

GUTLANDS

MEET & EAT

It simply tastes best at home.

Deeply rooted 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 exactly what you can see, smell and taste in every corner and on every plate.



Opening hours

Breakfast

Mo–Fr: 6:30 – 9:30 Uhr

Sa–So: 7:30 – 11:00 Uhr

Restaurant

Di–Do: 17:00 – 22:00 Uhr

Fr–Sa: 17:00 – 23:00 Uhr

STARTERS

BRUSCHETTA ^{a, k} *vegetarian*

Tomato, garlic, olive oil, basil on ciabatta

€ 6,90

Optional with:

Parmesan cheese

+ € 1,50

GOURMET FRIES ^{c, g}

French fries, truffle oil, parmesan cheese

€ 6,50

BEEF CARPACCIO ^{a, c, g, k}

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

€ 12,90

SALADS

*We get our fruit, vegetables & our fries regionally
from the vegetable supplier Zametzer from Pinzberg.*

SMALL SIDE SALAD ^{j, l} *vegan*

€ 4,50

SALAD WITH CHICKEN STRIPES ^{j, l, c, g}

Mixed salad and chicken strips served with
Caesar dressing, served with mixed bread basket ^a

€ 14,90

SALAD WITH BEEF FILET TIPS ^{h, l, e, j}

Mixed salad with fillet of beef (100g) on
balsamic dressing, served with mixed bread basket ^a

€ 18,90

SUPERFOOD SALAD ^{a, l, f}

Colorful couscous salad with carrots, peppers, zucchini,
lettuce with lemon vinaigrette

€ 8,90

Wahlweise mit:

Kale hemp patties 2 pcs.

+ € 6,90

Chicken

+ € 5,90

Gambas 1 pc. ^{b, d, n}

+ € 4,90

All salads optional with:

Garlicbread ^a

+ € 1,90

BURGER

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

100 % beef patty (200 g), brioche bun, bacon, fried egg, fried onions, burger sauce, lettuce, pickle, tomato

In addition: Country fries

€ 17,90

Double

€ 22,90

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

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

In addition: Country fries

€ 14,90

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

100% beef patty (200 g), brioche bun, raw ham, arugula, parmesan cheese, tomato sauce, lettuce, tomato

In addition: Country fries

€ 17,90

Double

€ 22,90

CAPRESE BURGER ^{a, c, g, h, k}

100% Beef Patty (200 g), brioche bun, tomato, mozzarella, arugula, tomato salsa, leaf lettuce

In addition: Country fries

€ 18,90

Double

€ 23,90

PASTA

ALIO E OLIO SPICY ^a *vegan*

Rigatoni, garlic, olive oil, chili, tomatoes

€ 8,90

Optional with:

Gambas 1 pcs. ^{b, d, n}

+€ 4,90

RIGATONI A LA CHEF ^{l, a}

Rigatoni, sugo, cooked ham, parmesan, arugula

€ 11,90

FITNESS PASTA CLASSIC ^{a, l, c, g}

Rigatoni, mediterranean vegetables, chicken, parmesan, arugula

€ 13,90

FITNESS PASTA ^{a, l} *vegan*

Rigatoni, mediterranean vegetables, arugula

€ 10,90

MEAT & FISH

BEEF FILLET STEAK

from Germany

With homemade herb butter g and side salad
with balsamic dressing ^{j, l}

200g

€ 32,90

Optional with:

Country fries, fresh french fries or oven vegetables ^l

+ € 4,00

Surf & Turf with Black Tiger Prawns ^{b, d} (per piece)

+ € 4,90

CHAR FILET, FRIED ^{d, g, l, a}

With white wine lemon sauce, oven vegetables,
rosemary potatoes

€ 17,90

SCHNITZEL VIENNA STYLE ^{a, c}

homemade

From pork, fresh french fries

€ 14,90

Optional with:

Small side salad ^{j, l}

+ € 4,50

CORDON BLEU RUSTICAL ^{a, c, g}

homemade

From pork, diced bacon, roasted onions, spicy
mountain cheese, fresh french fries

€ 16,90

Optional with:

