · radicchio · hazelnut

2015 Heideboden, Claus Preisinger, Burgenland

Braised and raw champignons

sunflower seed · hen's egg · stinging nettle

2014 Bourgogne Blanc „Renommée“, Remoissenet Père & Fils, Bourgogne

CHEESE

Blue cheese sweet cicely · quince · black walnut
2015 Muscat de Rivesaltes, Parc  Fr res, Roussillon

DESSERT

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

Apple grilled beet root · sheep yoghurt · hemp seed
2015 Rieslaner Auslese, Wageck, Pfalz

WWW.RESTAURANT-GUSTAV.DE