

appetizers are the perfect opening to a delightful evening.

Start with a fresh homemade aperitif:

Adami Bosco di Gica Spumante	8
Laurent Perrier Brut Champagner	14
Lillet Berry	8
Belzasar Rosé Tonic	9
Crodino Spritz nonalcoholic	7

different Gin Tonics

Graham's Six Grapes Port	7
Lustau Sherry Amontillado	7
Martini Bianco / Rosso	6

Hennessy X.O. pur	21
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Leinburger Pils	0,40l	4,20
Leinburger Helles	0,25l	3,10
Leinburger Monatsbier	0,50l	4,90

↳ just asked the team

...of course we happily provide you with professional advice on your wine selection.

Are you allergic?

Ask our staff for the menu with the appropriate identification of allergens!

mussels 16

shallots- whitewine-sauce | fresh baguette

braised beet root 14

goatcheese crumble | Dill- Crème Fraîche

Saffron- risotto 14

Acquerello rice| crunchy parmesan cheese
+ à la milanese (with bone marrow) +4

Gusto's prawns cocktail 16

Black tiger king prawn | cocktail sauce | romaine lettuce | pickles

marinated trout fillet vom Fischhof Hausmann, Petersaurach 16

smoked cream cheese | rye bread | Dill | trout caviar

roasted bone marrow 13

roasted onions | pickles relish | fresh rye bread from Kugler, Nbg

beef carpaccio 18

Cipriani sauce | rocket | capers | Parmesan cheese

beef tartar 18

smoked cream cheese | pickled vegetables | fresh rye bread

our **beechwood open grill.**

As with the gauchos in South America we grill on an open beech wood flame.

Unique in taste!

A **Topping** makes the steak just perfect!

Try it:

Black tiger prawns each piece	+4,50
Gorgonzola blue cheese	+4,00
homemade roasted onions	+4,00

Can't decide?

How about **Gusto Tasting** served on a wooden board:

200gr bavarian beef fillet
200gr buffel fillet
200gr wagyu fillet



per board 168

fillet from Bavaria (DE)

regional cattle from welfare category R3. Traceability of each piece back to the farm. Special marbling ensures excellent taste!

150gr. - 29 200gr. - 38 300gr. - 57

Buffel fillet from lake constance (DE)

Intense taste, rich in minerals. Very tender.

150gr. - 34 200gr. - 44 300gr. - 69

roastbeef from Bavaria (DE)

also known as rump steak, the fine-fibered, slightly marbled steak has a juicy taste and fatty crust with great aroma.

250gr. - 29 300gr. - 34 400gr. - 44

Black Angus Ribeye (AR)

Rearing on the fresh and juicy natural pastures of South America; grass fed.

250gr. - 29 300gr. - 34 400gr. - 44

chateaubriand from Bavaria (DE)

best beef fillet grilled in on piece, sliced and served on a wooden board.
ca. 550gr. - 96

Japanisches A5+ ITO Wagyu Kagoshima Tenderloin (JP) – an overwhelming experience!

The real wagyu A5 experience. So tender it melts in your mouth, with a rich flavor that's deliciously different. Tajima cattle raised on small farms where they are cared for a part of the family and fed grass, rice straw and silage. The result is heavily marbled, extremely tender meat. This exquisite meat has a mild texture and a rich, sweet flavor. The fat contains a high proportion of unsaturated fatty acids, which enhance the taste.

150gr. - 64 200gr. - 86 300gr. - 127

Sharing is caring! Large steaks that lend themselves very well to share...

In addition to our meat selection, we have special cuts such as tomahawk, t-bone or similar on our daily menu.

Just ask our team!

Tagesfisch in addition to the tuna you get our changing daily fish. The service will be happy to tell you what's up today...

Tuna

always fresh and best quality. We grill it very briefly on both sides, the middle is still raw.

Gusto Filet Burger 24
brioche homemade | Filet Patty | Pancetta | truffle onions chutney | cheddar

Cowboy Steak from Bavaria (DE)
dry aged, matured on the bone, the juicy end of the ribeye is convincing outstanding marbling and strong taste; Weight about 700-1200g.
per 100g – 10.50

Ossobuco 28
braised in white wine-tomato-sauce | parsely | lemon

rack of lamb (NZL) 34
grass-fed on lush pastures. This gives the lamb a mild flavor and a nice consistency with little fat.

French corn chicken breast (F) 22
Olive oil | lemon | pepper

catch of the day upon request

tuna steak 32
nature or in sesame | teriyaki | lemon



panfried cauliflower 18
cream | roasted pinenuts

As well our

Side dishes

are cooked with the freshest ingredients from local suppliers.

Of course, our products are 100% free of flavor enhancers, colorings or preservatives.

Do you need to change your eating habits due to **intolerances or allergies?**

We are happy to adjust our dishes accordingly...

Mixed salad homemade balsamic dressing	5,5
grilled vegetables	6
roasted honey carrots	5
grilled pak choi soy sauce sesame	6
creamy spinach	6
gratinated cauliflower Mornay sauce	5,5
Cesar salad parmesan cheese croutons	6
panfried smokey mushrooms	5
oven baked sweet potato panko	6
wasabi mashed potatoes	5
homemade steak fries	5
baked potato sour cream	5
British-style roast potatoes	5
<i>new – new- new -></i> homemade steak fries with truffle and parmesan	8,5
homemade sauces and dips	3
pepper cream Gusto hot sauce chimichurri smokey barbecue	
sour cream trufflemayo beurre noisette foam truffle-jus black garlic-jus	

Naturally all **desserts** are home-made.
Our chefs prepare each fresh and with lots of love!

