



## Welcome!

We are very happy about your visit and we do hope you enjoy your meal and wish you a pleasant stay!

Should you have any food allergy or intolerance please, do not hesitate to ask our staff for a detailed allergy information.

We are very much happy to find the right dish for you.

### Opening hours

Tuesday – Saturday from 5.00 p.m.  
Kitchen until 10.00 p.m.  
Terrace until 10.00 p.m.

Closing day Sunday and Monday

All dishes also for take away.

[www.gusto-luebeck.de](http://www.gusto-luebeck.de)

## STARTER

<b>Bruschetta</b>		5,00 €
roasted bread with tomatoes, onions, olive oil and garlic		
<b>Goat Cheese</b>		8,50 €
with honey and rosemary, beetroot and marinated rocket salad		
<b>Fried duck liver</b>		8,50 €
with pickled figs, balsamic vinegar and parmesan cheese		
<b>Vitello Tonnato</b>		12,50 €
slices of veal with tuna sauce and captures		
<b>Carpaccio</b>		13,50 €
raw marinated filet of beef with olive oil, lemon and parmesan cheese		
<b>Antipasti GUSTO</b>		
Mixed starter plate	for one	10,00 €
	for two	16,00 €

## SOUPS

<b>Tomato soup</b>		6,50 €
<b>Fish soup GUSTO</b>		9,50 €

## SALADS

<b>Side salad</b> seasonal style	5,50 €
<b>Mixed salad</b> seasonal style	8,50 €
<b>Tomato rocket salad</b> with parmesan cheese	8,50 €
<b>Caprese</b> buffalo mozzarella with tomatoes and basil	10,50 €
<b>Marinated buffalo mozzarella</b> with king prawns, tomatoes and basil	18,50 €
<b>Salad GUSTO</b> with fried slices of filet and mushrooms	18,50 €

## KIDS MENUE

<b>Linguine or Penne</b> with tomato sauce	5,00 €
<b>Pizza</b> with salami, chicken breast, tuna or vegetables, cheese and tomato sauce	7,50 €
<b>Fish or chicken dish</b> with side dishes	9,50 €
<b>Meat dish</b> with side dishes	10,50 €

## PASTA

<b>Linguine verdure</b> with vegetables, tomatoes and olive oil	12,50 €
<b>Penne gorgonzola</b> with leaf spinach	12,50 €
<b>Linguine pesto</b> with tomatoes, slices of chicken breast in pesto sauce	13,50 €
<b>Pappardelle salmone</b> with salmon and leaf spinach in basil-tomato sauce	15,50 €
<b>Linguine calamaretti</b> with chili oil and fried calamaretti	17,50 €
<b>Linguine scampi</b> prawns, garlic, olive oil	17,50 €
<b>Pappardelle frutti di mare</b> seafood in garlic-tomato sauce	17,50 €
<b>Pappardelle di manzo</b> fried slices of beef filet and mushrooms in tomato sauce	18,50 €

# PIZZA

<b>Pizza caprese</b> cherry tomatoes, mozzarella, basil and tomato sauce	9,50 €
<b>Pizza salami</b> spicy italian salami, cheese and tomato sauce	10,50 €
<b>Pizza tonno</b> tuna, captures, onions, cheese and tomato sauce	10,50 €
<b>Pizza verdure</b> mixed vegetables, cheese and tomato sauce	12,50 €
<b>Pizza pollo</b> fried slices of chicken breast, tomatoes, rocket salad, cheese and tomato sauce	13,50 €
<b>Pizza Parma</b> ham, gorgonzola, rocket salad and tomato sauce	14,50 €
<b>Pizza salmone</b> salmon, leaf spinach, cheese and tomato sauce	15,50 €
<b>Pizza Vitello Tonnato</b> slices of veal, tuna sauce, cheese and rocket salad	16,50 €
<b>Pizza scampi</b> prawns, spinach, garlic, cheese and tomato sauce	17,50 €
<b>Pizza Carpaccio</b> raw marinated filet of beef with marinated rocket salad and parmesan cheese	17,50 €

## FISH

<b>Scallops and king prawns</b> with tomato risotto	18,50 €
<b>Filet of salmon</b> with leaf spinach in tomato-basil sauce	18,50 €
<b>Gilthead</b> with a side salad	19,50 €
<b>Filet of pike perch with scallop and king prawn</b> fried, in lobster foam sauce	22,50 €
<b>Variation of fish GUSTO</b>	28,00 €

