

## APERITIFS & BEVERAGES

<b>SPARKLING &amp; CO.</b>	Winzersekt brut, Wageck, Pfalz	0,1	10,50
	Champagne Vadin Plateau extra brut	0,1	15,00

<b>JUICES &amp; CO.</b>	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

<b>MINERAL WATER</b>	Peterstaler Mineralwasser	0,5	5,50
		0,75	8,00

**WINE BY THE GLASS** from 8,00

<b>BIER</b>	Wolfskraft Helles	0,33	5,00
	Pils Rothaus Tannenzäpfle	0,33	5,00

<b>CAFFÈ</b>	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

**Char marinated raw** chicken broth · lentils · egg yolk  
**Smoked celery root\*** sauerkraut juice · mushrooms · roasted onion

### INTERIM COURSE

**Braised chicory** calf tail · rapeseeds · brown butter

### MAIN COURSE

**Gras feed beef** beetroot · raspberry vinegar · pumpkin seed oil  
**Potato\*** goats curd · grilled leek juice · lineseedoil

### DESSERT

**Quince** sweet cicely · cream cheese · grilled egg white

\*vegetarian