

APERITIFS & DRINKS

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|----------------------------|---|------|-----------|
| SPARKLING & CO. | 2016 Winzersekt Riesling brut, Wittmann, Rhh. | 0,1 | 10,50 |
| | Champagne André Clouet Silver brut Grand Cru | 0,1 | 15,50 |
| JUICES & CO. | Schneider´s Apple | 0,2 | 4,80 |
| | Grape juice from Koegler aus Eltville | 0,2 | 4,80 |
| | Van Nahmen Konstantinopeler quince | 0,25 | 5,50 |
| | Leiner Fusion free | 0,15 | 7,50 |
| MINERAL WATER | Peterstaler Mineralwasser | 0,5 | 5,50 |
| | | 0,75 | 8,00 |
| WINE BY THE GLASS | | | from 8,00 |
| BEER | 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

Ikejime char flamed in hay apple · pickled cucumber · sour cream

Marinated cucumber borage · radish · mustard seed

INTERIM COURSE

Crispy chicken skin, alloyed broth and egg sunflower · mushroom · spinach

MAIN COURSE

Fried veal linsend oil · whey · leek

Grilled beets dill blossom · sheep yoghurt · gold of pleasure

DESSERT

Roasted barley unripe grapes · grilled pear · buckwheat