## MEAT

<b>Pearl chicken</b> filled with parma ham and mozzarella cheese	18,50 €
<b>Saltimbocca</b> with parma ham and fried in sage butter	19,00 €
<b>Veal entrecôte</b> with stewed red wine onions	26,00 €
<b>Lamb filet</b> fried, with balsamic sauce	26,00 €
<b>Filet of beef</b> fried, with balsamic sauce	28,50 €

We are serving our fish and meat dishes with seasonal side dishes

## SWEETS

Homemade sorbet	3,50 €
Tiramisù	5,50 €
Panna cotta with mixed fruits	6,50 €
Crème Brûlée	6,50 €
Baked chocolate with homemade sorbet	7,50 €
Variation of dessert	14,00 €

## HOT BEVERAGES

### COFFEE

Coffee	3,00 €
Cappuccino	3,50 €
Espresso	2,50 €
Espresso Macchiato	2,50 €
Doppio Espresso	4,50 €
Doppio Espresso Macchiato	4,50 €
Latte Macchiato	4,00 €
Irish Coffee	6,50 €



Darjeeling	3,00 €
Green	3,00 €
Fruit	3,00 €
Mint	3,00 €

# SPIRITS

## APERITIF & BITTER

Martini Bianco, D'Oro, Rosato, Rosso, Extra Dry	5 cl	5,50 €
Sherry Dry, Medium, Golden	5 cl	5,50 €
Campari	4 cl	5,50 €
Ramazotti	4 cl	5,50 €
Averna	4 cl	5,50 €
Fernet Branca	4 cl	5,50 €
Jägermeister	4 cl	5,00 €
Aperol	4 cl	5,50 €
Aperol Spritz	0,2 l	7,50 €
Hugo	0,2 l	7,50 €
Aperitivo Rosato	0,2 l	7,50 €

## VODKA

Absolut Vodka	4 cl	5,50 €
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## GIN

Bombay Sapphire	4 cl	5,50 €
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## RUM

Havana 3 Jahre	4 cl	5,50 €
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## WHISK(E)Y

Chivas Regal 12 Jahre	4 cl	7,00 €
Jameson	4 cl	7,00 €

## COGNAC & BRANDY

Vecchia Romagna	4 cl	6,00 €
Osborne	4 cl	5,50 €

## GRAPPA

Distillery Zanin s.r.l., Zugliano, Vicenza, Veneto

Grappa Barricata Castello Zanin 2 cl 3,50 €

Grape variety: Pomace of various grapes  
A well-balanced Grappa. Mild taste. Mellowed in wooden barrels.

Distillery Santa Teresa, Fratelli Marolo s.r.l., Alba, Piedmont

Grappa di Brunello 2 cl 7,50 €

Grape variety: Sangiovese  
A classic white Grappa whose floral and fresh scent is in perfect union with the smooth and elegant taste.

Grappa di Barolo Barrique 2 cl 9,50 €

Grape variety: Nebbiolo  
Amber coloured, with an aromatic scent of roasted vanilla and a well-balanced and round body.

## OBSTLER

Scheibel Williams Birne 2 cl 3,50 €

Scheibel Himbeer 2 cl 3,50 €

## AKVAVIT

Jubiläums Akvavit 2 cl 3,50 €

## LIQUEUR

Amaretto 4 cl 5,50 €

Baileys 4 cl 6,00 €

Sambuca white, coffee 2 cl 3,00 €

## LONGDRINKS

with softdrinks 7,50 €

## SOFTDRINKS

Coca Cola, Coca Cola light, Fanta, Sprite, Spezi	0,2 l	3,00 €
	0,4 l	4,50 €
Orange juice, Apple juice, Banana nectar, Cherry nectar, Cherry-banana, Passion fruit nectar, Rhubarb juice	0,2 l	3,00 €
	0,4 l	4,50 €
Juice- and nectar spritzer	0,2 l	3,00 €
	0,4 l	4,50 €
Schweppes, Ginger Ale, Bitter Lemon, Tonic Water	0,2 l	3,50 €
St. Michaelis	0,25 l	3,50 €
St. Michaelis	0,75 l	6,50 €



