

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

Veal grilled Beets · horseradish · apple

Bitter salads* quince · hazelnut · sweet cicely

INTERIM COURSE

Sturgeon bacon · fermented pea · lovage

MAIN COURSES

Guinea fowl thickened chicken broth · celery · pine

Pointed cabbage* braised mushrooms · einkorn · smoked egg yolk

DESSERT

Jerusalem artichoke lettuce · sunflower · beet syrup

*vegetarian