Top your evening off with a matching glass of dessert wine or tasty digestif...

dessert wines 0,375 Liter

Cà dei Frati Tre Filler	32
Castel Sallegg Rosenmuskateller	79
Château Haut-Roquefort Cadillac	19

Digestif 2cl

Gößwein Haselnuss	5
Ziegler Wildkirsch No.1	12
Rochelt Wachauer Marille	18
Grappa Moscato Sibona	6
Herzog Waldhimbeere Edelbrand	11
Talisker 10 Jahre	7
Ardbeg Uigeadail	9
Ayrer's Organic Whisky Nürnberg	8
Ophimus Ron Artesanal Dom. Rep, 25Y	12
Hennessy Paradis Imperial	35

warm chocolate cake *our signature dish since 10 years – homemade recipe* 12
rhubarb | vanilla ice



Cantina Fratelli Pardi | Montelfalco Sagrantino Passito 5 cl 4
sensationell zu warmer Schokolade !!!

Yoghurt Mousse 11
honey butter crumble | strawberries

Austrian creamcheese dumplings 12
homemade | caramelized pineapple | buttered crumble

Taleggio with Toast 12
Morello cherry | balsamic



Our recommendation:
Nonino Riserva Antica Cuvée Grappa aus der 6,3l Flasche 2 cl 12

cheese selection 3 Stück 9
Affineur: Feinkost Langer | Mögeldorf 5 Stück 14



Our dessert wine recommendation for cheese:
Cà dei Frati Tre Filler 2 cl 4

Homemade ice cream per scoup 3
changing

Mochis (japanese dessert "candy") each piece 2,9
muted sticky rice filled with icecream
matcha | yuzu | coconut | strawberry cheesecake | tropical (passionfruit, vegan)

Our little ones shall not come of badly..

Of course, we happily exchange the fries
for a "healthy" side dish.

Please understand that we serve these
dishes only up to the age of 12 years.

pasta with butter or tomato sauce	8
chicken breast with fries	13
kids beef fillet with fries ca. 90gr.	15
hamburger or cheeseburger with fries	14
prawns with fries	15
vanilla ice cream with smarties	5

A fine selection of
drinks...

Lillet Berry	0,20 Ltr.	8
Crodino Spritz alkoholfrei	0,20 Ltr.	7
Hugo	0,20 Ltr.	8
Aperol Spritz	0,20 Ltr.	8
Adami Bosco di Gica Prosecco Spumante	0,10 Ltr.	8
Adami Bosco di Gica Prosecco Spumante	0,75 Ltr.	42
Laurent Perrier Brut la Cuvee	0,10 Ltr.	14
Laurent Perrier Brut la Cuvee	0,75 Ltr.	86
Laurent Perrier Rosé	0,75 Ltr.	139
Perrier Jouët Blanc de Blancs	0,75 Ltr.	114
Perrier Jouët Belle Epoque	0,75 Ltr.	249
Pernod mit Eiswasser	5 cl	5
Graham's Six Grapes Port	5 cl	7
Lustau Amontillado del Puerto	5 cl	7
Hennessy X.O.	2 cl	21
Hennessy X.O. on a Rock	2 cl	21
Hennessy X.O. piscine	2 cl	21
Martini Bianco / Rosso	5 cl	6

Table water	0,30 Ltr.	3,00
Aqua Monaco perlend / still	0,33 Ltr.	3,50
Aqua Monaco perlend / still	0,75 Ltr.	8,00
Wolfra Saft / Nektar	0,30 Ltr.	4,90
Wolfra Saftschorle	0,30 Ltr.	4,00
apple orange red grape passionfruit black currant		
Coca Cola	0,33 Ltr.	3,60
Coca Cola light	0,33 Ltr.	3,60
Coca Cola zero	0,33 Ltr.	3,60
Fanta	0,33 Ltr.	3,60
Sprite	0,33 Ltr.	3,60
Paulaner Spezi	0,33 Ltr.	3,60
Crodino	0,10 Ltr.	2,50
Red Bull Original / Sugarfree	0,25 Ltr.	4,50
Lemon Soda	0,33 Ltr.	3,80
Aqua Monaco Premium Filler	0,23 Ltr.	4,00
Tonic Water Bitter Lemon Ginger Ale Ginger Beer Organic Herbal Tonic Soda Water La Toronja (Grapefruitlimo)		

Leinburger Brauerei –

älteste Privat-Brauerei im Nürnberger Land seit 1617

Pils	0,40 Ltr.	4,20
Helles	0,25 Ltr.	3,10
Helles	0,50 Ltr.	4,80
Dunkel Export	0,50 Ltr.	4,80
Radler	0,50 Ltr.	4,80
Weißbier hell	0,50 Ltr.	4,80
Monatsbier – fragen Sie unser Team!	0,50 Ltr.	4,90
Tannenzäpfle Pils alkoholfrei	0,33 Ltr.	3,90
Weihenstephan Weißbier alkoholfrei	0,50 Ltr.	4,80
Fuzetea Schwarzer Tee - Pfirsich	0,33 Ltr.	3,80
Fuzetea Schwarzer Tee - Zitrone	0,33 Ltr.	3,80
Espresso		2,20
Espresso macchiato		2,70
Espresso doppelt		3,50
Espresso doppelt macchiato		4,00
Cappuccino		3,90
Latte Macchiato		4,20
Fresh peppermint tea		3,80

