



Gustav

RESTAURANT

MENU FOR JANUARY / FEBRUARY 2018

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

Sea trout

salt cucumber · apple · pine

2014 Riesling vom Porphy, Wagner Stempel, Rheinhessen

Cabbage leaves

elderberry · onion · einkorn

2016 Pinot d'Alsace, Marcel Deiss, Elsass

INTERIM COURSES

Soup meat

smoked eel essence · parsley root · horseradish
2013 Morillon, Sattlerhof, Südsteiermark

Hay potato

goat quark · gold-of-pleasure seeds · postelein
2016 Müller-Thurgau, Bianka & Daniel Schmitt, Rheinhessen

Grilled beetroot

pike roe · buckwheat · dill
2016 Viognier, Stefan Gerhard, Rheingau

MAIN COURSES

Veal

chicory · nut butter · rapeseed

2016 Beaujolais Villages „Tentation“, Jean-Claude Lapalu

Steamed root vegetables

leek juice · mushrooms · hop blossom oil

2014 Bourgogne Blanc „Renommée“,

Remoissenet Père & Fils, Bourgogne

CHEESE

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

DESSERT

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

Grilled pear celery · hazelnut · sweet clover
2014 Juran on, Domaine Uroulat, Sud-Ouest

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