

APERITIFS & BEVERAGES

SPARKLING & CO.	Winzersekt brut, Wageck, Pfalz	0,1	10,50
	Champagne Vadin Plateau extra brut	0,1	15,00

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 char cress · sorrel · buttermilk

Asparagus* raspberries from last summer · linseed · coriander

INTERIM COURSE

Ochsenschlägers black feathered chicken bound broth · young beets · seed of celeriac

MAIN COURSE

Eifel Lamb rhubarb · spring herbs · sheep yoghurt

Mushrooms from this year and last year* steamed celeriac · roasted onion extract · hazelnut

DESSERT

Sour cream ice green sauce · egg yolk · juniper

*vegetarian