



Gustav

RESTAURANT

**MENU FOR WINTER 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**

**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**

**Salsify**

rape seed · mushroom · egg yolk

2016 Chardonnay 16/5, Braunewell, Rheinhessen

**Char**

potato · pickled cucumber · lamb's lettuce

2015 Grauburgunder Ilbesheim, Leiner, Pfalz

INTERIM COURSES

**Grilled carrot**

black currant · currant bush · buckwheat

2014 Chardonnay Leithaberg, Gernot Heinrich, Burgenland

**Sturgeon**

fermented pea · pork belly · chicory

2015 Pinot Gris, Michael Wenzel, Burgenland

**Rooster**

ripened celeriac · bound chicken broth · pine

2015 Cour Cheverny, Domaine de Montcy, Loire

**MAIN COURSES**

**Head, leaf and stem cabbage**

elder · onion · einkorn

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

**Free-range beef**

parsley root · horse radish · smoked eel

2010 Teroldego, Elisabetta Foradori, Trentino

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** Jerusalem artichoke · sunflower seeds · beet syrup  
2015 Rieslaner Auslese, Wageck, Pfalz

[WWW.RESTAURANT-GUSTAV.DE](http://WWW.RESTAURANT-GUSTAV.DE)