



to good times

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 used in the production of our food and we approach the use of these ingredients with respect. In view of this, you will find a gourmet menu below and you are, of course, also welcome to order the individual courses which make up this menu separately. You will also find a selection of timeless classics and seasonal, regional specialities which we have put our own twist on below.

We also offer a selection of vegetarian dishes here, of course. For vegan versions of our vegetarian dishes, please place a pre-order with us.

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

Thorsten Brodal
Head chef



gute stube menu

Amuse Bouche

Lobster

Citrus fruits | avocado

Madai (red seabream)

Asparagus | watercress

Scallops

Palm kale | pancetta | beurre blanc

Eifel lamb shoulder

Au jus | spinach and pecorino cream | chicory | poverade sauce

or

Fillet, sweetbreads, veal kidney

Mustard seed jus | spring vegetables | potato patties

Cheese from the trolley

Waltmann master cheesemonger, Erlangen

Beetroot

Sorrel | dark chocolate

Curd cheese foam

Financière sauce | rhubarb | meringue

Sweet finale

Complete 7-course menu	155,00
6-course menu without cheese or beetroot	135,00
5-course menu without cheese and beetroot	119,00
4-course menu without scallops cheese beetroot	99,00
Wine pairing per course	12,00



vegetarian menu

Amuse Bouche

Avocado

Citrus fruits | spring herbs

Asparagus

Watercress | sunflower seeds | verjuice

Peas

Mint | morels

Poverade sauce

Hazelnut | chicory | saffron | artichoke lemon vinaigrette

Cheese from the trolley

Waltmann master cheesemonger, Erlangen

Beetroot

Sorrel | dark chocolate

Curd cheese foam

Financière sauce | rhubarb | meringue

Sweet finale

Complete 7-course menu	139,00
6-course menu without cheese or beetroot	119,00
5-course menu without cheese and beetroot	109,00
4-course menu without peas cheese beetroot	89,00
Wine pairing per course	12,00



à la carte

Hors d'oeuvres & entremets

Large mixed salad ✓	14,50
with poulard breast	21,00
with 3 king prawns	28,00
Avocado ✓	
Citrus fruits spring herbs	25,00
Asparagus ✓	
Watercress sunflower seeds verjuice	29,00
Lobster	
Citrus fruits avocado	36,00
Scallops	
Palm kale pancetta beurre blanc	39,00

Soups

Beef consommé with vegetables	11,00
Peas	
Mint morels	16,00
Creamy prawn soup (slightly spicy)	18,00



à la carte

Fish & vegetarian

Poverade sauce

Hazelnut | chicory | saffron
artichoke lemon vinaigrette

32,00

Madai (red seabream)

Asparagus | watercress

46,00

Meat

Eifel lamb shoulder

Au jus | spinach and pecorino cream
chicory | poverade sauce

48,00

Fillet, sweetbreads, veal kidney

Mustard seed jus | spring vegetables
potato patties

48,00



à la carte

Our classics

Fried fillet of sea bream

Saffron sauce | grilled vegetables | pommes rissolées **32,00**

Iberico pork loin steak

Veal au jus | beans with bacon | roasted potatoes **36,00**

Wiener veal schnitzel

Cranberries | fried potatoes | side salad **36,00**

Zurich-style veal ragout

Mushroom cream sauce | potato rösti | side salad **36,00**

Fillet of Simmental beef (200 g)

Red wine and shallot au jus | beans with bacon
roasted potatoes **49,00**



à la carte

Cheese & dessert

Cheese from the trolley

Waltmann master cheesemonger from Erlangen
chutney | olives

24,50

Beetroot

Sorrel | dark chocolate

22,00

Curd cheese foam

Financière sauce | rhubarb | meringue

22,00