## BEER

### DRAFT BEER

König Pilsener	0,3 l	3,80 €
	0,4 l	4,80 €
Alsterwasser		
white or red	0,3 l	3,50 €
	0,4 l	4,50 €

### BOTTLED BEER

König Pilsener non-alcoholic	0,33 l	3,50 €
Erdinger Weißbier		
wheat beer light, dark, non-alcoholic, crystal clear	0,5 l	5,50 €

# WINE MENU

## WHITE WINE

**Cantine Lenotti, Italy, Veneto** 0,2 l 6,50 €  
**Bianco di Custoza DOC** 0,75 l 21,00 €

Grape variety: Trebbiano Toscano, Tocai Friulano, Malvasia, Garganega and Cortese  
This Bianco di Custoza lights up straw-coloured in the wine glass.  
It is characterized for a great summer wine especially for tension release.  
In the nose this Custoza has perfume of mellowed fruits and nutmeg.  
The taste is defined dry and little tingling. It can also be served  
as an aperitif between 8 and 10 degrees and fits perfect to starters,  
fish and dessert.

**Casa vinicola Bennati, Italy, Veneto** 0,2 l 7,00 €  
**Pinot Grigio IGT** 0,75 l 23,00 €

Grape variety: Pinot Grigio  
Classic Pinot Grigio with hints of red apples, lime, peach and lychee  
which are joined by refreshing mineral notes. Perfect to pair with fried fish,  
roasted chicken, young game or simply enjoyed solo by the glass.

**Casa vinicola Bennati, Italy, Veneto** 0,2 l 7,00 €  
**Chardonnay IGT** 0,75 l 23,00 €

Grape variety: Chardonnay  
Grown in the sunny Veneto region, this Chardonnay shows a rich palate  
of pear, apple and peach flavours before developing a complex body structure  
with hints of tropical fruits, honey and vanilla.  
Its refined acidity structure goes well with asparagus variations,  
grilled fish and sea food or any kind of spicy dishes.

**Winery Russbach, Germany, Rheinhessen** 0,2 l 7,00 €  
**Eppelsheimer Riesling Qualitätswein** 0,75 l 23,00 €

Grape variety: Riesling  
Bernd Russbachs wines are uncomplicated, polished and brilliant;  
combined with elegant minerals.

## RED WINE

<b>Cantine di Salemi, Italy, Sicily</b>	0,2 l	6,50 €
<b>Nero d'Avola Baglio di Vincenzo IGT</b>	0,75 l	21,00 €

Grape variety: Nero d'Avola

This wine has a ruby-red and violet reflexes.

It has an intense bouquet which reminds pomegranate and wild strawberries.

In the taste, quite soft and velvet with enjoyable sweet tannins.

A perfect companion to various of pasta, vegetables or meat.

<b>Casa vinicola Bennati, Italy, Veneto</b>	0,2 l	7,00 €
<b>Merlot IGT</b>	0,75 l	23,00 €

Grape variety: Merlot

This Merlot is powerful scent of cassis and violets fits easily into the harmonious and elegant body and structure.

Therefore, it accompanies dishes like savoury starters,

risotto and short roasted or grilled meat with great ease.

<b>Cantine San Marzano, Italy, Puglia</b>	0,2 l	7,00 €
<b>Luna Piena Primitivo Puglia IGP</b>	0,75 l	23,00 €

Grape variety: Primitivo

Juicy flavours of dark berries, black cherries

and ripe plums join lush notes of chocolate,

cinnamon, carnation and gingerbread.

Grown in Southern Italy and produced to strict quality measurements,

this wine develops the full potential of the grape variety Primitivo.

<b>Cantina di Montalcino, Italy, Tuscany</b>	0,2 l	7,50 €
<b>Chianti Riserva Terre dé Priori DOCG</b>	0,75 l	24,00€

Grape variety: Sangiovese, Merlot

This Chianti Reserve has a deep ruby-red colour.

A little sweet note of violet, cherries, vanilla and cinnamon.

In the palate tone of spices; amarena cherries and cacao.

A good drinking flow with fine tannins.

Uncomplicated, delicious Chianti. Fits perfect to Pasta, Pizza or meat.

## ROSÉ WINE

<b>Casa vinicola Bennati, Italy, Veneto</b>	0,2 l	7,00 €
<b>Bardolino Chiaretto DOC</b>	0,75 l	23,00€

Grape Variety: Corvina, Rondinella, Molinara

With a cherry-like colour and scent of peach blossoms,

this rosé instantly reminds of spring.

