



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

Goose liver gateaux

Tangerine | nut | lamb's lettuce

John Dory

Roscoff onions | chicken skin | spinach | sunflower seeds

Dover sole & Pacific oysters

Verjus-nage | agria potato | leek

Eifel venison in two courses

First course:

Neck of venison & venison consommé

Chestnut mushrooms | parsley root | elderberry vinegar

Second course:

Saddle of venison | juniper aromas

Sauce au poivre | yellow beet | chestnut mushroom | polenta

Cheese from the trolley

Waltmann master cheesemongers, Erlangen

Pear sorbet

Fennel cream | oat crumble | chamomile pear infusion

Valrhona gianduja-style ganache

Kaiffir lime ice cream | dulce de leche | peanut

Sweet finale

Full set meal	135,00
6-course menu without cheese or passion fruit	120,00
5-course menu without cheese & passion fruit	105,00
4-course menu without tuna belly, cheese & passion fruit	85,00



vegetarian menu

Amuse Bouche

Coloured beets | tangerine | hazelnut oil vinaigrette

Farm-fresh milk | arugula | roasted seeds

Salsify

Burgundy truffles | spinach sauce | egg yolk

Roasted corn

Poppy cream | chickweed | butter crumbs

Celeriac cannelloni

Mushrooms | brussels sprouts | elderberry vinegar

Cheese from the trolley

Waltmann master cheesemongers, Erlangen

Pear sorbet

Fennel cream | oat crumble | chamomile pear infusion

Valrhona gianduja-style ganache

Kaiffir lime ice cream | dulce de leche | peanut

Sweet finale

Full set meal	109,00
6-course menu without cheese or passion fruit	99,00
5-course menu without cheese & passion fruit	89,00
4-course menu without chanterelles, cheese & passion fruit	69,00



à la carte

Starters

Large mixed salad



12,50

with poulard breast

17,50

with 3 king prawns

25,00

Coloured beets | tangerine | hazelnut oil vinaigrette



Farm-fresh milk | arugula | roasted seeds

22,00

Roasted corn



Poppy cream | chickweed | butter crumbs

26,00

Salsify



Burgundy truffles | spinach sauce | egg yolk

29,00

Goose liver gateaux

Tangerine | nut | lamb's lettuce

29,00

John Dory

Roscoff onions | chicken skin | spinach | sunflower seeds

39,00

Soups

Beef consommé

9,00

Vegetable garnish

Creamy prawn soup

Coconut milk | red curry (slightly spicy) | baguette

16,00



à la carte

Fish & vegetarian

Celeriac cannelloni

Mushrooms | brussels sprouts | elderberry vinegar

29,00

Dover sole & Pacific oysters

Verjus nage | agria potato | leek

49,00

Meat

Eifel venison in two courses

49,00

First course:

Neck of venison & venison consommé

Chestnut mushrooms | parsley root | elderberry vinegar

Second course:

Saddle of venison | juniper aromas

Sauce au poivre | yellow beet | chestnut mushroom | polenta

Crispy roasted farm goose with jus (available from 10.11.)

45,00

served on a bed of red cabbage with glazed chestnuts,
baked apple and potato dumplings



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 32,00

Wiener veal schnitzel

Cranberries | fried potatoes | side salad 32,00

Zurich-style veal ragout

Mushroom cream sauce | potato rösti | side salad 32,00

Fillet of Simmental beef (200 g)

Red wine and shallot au jus | beans with bacon
roasted potatoes 44,00



à la carte

Cheese & dessert

Selection of cheeses from the cheese trolley from Waltmann master cheesemongers, Erlangen	22,00
Apple crumble (available from 10.11.) Cassis sorbet mascarpone	12,50
Passion fruit cream Coffee caramel raspberry	19,00
White chocolate Blackcurrant milk foam hazelnut	19,00