

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 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	Wolfskraft 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

Tatar of lake trout cress · buttermilk · appel

Chicory* quince · blue cheese · sweet cicely

INTERIM COURSE

Compote of oxtail* soup vegetables · horseradish · lovage oil

MAIN COURSES

Braised leg of rabbit winter spinach · smoked sour cream · rowan berry

Steamed celeriac* mushrooms · roasted onion extract · fermented cabbage juice

DESSERT

Black currant bush milk · verneine oil · charcoal

*vegetarian