

GUTLANDS

MEET & EAT

It simply tastes best at home.
With our roots firmly planted in the Region, we at
GUTLANDS have preserved this feeling and
translated it into a place that welcomes you with open arms.
We like it fresh and honest – and that's what
you can see, smell and taste in every corner
and on every plate.

Daily Opening Hours

Breakfast

Monday–Friday: 6:30am – 9:30am

Saturday–Sunday: 7:30am – 11:00am

Dinner

Tuesday–Thursday: 5:00pm – 10:00pm

Friday–Saturday: 5:00pm – 11:00pm



APERITIFS

HUGO ₅

Prosecco, elderberry syrup,
mint, lime

0,3l 6,90 €

CAMPARI ORANGE ₁

Campari, orange juice

0,3l 6,90 €

APEROL SPRITZ _{1,5,10}

Prosecco, aperol, sparkling
water, orange

0,3l 6,90 €

RAMAZZOTTI ROSATO, TONIC ₁₀

Ramazzotti rosato, tonic water,
lime

0,3l 6,90 €

LILLET WILDBERRY

Lillet vermouth, wildberry,
berries, lime

0,3l 6,90 €

HONEYMOON ₅

Rosé wine, gin, honeysyrup,
lemon juice

0,2l 6,90 €

LAV' A BELLE ₁

Lavender aperitif creations
optionally as spritz, with tonic
or as Sour

0,3l 6,90 €

SPARKLING

ROSÉ FRIZZANTE

Prosecco 5

Villa Sandi, Venetien

0,1l 5,50 €

IL FRESCO

Prosecco 5

Villa Sandi, Venetien

0,1l 5,50 €

SOFTDRINKS

WATER still	0,5 l	2,90 €
WATER still	1,0 l	4,40 €
WATER sparkling	0,5 l	2,90 €
WATER sparkling	1,0 l	4,40 €

SCHWEPPES

TONIC WATER 10	0,2 l	3,20 €
GINGER BEER	0,2 l	3,30 €

GINGER ALE 1,3	0,2 l	3,30 €
LEMON 3,10	0,2 l	3,30 €

RED BULL 1,9	0,25 l	4,00 €
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JUICESPRITZER	0,2 l	2,60 €
JUICESPRITZER	0,4 l	4,40 €

JUICES FROM PRETZFELD

FRUIT JUICE PRESSING PLANT

Cloudy apple, orange, rhubarb, redcurrant, passion fruit 3

FRITZ-KOLA 1,4	0,33 l	3,30 €
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FRITZ-KOLA 1,2,4	0,33 l	3,30 €
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Sugarfree

MISCHMASCH 3,4	0,33 l	3,30 €
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Fritz-kola with orange

FRITZ-LIMO 4,5	0,33 l	3,30 €
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Orange, lemon

NON ALCOHOLIC COCKTAILS

VIRGIN SUNRISE 1	6,90 €
Orange juice, pineapple juice, lemon juice and grenadine	

IPANEMA 1,3

Ginger ale, cane sugar, lime and passion fruit juice	6,90 €
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VIRGIN MOJITO 10	7,90 €
Fresh mint, cane sugar, lime and tonic water	

PINK LADY 1

Orange juice, coconut syrup, lemon juice, grenadine and ginger beer	6,90 €
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DRAFT BEER

UPPER FRANCONIAN BREWING TRADITION

With over 300 breweries, Upper Franconia is the home of beers. Every month we present typical representatives of the regional brewing guild – freshly tapped from the barrel.

BEER OF THE MONTH_A

From barrel	0,3 l	2,80 €
From barrel	0,5 l	3,80 €

BAYREUTHER HELL_A

From barrel	0,3 l	2,80 €
From barrel	0,5 l	3,80 €

ELCH PILS_A

Naturally cloudy	0,5 l	3,80 €
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RADLER_{II, A}

0,3 l	2,80 €
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RADLER_{II, A}

0,5 l	3,80 €
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MAISEL'S WEISSE_A

From barrel	0,5 l	3,80 €
Light	0,5 l	3,80 €
Alcohol-free	0,5 l	3,80 €

RUSS-WEIZEN_{II, A}

0,5 l	3,80 €
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COLA-WEIZEN_{I, 3, 7, 9, A}