Fresh and fruity on the palate, it is best served with starters,

summer salads and all kinds of light cuisine.

<b>White wine, red wine and rosé wine spritzer</b>	0,2 l	5,50 €
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# BOTTLES OF WINE

## WHITE WINE

**Winery Russbach, Germany, Rheinhessen**  
**Eppelsheimer Sauvignon Blanc Qualitätswein** 0,75 l 28,00 €

Grape variety: Sauvignon Blanc  
The winery lays middle in Rheinhessen, Eppelsheim, an old grown winery parish. An elegant and complex Sauvignon. Fine spices and notes of lychee, black currants and gooseberries. A perfect harmony of fruit sweets and bracing sourness.

**Winery Russbach, Germany, Rheinhessen**  
**Eppelsheimer Weisser Burgunder Qualitätswein** 0,75 l 28,00 €

Grape variety: Pinot blanc  
This Pinot blanc has a fine fruity perfume and a soft nutty aroma. Expanded dry. A freshly sourness which matches ideally for dining.

**Winery Dr. Heger, Germany, Baden**  
**Grauburgunder Oktav** 0,75 l 39,00 €

Grape variety: Pinot Grigio  
Golden yellow colour and a pure core of apricots, mirabelle plums and almonds. The body consists of a creamy, yet mineral texture and complex bouquet of ripe yellow fruits.

**Terre del Marchesato, Italy, Bolgheri**  
**Emilio Primo Bianco IGT** 0,75 l 39,00 €

Grape variety: Vermentino  
Produced as homage for the family's grandfather, this fine Vermentino offers beautiful flavours of yellow pear and hay flowers. Precise structured, delicate hints of honey and great vivacity linger on the palate for quite some while.

**Podere selva capuzza, Italy, Umbria**  
**Menasso Lugana Riserva DOC** 0,75 l 41,00 €

Grape variety: Turbiana  
This is not just another Lugana! Overripe grapes, ageing in both stainless steel tanks and barriques as well as 5 months of bottle storage resulted in a deeply structured white wine with complex flavours of candied fruits, citrus and a refined body.

## WHITE WINE

**Winery Markus Molitor, Germany, Mosel**  
**Zeltinger Himmelreich, Pinot Blanc** 0,75 l 43,00 €

Grape variety: Pinot blanc  
Pinot Blanc with a crystal-clear mineral and aromatic taste of lychees and yellow fruits. Wellbalanced with a delicate fruit-driven body, this wine was made to be enjoyed, especially in accompaniment to poultry or veal dishes.

**Winery Nik Weis St. Urbanshof, Germany, Saar**  
**Saarfeilser Grosse Lage** 0,75 l 45,00 €

Grape variety: Riesling  
Grown in a steep vineyard right next to the Saar river, this Riesling offers a spicy and piquant bouquet of exotic fruits, smoky mineral notes and an almost salty and thus inciting structure. To be paired with spicy and savoury dishes.

**Louis-Fabrice Latour, France, Burgogne**  
**Pouilly-Fuissé AOC** 0,75 l 45,00 €

Grape variety: Chardonnay  
The Burgundian way of Chardonnay:  
Pale yellow colour which is reflected by a fresh, yet creamy bouquet of juicy limes and grapefruits, ripe yellow pears and hints of hazelnuts and lightly roasted almonds. Profound, juicy and refreshing, this wine offers great joy and pleasure to every Chardonnay lover in the world.

## ROSÉ WINE

**Castela Sallegg, Italy, South Tirol**  
**"SALLIE" ROSÉ IGT** 0,75 l 38,00 €

Grape variety: Lagrein, Merlot, Pinot Nero  
Well-balanced rosé from South Tyrol with flavours of raspberries, redcurrants and wild berries (Frutti di Bosco). Thanks to light roast and herbal aromas, the elegant structure of "Sallie Rosé" remains, which also enables a pairing with grilled poultry or baked goat cheese.

**Valle Reale, Italy, Abruzzo**  
**Cerasuolo D'Abruzzo DOC** 0,75 l 42,00 €

Grape variety: Montepulciano  
With its vivid reddish to violet shimmer and notes of wild cherries, spicy herbs, dark chocolate and long-lasting finish, the Montepulciano grape entirely reveals its elegance, complexity and potential.

