

APERITIFS & GETRÄNKE

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 black currant	0,25	5,50
	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	WOLFSCRAFT 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 beef beef broth · horseradish · lovage

Marinated oat root * fermented asparagus juice · black trumpet · beechnut

INTERIM COURSE

Pike perch cooked in grape seed oil stinging nettle · turnip cabbage · sweet clover

MAIN COURSES

Breast and leg of rooster chicken broth · cauliflower · pine wood

Grilled pointed cabbage* burnt cream · rowan berrys · rape seed

DESSERT

Plum cream yeast dumpling · sour milk · poppy seed

*vegetarian