

APERITIFS & BEVERAGES

SPARKLING & CO.	Winzersekt brut blanc et noirs, Rings, 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
	Leiner Fusion free	0,1	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

Trout pickled cucumber · pine · sour cream

Grilled carrot blackcurrant · hazelnut · stone clover

INTERIM COURSE

Rooster lettuce · radish · parsley

MAIN COURSE

Lamb from the Eifel pea · unripe strawberry · sheep yoghurt

Young beans * rhubarb · linseed · coriander

DESSERT

Fennel raspberry · basil · goat curd

*vegetarian