

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	16
Lillet Berry	8
Belzasar Rosé Tonic	9
Crodino Spritz nonalcoholic	8

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	4,5
Leinburger Helles	0,25l	3,5

Orca Brau Nürnberg:

local IPA -bio-	0,33l	5,8
raspberry sour IPA	0,33l	5,8

...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!

**baked goatcheese pralines** 15  
Fig-radicchio-salad | elderflower vinegar | walnut

**Buffalo mozzarella** 18  
Colorful tomatoes | roasted pumpkin seeds | croutons | pumpkin seed oil

**Caesar Salad** 13  
Romaine lettuce | Parmesan | Croutons  
+ *fillet tips* +6  
+ *chicken* +4

**crispy prawns** 18  
Baked in panko flour | grilled vegetables-salad | coconut-curry-sauce

**marinated salmon** 16  
buttermilk-vinaigrette | lambs lettuce | salmon caviar | croutons

**tuna tartar** 19  
asia cucumbersalat | sesame mayo | beet root | crab chip

**beef carpaccio** 19  
Cipriani sauce | rocket | capers | Parmesan cheese

**beef tartar** 19  
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:

<b>Black tiger prawns</b> each piece	+4,50
<b>Gorgonzola blue cheese</b>	+4,00
<b>homemade roasted onions</b>	+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 169

**beef 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. - 67                      200gr. - 89                      300gr. - 1234

**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!

**Catch of the day** 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** 26  
Homemade brioche | Filet Patty | wagyu fat | Pancetta | truffle onions chutney | chester cheese

**boef bourguignon** 29  
beef cheek | redwine sauce | root vegetable

**Lamb rump** 34  
Sous-vide | beechwood grill  
ca. 200gr.

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

**catch of the day** upon request

**tuna steak** 34  
nature or in sesame | teriyaki | lemon



**homemade potato gnocchi** 22  
truffel | parmesan cheese | beech mushrooms | creamy sauce

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	6
grilled vegetables	6
oven fennel   orange   thyme	6
grilled carrots   crispy chick peas   greek yoghurt   feta cheese	6
warm eggplant tart   tomato   mozzarella cheese   parmesan cheese	6
creamy cabbage turnip   dill	6
pak choi   sesame   teriyaki	6
caesar salad   croutons   parmesan cheese	6
crispy sweet potato   panko	6
wasabi mashed potatoes	5
homemade steak fries	5
baked potato   sour cream	5
panfried potatoes   garlic mayo   bacon   parmesan	5
homemade steak fries with truffle and parmesan	8,5
<b>homemade sauces and dips</b>	
bearnaise   green pepper-branding sauce   Gusto hot sauce   chimichurri	3,5
sour cream   garlic mayo   smokey barbecue   onion-jus	3

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  
raspberry | peanut-icecream | amarettini

↳ Pojer e Sandri | Merlino Rosso Fortificato 5 cl 5  
sensationell zu warmer Schokolade !!!

**cheesecake** 12  
pear- rosemary- gelee | roasted walnut

**cold ricepudding** 12  
rhubarb | strawberry | crumble | sorrel icecream

**cheese selection** 3 Stück 12  
5 Stück 18

↳ Our dessert wine recommendation for cheese:  
Cà dei Frati Tre Filler 5 cl 5

**Homemade ice cream** per scoup 3,5  
changing

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

**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	14
kids beef fillet with fries      ca. 90gr.	16
hamburger or cheeseburger with fries	15
prawns with fries	16
vanilla ice cream with smarties	6

A fine selection of  
drinks...

Chandon Garden Spritz	0,20 Ltr.	11
Lillet Berry	0,20 Ltr.	8
Crodino Spritz alkoholfrei	0,20 Ltr.	8
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.	16
Laurent-Perrier Brut la Cuvee	0,75 Ltr.	89
Laurent-Perrier Rosé	0,75 Ltr.	138
Laurent-Perrier Blanc de Blancs	0,75 Ltr.	138
Laurent-Perrier Grand Siècle Iteration N°26	0,75 Ltr.	269
Perrier Jouët Belle Epoque	0,75 Ltr.	269
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.	3,50
Aqua Monaco perlend / still	0,33 Ltr.	3,90
Aqua Monaco perlend / still	0,75 Ltr.	8,00
Wolfra Saft / Nektar	0,30 Ltr.	4,90
Wolfra Saftschorle apple   orange   red grape passionfruit   black currant	0,30 Ltr.	4,50
Coca Cola	0,33 Ltr.	3,90
Coca Cola light	0,33 Ltr.	3,90
Coca Cola zero	0,33 Ltr.	3,90
Fanta	0,33 Ltr.	3,90
Sprite	0,33 Ltr.	3,90
Paulaner Spezi	0,33 Ltr.	3,90
Crodino	0,10 Ltr.	2,80
Red Bull Original / Sugarfree	0,25 Ltr.	4,50
Lemon Soda	0,33 Ltr.	4,50
Aqua Monaco Premium Filler	0,23 Ltr.	4,50
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.	4,50
Helles	0,25 Ltr.	3,50
Helles	0,50 Ltr.	4,90
Dunkel Export	0,50 Ltr.	4,90
Tannenzäpfle Pils alkoholfrei	0,33 Ltr.	3,90
Erdinger Radler naturtrüb	0,50 Ltr.	4,90
Erdinger Weißbier hell	0,50 Ltr.	4,90
Erdinger Weißbier alkoholfrei	0,50 Ltr.	4,90

Orca Brau Nürnberg

local IPA - bio -	0,33 Ltr.	5,80
> gebraut & gestopft mit lokalen Hopfen		
„nothing without you - raspberry“ sour IPA	0,33 Ltr.	5,80
> 'pink boots hop blend' mit Himbeeren		
Fuzetea Schwarzer Tee - Pfirsich	0,33 Ltr.	3,90
Fuzetea Schwarzer Tee - Zitrone	0,33 Ltr.	3,90

Espresso	2,50
Espresso macchiato	3,20
Espresso doppelt	4,50
Espresso doppelt macchiato	5,50
Cappuccino	3,90
Latte Macchiato	4,40
Fresh peppermint tea	3,90