

appetizers are the perfect opening to a delightful evening.

Start with a fresh homemade aperitif:

Adami Bosco di Gica Prosecco Spumante	9
Lillet Berry	9
Belzasar Rosé Tonic	11
Crodino Spritz alkoholfrei	8

Champagne Ruinart Rosé 0,1l	22
Champagne Dom Perignon brut 0,1l	39

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

<u>Orca Brau Nürnberg:</u>		
local IPA -bio-	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!

Goat cheese	17
Caramelized Bacon-Wrapped Dates Wild Herb Salad	

Gusto Summer love	17
Buffalo Mozzarella Mango Arugula Balsamic Pine Nuts	

Tuna & seaweed	21
Wild-Caught Tuna Seaweed Salad Wasabi Mayo Kimchi Sesame Spring Onion Cress	

Gambas a la plancha – served in the pan	
Black Tiger Prawns sautéed Garlic Olive Oil Fresh Herbs White Bread Aioli	
½ KG	42
1 KG	78

Tataki of Bavarian Roast Beef	22
Cilantro Chili Sesame Soy Spring Onion	

Salmon Sashimi	22
Label Rouge salmon nut butter ponzu	

beef carpaccio	22
Cipriani sauce rocket capers Parmesan cheese	

beef tartar	22
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	+5,50
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 209

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. - 32

200gr. - 42

300gr. - 59

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

Prime Ribeye GOP Nebraska (USA)

Due to additional feeding with corn kernels, the beef forms a pronounced marbling, which gives the beef a special taste. USDA certified.

300gr. - 59

400gr. - 78

chateaubriand from Bavaria (DE)

best beef fillet grilled in on piece, sliced and served on a wooden board.

ca. 550gr. - 112

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. - 94

200gr. - 125

300gr. - 188

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

Braised veal cheeks 36
truffle mash potatoes | tomato-Jus

lamb fillet (NZL)
grass-fed on lush pastures. This gives the lamb a mild flavor and a nice consistency with little fat.
ca. 170gr – 34 ca. 240gr - 44

French corn chicken breast (F) 24
Olive oil | lemon | pepper

catch of the day upon request

tuna steak 34
nature or in sesame | teriyaki | lemon

Stuffed Ravioli 24
Beurre Blanc | Ponzu | Wild Herb Salad

Vegi Burger 18
Homemade Brioche Bun | vegetable patty | braised onions | BBQ | Cheddar



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	7
grilled vegetables	6,5
Caesar Salad Parmesan Croutons	7
Beans with bacon	6
Sautéed Mushrooms	6
Cucumber Salad Dill Red Onions	6
grilled broccoli salad green apple almonds dill	6
Coleslaw Carrot White Cabbage Mayo Balsamic	6
crispy sweet potato panko	6
wasabi mashed potatoes	6
homemade steak fries	7
baked potato sour cream	6
panfried potatoes garlic mayo bacon parmesan	6
homemade steak fries with truffle and parmesan	9

homemade sauces and dips

bearnaise green pepper-branding sauce chimichurri onion-jus	3,5
sour cream garlic mayo smokey barbecue chili oil Aioli Sauce Tartar	3
herb butter	1,5

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

Digestif 2cl

Gößwein Haselnuss	5
Ziegler Wildkirsch No.1	12
Rochelt Wachauer Marille	23
Grappa Moscato Sibona	6
Herzog Pistazien Spirituose	10
Talisker 10 Jahre	7
Ardbeg Uigeadail	9
Ayrer's Organic Whisky Nürnberg	8
Opthimus Ron Artesanal Dom. Rep, 25Y	12
Hennessy Paradis Imperial	35

warm chocolate cake *our signature dish since 13 years – homemade recipe* 13

Blueberries | Honey | Yogurt Ice Cream



Pojer e Sandri | Merlino Rosso Fortificato

5 cl

6

Perfect to warm chocolate!

Pina Colada

pineapple | coconut mousse | pineapple sorbet

14

Chocolate Tartellete

Dark chocolate ganache | raspberry- chili- gel | raspberry sorbet

16

cheese selection

3 Stück

14

5 Stück

23



Our dessert wine recommendation for cheese:

Cà dei Frati Tre Filler

5 cl

6

Homemade ice cream

changing

per scoup

3,5

Mochis (japanese dessert "candy")

muted sticky rice filled with icecream

matcha | strawberry cheesecake | choco | coconut | Pistachio | tropical

each piece

2,9

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.	9
Adami Bosco di Gica Prosecco Spumante	0,75 Ltr.	42
Ruinart Rosé	0,10 Ltr.	22
Ruinart Rosé	0,75 Ltr.	148
Ruinart R Brut	0,75 Ltr.	118
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
Dom Perignon 2015	0,10 Ltr.	39
Dom Perignon 2015	0,75 Ltr.	299
Dom Perignon Rosé 2009	0,75 Ltr.	449
Pastis 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



Tafelwasser	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	0,30 Ltr.	4,50
Apfelsaft Orangensaft Traubensaft		
Maracujanektar Johannisbeernektar		

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.	4,90
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
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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		

Espresso	2,80
Espresso macchiato	3,50
Espresso doppelt	4,90
Espresso doppelt macchiato	5,50
Cappuccino	4,50
Latte Macchiato	4,90

Frischer Pfefferminztee	4,50
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Premium Tee aus dem Kräuterhaus Wurzelsepp, Nürnberg

Kräutertee Ingwer Lemon	4,20
Fränkische Pfefferminze	4,20
Früchtetee Gute Laune	4,20
Schwarzer Tee Darjeeling Tiger Hill	4,20