



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

Salad Niçoise 2.0

Bluefin tuna | beans | potatoes | olives

Viennese boiled topside veal

Root vegetables | Frankfurt green sauce

Black-feathered grouse Label Rouge

“Our chicken fricassee”

Pea cream | carrots | asparagus

Strawberry cream cake

Strawberries | vanilla | white chocolate

3 courses (without Viennese boiled topside veal)	75,00
4 courses	95,00

Bitter salad roulade

Sour cream | lemon | dill

Chanterelle & rainbow tomato salad

Chanterelles | buffalo burrata | croutons

Potato gnocchi

Cream of chanterelles | parsley

Strawberry cream cake

Strawberries | vanilla | white chocolate

3 courses (without Chanterelle & rainbow tomato salad)	59,00
4 courses	79,00

 Bitter salad roulade	19,00
Sour cream lemon dill	
Herring	21,50
Marinated beans horseradish pumpernickel	
 Chanterelle & rainbow tomato salad	23,50
Chanterelles buffalo burrata croutons	
Viennese boiled topside veal	26,00
Root vegetables Frankfurt green sauce	
Salad Niçoise 2.0	28,00
Bluefin tuna beans potatoes olives	
Vitello Tonnato 2.0	28,00
Bluefin tuna saddle of veal steak capers	
Simmental beef tartare	80 g 21,00
Egg salad green sauce croutons	160 g 36,00
 Beef consommé	 12,50
Marrow dumplings Tafelspitz (Viennese boiled topside beef) vegetables	
 Chanterelle cream soup	12,50
Ravioli sage	

 Italian summer truffle	26,00
Tagliarini truffle sauce	
3 herring double fillets	27,00
Cucumber & apple roast potatoes home-style sauce	
 Potato gnocchi	28,00
Cream of chanterelles parsley	
Viennese schnitzel	36,00
Roasted potatoes cranberries side salad	
Braised Simmental beef	36,00
Cos lettuce lemon and sour cream vinaigrette colourful radishes mashed potato braised meat sauce	
Black-feathered grouse Label Rouge "Our chicken fricassee"	36,00
Pea cream carrots asparagus	
Breton turbot	39,00
Chanterelles lettuce traditional potato rösti	
Fillet of Simmental beef 200 g	48,00
Cream of chanterelles traditional potato rösti	
 Forest blueberries	14,00
Rice pudding elderflower lemon	
 Strawberry cream cake	14,00
Strawberries vanilla white chocolate	

	Chanterelle cream soup	12,50
	Ravioli sage	
	Herring	21,50
	Marinated beans horseradish pumpernickel	
	Chanterelle & rainbow tomato salad	23,50
	Chanterelles buffalo burrata croutons	
	3 herring double fillets	27,00
	Cucumber & apple roast potatoes home-style sauce	
	Potato gnocchi	28,00
	Cream of chanterelles parsley	
	Fillet of Simmental beef 200 g	48,00
	Cream of chanterelles traditional potato rösti	

Weiß

Unser Grauburgunder

„Teamwork“ 0,15 l 8,00

Weingut Schmitges Mosel, QbA, trocken

Fruchtig, zart nussig

ausgewogene und zart cremige Struktur

„Wurzeln & Flügel“ 0,15 l 8,00

Weißweincuvee aus dem Hause Brogsitter,

Rheinhessen

Weißburgunder, Chardonnay, Sauvignon Blanc

Lugana DOC Monte del Fra 0,15 l 9,00

100% Trebiano

Exotische Früchte, druckvoll, kräutrig würzig

Rosé

Blaufränkisch Rosé 0,15 l 9,00

Weingut Pia Strehn, Burgenland Österreich

Der „heiße Scheiß“ aus Österreich! Zitrusnoten,

Kaktusfeige, Erdbeeren und Wiesenkräuter,

intensive und saftige Frucht. DER Rosé 2025!

Rosé Spätburgunder 0,15 l 8,50

Bio Weingut Kampf, Rheinhessen

Leicht, zitrisch und elegant

Rot

Rocca Antica Di Camillo 0,15 l 10,00

Primitivo Puglia

Klassischer, kräftig fruchtiger Primitivo

Cuvee P, VDP 0,15 l 10,00

Weingut Pfeffingen, Pfalz, Bad Dürkheim

Rubinrot, samtige Tannine und Waldbeerwürze

Blaufränkisch,

Qualitätswein, trocken 0,15 l 10,50

Weingut Heinrich, Gols Burgenland, Österreich

Feinnerviger Duft nach Himbeeren, geschmeidige

Tannine, aromatische Dichte, finessenreich

und elegant