

APERITIFS & BEVERAGES

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 char radish · cider · dill flower

Grilled Beets lime tree fruit · gold of pleasure seed · sheep's yoghurt

INTERIM COURSE

Braised king oyster mushrooms hazelnut · unripe elder · pork belly

MAIN COURSES

Duck breast and leg grilled pear · radicchio · buckwheat

Celeriac baked in salted dough chestnut · quince · blue fenu greek

DESSERT

Fermented plum quark · poppy seed · brioche

*vegetarian