



GUTE STUBE

Heimatküche
NEU GEDACHT

Dear guests,

We would like to welcome you to our restaurant, Gute Stube.

We have been serving food here for many years and we adhere to the highest standards with regard to freshness, quality and regional produce.

When selecting our suppliers, we are mindful of the welfare of the animals, which we prepare with the highest respect in our recipes.

We are delighted that you have chosen to dine with us!

We hope you have a great time and enjoy your food!

Jan Hendrik van Dillen

Host

CAROUSEL MENU

Bonito tuna tataki

Roasted wasabi sesame | white radish | ponzu | miso | daikon cress

Rutabaga ravioli

Pumpkin foam

Seared turbot slices

Teriyaki sauce | roasted savoy cabbage | octopus | Pommes Carrées (roasted cubed potatoes)

or

Wagyu bistro filet

Vadouvan jus | black salsify | roasted carrot

Poached Pears Belle Helene 2.0 Menu incl. wine pairing (0.15 ml for each course) **89,00**

VEGGI

Jerusalem artichoke mousse

Colourful pepper marinade | roasted nut tapenade | chives

Parmesan potato foam

Confit of white onions | shaved winter truffle

Confit of celeriac

Vadouvan jus | mushroom | Roscoff onion

Poached Pears Belle Helene 2.0 Menu incl. wine pairing (0.15 ml for each course) **69,00**

CAROUSEL MENU

AT FIRST

Aperitif

Cremant blanc 0.1 l 8.50

Cremant rosé 0.1 l 9.50

Gobillard Champagne 0.1 l 14.50
blanc, brut

Gobillard Champagne 0.1 l 16.50
rosé, brut

„VW“ Vermouth | Williams 5 cl 8.00

Kir Royal (also non-alcoholic) 0.1 l 9.00
Riesling sparkling wine | crème de cassis

Kir Lavender (also non-alcoholic) _ 0.1 l 9.00
Riesling sparkling wine | lavender liqueur

Aperol Spritz (also non-alcoholic) 0.2 l 9.50

Hugo (also non-alcoholic) 0.2 l 9.50

Lillet 0.2 l 9.50

Pink Cloud (also non-alcoholic) _ 0.2 l 9.50

Martini

bianco | rosso | extra dry 5 cl 7.50

Campari soda 5 cl 7.00

Campari orange 5 cl 9.00

Sherry 5 cl 7.00
dry | medium | rich

AT FIRST

WINE RECOMMENDATION

White

Unser Grauburgunder
„Teamwork“ 0,15 l 6,00
Weingut Schmitges Mosel, ObA, trocken
Fruchtig, zart nussig | ausgewogene und
zart cremige Struktur

Sauvignon Blanc Touraine AOP .. 0,15 l 8,00
Amirault – Grosbois (Loire | Frankreich)
Exotische Frucht | spürbare Mineralität |
vielschichtig

Rosé

Côte des Roses 0,15 l 8,50
Gérard Bertrand
Grenache | Syrah | Cinsault

Red

Old Wine Zinfandel 0,15 l 8,50
Stonebarn, California 2018
Der californische „Primitivo“,
sonnig und fruchtig!
Üppige aber weiche Struktur

Sweet

Vin Santo del Chianti DOC 0,1 l 11,00
Fattoria Poggio Alloro (Toskana | Italien)
Nussig | getrocknetes Obst | Kastanienhonig

Riesling Butterfly 0,15 l 7,00
Weingut Geltz – Ziliken
„Offiziell“ trocken! Kein „typischer“ Riesling!
leicht, frisch und fruchtbetont

Monte del Fra Lugana DOC 0,15 l 7,50
(Veneto | Italien)
Exotische Früchte | druckvoll | kräutrig-würzig |
leicht reduktiv

„Terrapieno“
Primitivo Rosato IGP 0,15 l 8,50
Tagaro (Apulien | Italien)
Frische Beeren- und Kirschfrucht |
lebendige Frische | feinwürziges Finale

Chianti Classico DOCG 0,15 l 11,00
Podere Poggio Scalette (Toskana | Italien)
Kirschen und Waldbeeren | voll, fein und
elegant | runde Tanninstruktur

Ruby Port DOC 0,05 l 7,00
Niepoort (Douro | Portugal)
Erfrischende dunkle Frucht |
ein Hauch Mineralität | feine Balance