# BOTTLES OF WINE

## RED WINE

**Bodega Verema, Spain, Rioja**

**Verema Reserva D.O. Rioja**

0,75 l 37,00 €

Grape variety: Tempranillo

Notes of red and dark berries, herbs, liquorice and slight hints of smooth tannins are joined by fine roast aromas. After 24 months of barrel ageing, the refined acidity is in perfect harmony with the fruity and spicy body.

**Valle Reale, Italy, Abruzzo**

**Montepulciano D'Abruzzo DOC**

0,75 l 38,00 €

Grape variety: Montepulciano

Deeply red coloured, this Montepulciano delivers an intense scent of profound flavours of dark berries, liquorice, spices and roast aromas. Blackberries and black chocolate fuse with mineral hints before culminating in a long-lasting finish.

**Terre del Marchesato, Italy, Bolgheri**

**EMILIO PRIMO ROSSO DOC BOLGHERI**

0,75 l 43,00 €

Grape variety: Cabernet Sauvignon, Merlot, Syrah

Intense flavours of blueberries and cherries, blackcurrants, bay leaves and a little bit of tar.

Although aged in French oak for 12 months, the wine still shows an impressive freshness and tremendous ageing potential.

**Quercia al Poggio, Italy, Tuscany**

**CHIANTI CLASSICO DOCG, 100% ORGANIC**

0,75 l 44,00 €

Grape variety: Sangiovese, Ciliegiolo, Canaiolo, Colorino

Aged in used french barriques, the Chianti Classico presents typical floral notes and hints of red and black fruits.

Tannins are well-balanced and smooth.

**Château Liversan, France, Médoc**

**Haut Médoc AOC Cru Bourgeois**

0,75 l 44,00 €

Grape variety: Cabernet Sauvignon, Merlot

Tremendous bouquet of cherry, plum, cigar tobacco and smooth tannins which is part of the opulent body.

Due to the elegant structure, the long finish goes off well-balanced and smooth.

## RED WINE

Ca'Montini, Italy, Bardolino

**Borsari Amarone Della Valpolicella DOCG** 0,75 l 46,00 €

Grape variety: Corvina, Corvinone, Rondinella

Complex and profound Amarone with fulminant flavours of dark berries, sweet spices and ripe (dried) fruits. The tender palate is completed with hints of cherries, blackberries, wildstrawberries and soft tannins.

Terre del Marchesato, Italy, Bolgheri

**IL TARABUSO RISERVA ROSSO IGT** 0,75 l 49,00 €

Grape variety: Cabernet Sauvignon

French elegance meets Italian zest for life:

The scents reminds of cassis, fine tobacco, prune and noble spices.

On the palate, dark chocolate joins the complex bouquet which perfectly fits into the refined and silky body.

Castiglion del Bosco, Italy, Tuscany/Montalcino

**BRUNELLO DI MONTALCINO DOCG** 0,75 l 55,00 €

Grape variety: Sangiovese

Fine aromas of berries and violets are joined by noble spices like nutmeg, pepper and dried tobacco leaves. On the palate, the powerful structure remains clear and deep while showing pure freshness and elegance.

An exceptional wine from an outstanding wine region.



## SPARKLING WINE

Volpago del Montello, Italy

**MONTINARO PROSECCO SPUMANTE DOP** 0,75 l 37,00 €

Grape variety: Glera

The fine bubbles of this fruit-driven and aromatic Prosecco make you literally feel the Italian "dolce vita".

No doubt, the both silky and refreshing texture will highlight every aperitif.

Volpago del Montello, Italy

**MONTINARO VINO FRIZZANTE** 0,1 l 5,50 €  
0,75 l 35,00 €

Grape variety: Cuvée of various grapes

Fruity and elegant, inciting and vivid, fresh and expressive:

A wonderful Vino Frizzante to enjoy either by the glass or with some snacks and antipasti.

## CHAMPAGNE

**Champagne Drappier Blanc de Blancs Brut** 0,75 l 75,00 €

Grape variety: Chardonnay

The core of this rich, opulent and complex Champagne consists of floral notes as well as intense flavours of vanilla, pear and liquorice. If not served as aperitif,

it is best enjoyed with sea food or fish.

