

APERITIFS & BEVERAGES

SPARKLING & CO.	Winzersekt brut, Wageck, Pfalz	0,1	10,50
	Champagne Jean Pernet brut rosé	0,1	15,50
JUICES & CO.	Schneider's Apple	0,2	4,80
	Grape juice pur von Koegler aus Eltville	0,2	4,80
	Van Nahmen black currant	0,25	5,50
	Van Nahmen Konstantinopeler quince	0,25	5,50
	Van Nahmen grape Secco	0,2	7,50
MINERAL WATER	Peterstaler Mineralwasser	0,5	5,50
		0,75	8,00
WINE BY THE GLASS			from 8,00
BIER	WOLFSCRAFT Helles	0,33	5,00
	Pils Rothaus Tannenzäpfle	0,33	5,00
CAFFÈ	Espresso		3,00
	Espresso doppelt		4,90
	Cappuccino		4,50

LUNCH AT GUSTAV

2-COURSE-MENU STARTER / MAIN COURSE

35,00

3-COURSE-MENU STARTER / MAIN COURSE / DESSERT

40,00

4-COURSE-MENU STARTER / INTERIM COURSE / MAIN COURSE / DESSERT

50,00

STARTERS

Sea trout salt cucumber · pine · apple

Grilled cabbage leaves* elderberry · onion · einkorn

INTERIM COURSE

Hay potatoes* postelein · goat quark · beef quail seeds

MAIN COURSES

Veal chicory · rapeseed · baked cream

Steamed root vegetables* grilled leek juice · mushrooms · parsley oil

DESSERT

Grilled pear celery · stone clover · hazelnut

*vegetarian