



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



8- | 7- | 6- | 5- *or* 4-COURSE
set menu

Galantine of étouffée pigeon breast
Duck liver | port jelly | preserved fruit



Halibut confit
Chorizo sauce | fennel



Scallops
Celery | chicory | apple | emmer | tandoori oil



Veal ribs with plain jus
Macadamia nuts | kohlrabi | spinach



Munsterland shoulder of suckling pig
Mole jus | morels | asparagus | peas

or

Eifel saddle of lamb
wild cauliflower | aubergine compote | red pepper | quinoa



Cheese from the affineur Waltmann / Erlangen



Hibiscus and lychee dessert
Buckwheat



Honey and flower pollen buttermilk ice cream
Spring herb jus | rhubarb | almond cake

8 courses	120.-	(208.- incl. wine pairing)
7 courses without veal ribs	110.-	(188.- incl. wine pairing)
6 courses without veal ribs cheese	99.-	(165.- incl. wine pairing)
5 courses without veal cheese hibiscus	87.-	(142.- incl. wine pairing)
4 courses without scallops veal cheese hibiscus	72.-	(116.- incl. wine pairing)



vegetarian menu

Silken tofu

Yuzu marinade | green salad | pickled egg yolk | quinoa



Watercress

Brilliant savarin foam | purple potatoes | brown buttered breadcrumbs



Baked kohlrabi

Asparagus velouté | hemp seed



Cheese from the affineur Waltmann / Erlangen



Honey and flower pollen buttermilk ice cream

Spring herb jus | rhubarb | almond cake

5 courses	75.- (130.- incl. wine pairing)
4 courses without cheese	65.- (109.- incl. wine pairing)
3 courses without cress / cheese	55.- (88.- incl. wine pairing)



à la carte

Starters

Silken tofu

Yuzu marinade | Green salad | Pickled egg yolk | Quinoa 22.00



Galantine of étouffée pigeon breast

Duck liver | Port jelly | Preserved fruit 29.00

Intermediate courses

Watercress

Brilliant savarin foam | Purple potatoes | Brown buttered breadcrumbs 19.00



Veal ribs

Natural jus | Macadamia nuts | Kohlrabi | Spinach 29.00



Halibut confit

Chorizo sauce | Fennel 35.00

Vegetarian

Baked kohlrabi

Asparagus velouté | Hemp seed 26.00



à la carte

Fish dishes

Scallops

Celery | Chicory | Apple | Emmer | Tandoori oil 45.00

Mains

Munsterland shoulder of suckling pig

Mole jus | Morels | Asparagus | Peas 39.00



Eifel saddle of lamb

Wild cauliflower | Aubergine compote | Pepper | Quinoa 39.00

Dessert

Hibiscus and lychee dessert

Buckwheat 18.00



Honey and flower pollen buttermilk ice cream

Spring herb jus | Rhubarb | Almond cake 18.00

Cheese

Cheese by the affineur Waltmann from Erlangen 19.50



From our **STÜBCHEN-** **kitchen**

Small mixed salad with passion fruit 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**



Fillet of beef from Simmental 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**