

## APERITIFS & DRINKS

<b>SPARKLING &amp; CO.</b>	2016 Winzersekt Riesling brut, Wittmann, Rhh.	0,1	10,50
	Champagne L'Atavique Grand Cru (Pinot Noir/Chardonnay)0,1		15,50
<b>JUICES &amp; CO.</b>	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
<b>MINERAL WATER</b>	Peterstaler Mineralwasser	0,5	5,80
		0,75	8,50
<b>WINE BY THE GLASS</b>			from 8,00
<b>BEER</b>	Wolfskraft Helles	0,33	5,00
	Pils Rothaus Tannenzäpfle	0,33	5,00
<b>CAFFÈ</b>	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

**Char** pine · salt cucumber · apple

**Steamed yellow beet** currant bush · camelina · smoked yoghurt

### INTERIM COURSE

**Sturgeon** potato · buttermilk · belly bacon

### MAIN COURSE

**Beef** root vegetables · soup emulsion · horseradish

**Salsify** mushrooms · yolk · hazelnut

### DESSERT

**Baked apple** pumpkin · stone clover · seed oil