

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

Potato calf head · caviar from Fulda · lamb´s lettuce

Grilled carrot * blackcurrant · buckwheat · currant wood

INTERIM COURSE

Duck radicchio · grilled pear · hazelnut

MAIN COURSES

Shoulder of beef pickled cucumber · smoked meat · parsley root

Oat root* leek juice · rowan berry · black trumpet

DESSERT

Baked apple cream ice · apricot kernel · grape

*vegetarian