



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

Pickled caipirinha salmon

Summer turnips | Wasabi lime cream
Quinoa crunch

 Goat cheese au gratin

Cherry and chilli jam | Wild herb salad
Honey dressing

SURF & TURF Beef fillet & octopus

Mango chutney | Carrot and ginger purée
Glazed spring onions

 Roasted lemon tart

Meringue | Raspberries | Chocolate

 Tomato assortment

Crème brûlée | Marinated
Gelatinised | Basil

 Goat cheese au gratin

Cherry and chilli jam | Wild herb salad
Honey dressing

 **Risotto with white &
green asparagus**

Wild herbs | Parmesan crumble

 Strawberry tiramisu

Strawberries | Mascarpone | Coffee

4 courses 99,00

wine pairing 40,00

4 courses 75,00

wine pairing 40,00

Asparagus season at Gute Stube

 Creamy white asparagus soup	12,50
Croûtons Chervil Asparagus	
 Risotto with white & green asparagus	26,50
Wild herbs Parmesan crumble	
Serving of white asparagus 250g	24,50
Hollandaise sauce & melted butter New potatoes	
+ assortment of hams	8,50
+ seared salmon	13,50
+ small viennese veal escalope	14,50
+ small rump steak	180 g 22,00

ASPARAGUS SEASON

🌿 **Goat cheese au gratin** 18,50

Cherry and chilli jam | Wild herb salad | Honey dressing

🌿 **Tomato assortment** 19,50

Crème brûlée | Marinated | Gelatinised | Basil

Pickled caipirinha salmon 22,90

Summer turnips | Wasabi lime cream | Quinoa crunch

Vitello Tonnato 'new recipe' 24,90

Veal | Bonito tuna | Baked capers | Wild herbs

Simmental beef tartare 80 g 19,00

Truffle mayonnaise | Summer truffle | Mountain pepper 160 g 35,00

Toasted bread

🌿 **Creamy white asparagus soup** 12,50

Croûtons | Chervil | Asparagus

🌿 **Beef consommé** 9,90

Semolina dumpling | Tafelspitz (Viennese boiled topside beef) | Vegetables

 Risotto with white & green asparagus	26,50
Wild herbs Parmesan crumble	
Kikok chicken cordon bleu	32,00
Stuffed with ham & Comté Café de Paris sauce Potatoes au gratin Side salad	
Viennese veal escalope	34,00
Roast potatoes Cranberries Side salad	
Viennese boiled topside veal rosé	34,50
Horseradish vegetable sauce Creamed spinach New potatoes	
Pan-seared red mullet fillet with crispy skin	35,50
Mediterranean grilled vegetables Basil gnocchi	
SURF & TURF Beef fillet & octopus	49,00
Mango chutney Carrot and ginger purée Glazed spring onions	
 Espresso Martini 2.0	12,50
Foam Ice cream Amarettini	
 Strawberry tiramisu	12,50
Strawberries Mascarpone Coffee	
 Roasted lemon tart	14,50
Meringue Raspberries Chocolate	

White

Our recommendation for the asparagus season:

Burgundy Cuvée QBA

Allendorf Winery, Rheingau 0,15 l 7,50

Pinot Gris | Chardonnay, ripe yellow fruit,
green apple, delightfully delicate and pleasantly
soft on the palate

Pinot Grigio Alto Adige DOC 0,15 l 7,50

Tramin Winery, South Tyrol, Italy
Bright straw yellow colour, apple and
melon aroma, harmonious and fresh

Our Pinot Gris

„Teamwork“ 0,15 l 7,50

Schmitges Mosel Winery, QbA, dry
Fruity, delightfully nutty | balanced and delicate
creamy structure

Paco & Lola No 12 0,15 l 8,50

DO Rias Baixas
Albarino, Galicia, Spain
Fresh and fruity with light acidity, flavours of
lemons, mandarin and white flowers

Rosé

Côte des Roses 0,15 l 8,50

Gérard Bertrand
Grenache | Syrah | Cinsault

Blaufränkisch Rosé 0,15 l 8,50

Pia Strehn Winery, Burgenland, Austria
The smash hit from Austria! Citrus note, prickly
pear, strawberries and meadow herbs, intense
and juicy fruit aromas. THE Rosé 2025!

Red

Blaufränkisch,
quality wine, dry 0,15 l 9,00

Heinrich Winery, Burgenland Austria
Aroma of red berries with nuances
of roasted peppers

Owners Choice 0,15 l 10,50

Stephan Graf von Neippberg, Bulgaria
Merlot, Petit Verdot, Syrah, Cabernet Sauvignon
Full-bodied and dense wine with exceptional
depth – the star of Bulgaria!

90 Minuts 0,15 l 11,00

Trossos del Priorat, DOCA
Garnacha, Cabernet Sauvignon
Matured for 12 months in barriques, dark ruby
red colour, fruity berry flavours and spicy herbs