



welcome

Gute Stube Herne

We look forward to welcoming and spoiling you
at GUTE STUBE HERNE restaurant.

The inspired creations of our multi award-winning cuisine
feature fresh, regional, high-quality ingredients.

We offer a sophisticated dining experience –
from a light lunch to an exquisite dinner.

Jan-Hendrik van Dillen

Host

Nadine Briese

Service manager &
Sommelier

Thorsten Brodal

Head chef

7- | 6- | 5- *or* 4-COURSE
set menu

Arctic char marinated

Lettuce and bell pepper emulsion | Imperial caviar | Yoghurt



Eagle fish with Bourride sauce

Cauliflower | Quinoa



Goose liver flan

Cream of pointed cabbage | Sweet chestnuts | Pancetta



Saddle of venison with maitake mushroom crust & spiced gravy

Confit parsley root | Cashew cream | Cranberries

or

Black-feathered grouse

Natural jus | Autumn truffles | Jerusalem artichoke | Pearl onions



Cheese from the affineur Waltmann from Erlangen



Spiced orange jelly rolls

Two different kinds of mousse | Red wine honey brew

Plum sorbet | Kumquat



Tonka bean praline with Valrhona Opalys

Blackberries | Hazelnut sponge cake | Dulce de leche

| | |
|---|-------------------------|
| 7 courses | 99.– (176.– incl. wine) |
| 6 courses with cheese or spiced orange | 89.– (155.– incl. wine) |
| 5 courses without cheese and spiced orange | 79.– (134.– incl. wine) |
| 4 courses without goose liver cheese spiced orange | 69.– (113.– incl. wine) |

à la carte

Starters

Artichoke and radish salad

Summer truffles | Pecorino | Pine nuts 22.00



Goose liver flan

Cream of pointed cabbage | Sweet chestnuts | Pancetta 29.00



Arctic char marinated

Lettuce and bell pepper emulsion | Imperial caviar | Yoghurt 30.00

Vegetarian

Carrot medley

Jus with ginger | Flan | Cream 23.00

Fish dishes

Eagle fish with Bourride sauce

Cauliflower | Quinoa 35.00



Cod confit

Ponzu | Avocado cream | Pak Choi | Radish | Walnut puree 35.00

à la carte

Mains

Saddle of venison with maitake mushroom crust & spiced gravy
Confit parsley root | Cashew cream | Cranberries 39.00



Black-feathered grouse
Natural jus | Autumn truffles | Jerusalem artichoke | Pearl onions 39.00

Dessert

Spiced orange jelly rolls
Two different kinds of mousse | Red wine honey brew
Plum sorbet | Kumquat 18.00



Tonka bean praline with Valrhona Opalys
Blackberries | Hazelnut sponge cake | Dulce de leche 18.00

Cheese

Cheese from the Waltmann affineur from Erlangen 19.50

From our **STÜBCHEN-** **kitchen**

Small mixed salad with passionfruit dressing
colourfully garnished with tomatoes | Nuts | Sprouts **6.50**

Optionally with **pan-fried prawns** **4.00/each**



Beef consommé

Marrow dumplings | baby vegetables | Royale **7.90**



Viennese veal schnitzel

Lingonberries | Pan-fried potatoes | Salad **25.50**



Zurich-style veal strips

Creamed mushroom sauce | Potato rösti | Salad **28.00**



Beef fillet of Fleckvieh cattle

Red wine and shallot jus | Beans with bacon | Pan-fried potatoes

180 g | **37.00** 250 g | **45.00** For each 100 g fillet more | **12.50**

MENUE 2021 KARUSSELL

Guinea fowl terrine with duck liver
Pine nut vinaigrette | Red wine fig compote



Curry lemongrass cream
Baked prawns



Confit skrei (Norwegian cod)
Ponzu | Avocado cream | Pak Choi | White radishes | Walnut puree

or

Onglet & shoulder of Angus beef
Burgundy shallot jus | Mixed cabbage | Marrow dumplings



Pink grapefruit pannacotta
Mango ice cream | Coconut foam | Amaretto jelly

69.00

incl. paired wines, beers & Gerolsteiner mineral water

MENUE 2021 KARUSSELL

Vegetarian

Artichoke and radish salad

Autumn truffles | Pecorino | Pine nuts



Curry lemongrass cream

Baked eggplant stick



Carrot medley

Jus with ginger | Flan | Mousse



Pink grapefruit pannacotta

Mango ice cream | Coconut foam | Amaretto jelly

54.00

incl. paired wines, beers and Gerolsteiner mineral water