WINE RECOMMENDATION

STARTERS

Tsarskaya-oyster No. 1	each	6.90
Port wine vinaigrette gur cake		
 Jerusalem artichoke mousse		17.90
Colourful pepper marinade roasted nut tapenade chives		
 Rutabaga ravioli		18.90
Pumpkin foam		
Parmesan potato foam		21.90
Confit of white onions shaved winter truffle		
Bonito tuna tataki		22.90
Roasted wasabi sesame white radish ponzu miso daikon cress		
Black angus beef tartare	80 g	19.00
Capers shallots anchovies truffle oil mayonnaise toasted bread		
	160 g	35.00
Vitello tonnato "new recipe"		25.90
Tyrolean veal bonito tuna baked capers herb salad		
Upgrade to all appetizers	10 g	25.00
Imperial caviar blini crème fraîche		
	20 g	39.00

SOUPS

Beef consommé		9.90
Semolina dumpling Tafelspitz (viennese boiled topside beef) vegetables		
 Small celery soup		12.00
Winter truffles		
Creamy prawn soup		13.50
Coconut milk red curry (slightly spicy) baguette		

STARTERS & SOUPS

MAIN COURSE

Confit of celeriac Vadouvan jus mushroom Roscoff onion	26.00
Tagliatelle Burgundy truffle sauce baby leeks	26.90
Kikok chicken cordon bleu filled with ham and comté Café de Paris sauce mashed potatoes side salad	32.00
Ox cheeks cooked sous vide for 24 hours Stout-braised onions mashed potatoes oyster mushrooms	32.00
Viennese veal schnitzel Roasted potatoes cranberries side salad	34.00
Wagyu bistro filet Vadouvan jus black salsify roasted carrot	55.00
Seared turbot slices Teriyaki sauce roasted savoy cabbage octopus Pommes Carrés (roasted cubed potatoes)	36.00
Pan-fried fillet of norwegian skrei cod Orange and mustard risotto bok choy	36.00

MAIN COURSE

CHEESE & DESSERT

Crème Brûlée	12.00
Gravensteiner braised apple vanilla crumble ice cream	
Espresso Martini	12.00
Foam / ice cream / Amaretti	
Poached Pears Belle Helene 2.0	14.50
Cheese from the affineur	
Waltmann from Erlangen	small 12.00
Homemade chutney olives baguette	large 21.00

Fruit brandies

all 2 cl

all 2 cl

Etter

The finest Swiss fruit brandies
made from 100% Swiss fruit – since 1870.

Williams Pear	7.00
Mirabelle Plum	7.00
Cherry	7.00
Raspberry	7.00
Vieille Quince	8.00
Vieille Apple	8.00
Vieille Prune	8.00
Wild Cherry 2009	15.50

Siegfried Herzog

The best fine spirits from Austria. Sustainability combined with the highest quality standards is practised in this ever-expanding family business. Distilling what nature produces in its purest form and using it to create the core component of fine spirits. This has been the passion of the internationally acclaimed distiller Siegfried Herzog for 25 years.

Raspberry with apple	7.00
Arolla pine	7.00
Nusserl (nut liqueur)	7.00
Xunt	7.00
Apricot	8.00
Cigar brandy	8.00
Plum barrel-aged	
Beetroot	10.00
Blueberry	16.50
Chocolate-chilli	7.00
Chocolate-mint	7.50

Liebl

Tradition, nature, time and the desire for something very special. For many years, speciality distillery Liebl in Bad Kötzing in the heart of the Bavarian Forest has been producing liquid diamonds of the highest quality according to this principle.

Wild cherry chili	7.00
Ginger spirit	8.00
Williams Pear Helene	8.00

Rochelt

A burning passion in the second generation. What began as Günter Rochelt's vision in a Tyrolean garage in the 1970s is now a distillery run by the second generation of the family. Their mission is still the same – to distil the best Tyrolean schnapps. Products for cultivated enjoyment – from the carefully selected fruit to the loving refinement and the stopper on the Swarovski crystal bottles: Quality without compromise.

Williams Pear	29.00
Blackcurrant	49.00
Rowanberry	59.00

More digestives overleaf



Grappa	all 2 cl
Nonino	8.00
Nonino 12 years	12.00
Marzadro La Trentina	4.50
Marzadro Le Diciotto Lune	6.00
Marzadro Giare Amarone	8.00

Cognac Calvados & Co	all 2 cl
Calvados Dauphin	6.00
Calvados Papidoux	7.00
Cognac Remy Martin	7.00
Armagnac	8.50
Clés des Ducs Sempé VSOP	

Bitter & Sweet	all 2 cl
Kümmerling	4.50
Fernet Branca	4.50
Fernet Menta	4.50
Jägermeister	4.50
Underberg	4.50
Ramazotti	4.50
Amaretto	4.50

Aquavit	all 2 cl
Malterserkreuz	4.50
Linie Aquavit	4.50
Aalborg Jubiläumsaquavit	4.50
Bommerlunder	4.50
Helbing Feiner Kümmel	4.50

International	all 2 cl
Tequila Gold Silver	4.50
Baileys Irish Cream	4.50
Sambuca	4.50
Ouzo 12	4.50