0,5 l	4,00 €
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Non-alcoholic beer

Spalter Freiheit, Pils _A	0,33 l	3,30 €
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Winkler Bräu Kupfer, Kellerbier _A	0,5 l	3,80 €
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WHITE WINE

PINOT GRIGIO D.O.C. ₅

Cielo e Terra, Venetien

0,2l

4,90 €

GEIL'S CHARDONNAY

₅
Winery Rudolf Geil, Rheinhessen

0,2
l

5,80 €

LUGANA LIMNE ₅

Tenuta Roveglia, Lombardei

0,2l

7,90 €

SILVANER CASTELL ₅

Winery Castell, Franken

0,2l

5,80 €

PINOT BLANC MOSEL ₅

Markus Molitor, Haus Klosterburg,
Deutschland

0,2l

8,40 €

RED WINE

19 CRIMES RED BLEND ₅

CS, M, SY, 19 Crimes, South Australia

0,2l

7,90 €

NERO D'AVOLA MERLOT ₅

Tenuta Vaccaro, Sizilien

0,2l

7,90 €

BAROCCO PRIMITIVO ₅

Tenuta Barocco, Apulien

0,2l

7,20 €

GUTLANDS DER ROTE ₅

Meier Schmidt, Franken

0,2l

5,90 €

ROSÉ WINE

ROSA DEI FRATI ₅

Cá die Frati,
Lombardei

0,2l

6,90 €

LONGDRINKS

TANQUERAY GIN, TONIC ₁₀	8,00 €	ABSOLUT VODKA, LEMON _{3,10}	6,60 €
HAVANA CLUB 3 ANOS,	6,90 €	JACK DANIEL'S, COLA _{1,3,7,9}	7,60 €
COLA _{1,3,7,9}			

EDELBRÄNDE

Distillery Siebenhaar, Dietzhof

Spirits

WILLIAMS CHRIST	2 cl	3,40 €	HAZELNUT	2 cl	4,40 €
PEAR					
OBSTLER	2 cl	2,80 €	WILD RASPBERRY	2 cl	3,40 €
PLUM	2 cl	3,40 €	SLOE	2 cl	3,00 €
CUMIN	2 cl	3,20 €			
MIRABELLE	2 cl	3,40 €	WALBERLA BITTER	2 cl	3,00 €

Liquors

PLUM-BRANDY	2 cl	3,40 €	MORELLO CHERRY	2 cl	3,40 €
APRICOT	2 cl	3,40 €	BLACKBERRY	2 cl	3,40 €

LIQUEURS

BAILEYS IRISH CREAM

4 cl 3,50 €

1, 2, 5, 6

AMARETTO DI

4 cl 3,50 €

SARONNO_{5, 6}

SAMBUCA MOLINARI

4 cl 3,50 €

EGGLIQUEUR

4 cl 3,50 €

CHERRYLIQUEUR

4 cl 3,50 €

THE BRAIN *Cherry-Eggliquer*

4 cl 3,50 €

COFFEE & CO.

RISTRETTO₉

1,60 €

ESPRESSO₉

2,20 €

ESPRESSO MACCHIATO_{9, 6}

2,40 €

ESPRESSO DOPPIO₉

3,40 €

COFFEE₉

2,60 €

MILKCOFFEE_{9, 6}

3,40 €

CAPPUCCINO_{9, 6}

3,20 €

LATTE MACCHIATO_{9, 6}

3,60 €

FRESH GINGER TEA *Portion*

3,50 €

PEPPERMINT TEA *Portion*

2,50 €

GREEN TEA *Portion*

2,50 €

HERBAL TEA *Portion*

2,50 €

FRUIT TEA *Portion*

2,50 €

ROOIBOS TEA *Portion*

2,50 €

BLACK TEA *Portion*₉

2,50 €

CHOCOLATE *hot or cold*_{9, 6}

3,50 €

STARTER

SOUP OF THE WEEK

Homemade weekly changing soup, served with white bread

5,90 €

GOURMET FRITTEN ^{c,g}

6,50 €

Fries, truffle oil, parmesan cheese

BRUSCHETTA ^{a,k} *vegetarian*

5,90 €

Tomato, garlic, olive oil, basil on white bread

Served with: parmesan cheese ^{c,g}

+1,50 €

CARPACCIO ^{a,c,g,k}

12,90 €

Thinly sliced fillet of beef, with arugula, olive oil, parmesan, roasted pine nuts, served with white bread

BRUSCHETTA THREE WAYS ^{a,c,k,g,l}

6,90 €

Tomato, garlic, olive oil, basil || pesto verde || tomato sauce, ham || on ciabatta

SALAD

*We get our Fruit, Vegetables & Fries regionally from the
Vegetable supplier Zametzer from Pinzberg (within 10km radius)*

SIDE SALAD *vegan*

4,50 €

RUSTICA SALAD

13,90€

Mixed salad, raw ham, cherry tomatoes, arugula and parmesan cheese with balsamic-dressing

HEMP SALAD ^{j,l}

vegan

11,80€

Kale hemp patty, mixed salad on balsamic-dressing

SALAD WITH BEEF FILLET TIPS

16,90€

^{h,l,e,j}

Mixed salad, fillet of Beef (100g) and caramelized walnuts with raspberry-walnut-dressing

SALAD WITH CHICKEN

14,90€

STRIPS ^{a,c,j,l,g}

Mixed salad and chicken strips with curry-pineapple-dressing

ALL TIME CLASSICS

GOURMET PASTA ^{a,g,l}

13,90 €

Rigatoni, truffled parmesan sauce,
black pepper, chicken breast strips

RIGATONI AL'ARRABIATA ^{l,a}

9,90 €

Spicy tomatosauce *vegan*

ITALO CHICKEN BURGER

^{a,c,g,h,k,l}

14,90 €

Chicken breast fillet, brioche bun, homemade
pesto, tomato, lettuce, bacon, tomato sauce,
country fries

HEMP BURGER ^{a,l,j} *vegan*

13,90 €

Kale hemp patty, rye bun, tomato,
cucumber, tomato salsa, vegan lemon
mayonnaise, country fries

GUTLANDS BURGER ^{a,c,g,j,k}

15,50 €

100 % beef patty (200 g), brioche bun, bacon,
fried egg, fried onions, burgersauce, lettuce,
pickle, tomato, country fries

»DOUBLE«

20,50 €

CRANBERRY CHEESE

14,90 €

BURGER ^{a,c,g,j,k,l}

100% beef patty (200g), camembert, brioche
bun, cranberries, burger sauce, tomato,
cucumber, green salad, arugula, country fries

»DOUBLE«

19,90 €

MEAT & FISH

BEEF FILLET STEAK

From Germany

With homemade herb butter^g and side salad
with balsamic–dressing

180 g

26,90 €

280 g

37,90 €

With:

Country fries, fresh french fries or
oven vegetables

+ 4,00 €

Surf & Turf with prawns (per piece)

+ 2,50 €

GROGON CHICKEN^{g,j,l}

14,90 €

Chicken breast fillet with
gorgonzola sauce, rigatoni, side
salad with balsamic dressing

SCHNITZEL WIENER ART^{a,c}

homemade

Pork, fresh fries

14,90 €

CORDON BLEU RUSTIC^{a,c,g}

homemade

Pork, bacon cubes, fried onions, mountain
cheese, fresh french fries

16,90 €

CHAR FILLET, ROASTED^{d,g,l,a}

16,90 €

White wine–lemon sauce, oven
vegetables, rosemary potatoes

CHILDREN'S MENU

We have a separate menu for children –
feel free to ask

DESSERTS

AFFOGATO CLASSICO^{e,g,9}

3,80 €

Vanilla ice cream, espresso

FLYING DESSERT^{c,g,e,h}

3,80 €

Changing homemade desserts

Additives

1 with colorant, 2 with preservative, 3 with antioxidant, 4 with flavor enhancer, 5 sulfurized, 6 blackened, 7 with phosphate, 8 with milk protein (for meat products), 9 containing caffeine, 10 containing quinine, 11 with sweetener, 13 waxed

Allergens

a Cereals containing gluten, b Crustaceans and products thereof, c Eggs and products thereof, d Fish and products thereof, e Peanuts and products thereof, f Soybeans and products thereof, g Milk and products thereof, h Nuts, i Celery and products thereof, j Mustard and products thereof, k Sesame seeds and products thereof, l Sulfur dioxide and sulphites, m Lupins and products thereof, n Mollusks and products thereof