Small side salad ^{j, l}

+ € 4,50

KIDS MENU

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

DESSERTS

AFFOGATO CLASSICO ^{e.g., 9}

Vanilla ice cream, Espresso

€ 3,80

ICECREAM

Changing varieties

€ 1,90

FLYING DESSERT

Changing homemade desserts

€ 3,80

SNACK PLATE ^{a., e}

Olives, peanuts, salted pretzels

€ 7,90

COFFEE & TEA

RISTRETTO ₉

€1,60

ESPRESSO ₉

€2,60

ESPRESSO MACCHIATO _{9, g}

€2,80

ESPRESSO DOPPIO ₉

€3,80

COFFEE ₉

€2,80

MILKCOFFEE _{9, g}

€3,60

CAPPUCCINO _{9, g}

€3,60

LATTE MACCHIATO _{9, g}

€3,60

FRESH GINGER TEA

€3,50

PEPPERMINT TEA

€2,80

GREEN TEA

€2,80

HERBAL TEA

€2,80

PEPPERMINT TEA

€2,80

FRUIT TEA

€2,80

ROOIBOS TEA

€2,80

BLACK TEA

€2,80

CHOCOLATE *hot or cold* ^{g, h}

€3,50

APERITIFS

HUGO₅ 0,3L

Prosecco, elderberry syrup, mint, lime

€ 6,90

APEROL SPRITZ_{1,5,10} 0,3L

Prosecco, Aperol, orange

€ 6,90

SPARKLING

ROSÉ FRIZZANT 0,75L

Prosecco₅

Colli Vicente, Venetia

€ 32,00

LAV' A BELLE₁ 0,3L

Lavender aperitif creations

Optionally as a spritz, with tonic or as a purple cloud

€ 6,90

RAMAZZOTTI ROSATO, TONIC₁₀

Ramazzotti Rosato, tonic water, lime

€ 6,90

IL FRESCO 0,1L

Prosecco₅

Villa Sandi, Venetia

€ 5,50

SOFTDRINKS

WASSER

Optional still, medium or sparkling

0,5l € 3,20

1,0l € 5,90

JUICE SPRITZER

Juices from the fruit juice factory Pretzfeld

Apple unfiltered, orange, rhubarb, currant,

Passion fruit₃

0,2l € 2,60

0,5l € 4,40

SCHWEPPE 0,2L

TONIC WATER¹⁰

GINGER BEER

GINGER ALE^{1,3}

€ 3,30

FRITZ^{1,4} 0,33L

FRITZ-KOLA^{1,2,4}

Kola, Kola without sugar

MISCHMASCH^{3,4}

Fritz-Kola with Orange

FRITZ-LIMO^{4,5}

Orange

€ 3,30

MOCKTAILS

VIRGIN SUNRISE ₁

Orange juice, lemon juice and grenadine

€ 6,90

IPANEMA _{1,3}

Ginger ale, cane sugar, lime and passion fruit juice

€ 7,90

LONGDRINKS

TANQUERAY GIN, TONIC ₁₀

€ 8,90

HAVANA CLUB 3 ANOS, COLA _{1,3,7,9}

€ 7,90

VIRGIN MOJITO ₁₀

Fresh mint, cane sugar, lime and tonic water

€ 8,90

PINK LADY ₁

Pineapple juice, coconut syrup, lemon juice, grenadine

€ 7,90

JACK DANIEL'S, COLA _{1,3,7,9}

€ 7,60

BEER

UPPER FRANCONIAN BREWING CULTURE

With over 300 breweries, Upper Franconia is the home of beers. In monthly rotation, we present typical representatives of the regional brewing guild - freshly tapped from the barrel.

BEER OF THE MONTH_a

From the barrel

0,33L	0,5L
€2,90	€3,90

NIKL BRÄU LAGER_a

From the barrel

€2,90	€3,90
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ELCH PILS_a

Bottled beer, unfiltered

€3,90

RADLER_{11, a}

unfiltered

€3,80

MAISEL'S WEISSE_a

Wheat beer from the barrel

0,33L	0,5L
	€3,90

Non-alcoholic (bottled beer)

€3,90

RUSS-WEIZEN_{11, a} COLA-WEIZEN_{1, 3,}

7, 9, a

€3,90

€4,00

NON-ALCOHOLIC BEERS

Bottled beer

Spalter Freiheit, Pils_a

€3,30

Winkler Bräu Kupfer,

Cellar beer_a

€3,80

WHITE WINE & ROSÉ

PINOT GRIGIO D.O.C. ₅ 0,2L

Cielo e Terra, Venetia

€ 4,90

LUGANA LIMNE ₅ 0,2L

Tenuta Roveglia, Lombardy

€ 7,90

PINOT BLANC MOSEL ₅ 0,2L

Markus Molitor, Haus Klosterburg, Germany

€ 8,40

GEIL'S CHARDONNAY ₅

Winery Rudolf Geil, Rhinehessen

€ 5,80

SILVANER CASTELL ₅

Winery Castell, Franconia

€ 6,90

ROSES ROSES ₅ 0,2L

Otella, Italy

€ 6,90

REDWINE

19 CRIMES RED BLEND ₅ 0,2L

CS, M, SY, 19 Crimes, South Australia

€ 8,40

BAROCCO PRIMITIVO ₅ 0,2L

Tenuta Barocco, Puglia

€ 7,20

NERO D'AVOLA MERLOT ₅ 0,2L

Tenuta Vaccaro, Sicily

€ 7,90

COCKTAILS

NEGRONI^{1,2,1}

Dry Gin, Campari, Vermouth Rosso

€ 8,90

CAIPIRINHA

Cachaca, cane sugar, lime

€ 9,90

MARGARITA

Tequila, Cointreau, lime juice

€ 8,90

ESPRESSO MARTINI¹¹

Wodka, Kahlúa, espresso

€ 8,90

MAI TAI^{1,7}

White rum, brown rum, Cointreau,
orgeat, sugar syrup, lime juice

€ 10,80

OLD FASHIONED⁶

Bourbon Whiskey, Angostura, sugar,
orange, lemon

€ 8,90

MOJITO¹

Cuban rum, cane sugar, lime, mint,
soda

€ 10,20

PAPER PLANE^{1,9,6}

Aperol, Amaretto, Bourbon,
lemon juice

€ 8,90

DON PAPA SPECIAL¹

Don Papa Rum, coconut syrup,
Gingerbeer

€ 10,20

WHISKEY SOUR⁶

Bourbon whiskey, lemon juice,
sugar syrup, angostura

€ 8,90

with egg white foam topping:

€ 9,90

APEROL SOUR^{1,9}

Aperol, sugar syrup, lemon juice

€ 7,90

with egg white foam topping:

€ 8,90

GIN BASIL SMASH^{1,6}

Tanqueary Gin, sugar syrup,
lemon juice, basil, soda

€ 10,20

FINE BRANDIES

DISTILLERY SIEBENHAAR, DIETZHOFF

SPIRITS 2CL

Williams Christ pear, plum, mirabelle plum, wild raspberry, blackthorn

€ 3,40

Hazelnut

€ 4,40

LIQUEURS 2CL

Plum brandy, apricot, sieve, sour cherry

€ 3,40

Walberla Bitter

€ 3,00

LIQUEURS

BAILEYS IRISH CREAM_{1, 2, 5, g} 4CL
€ 3,50

AMARETTO DI SARONNO_{5, 6} 4CL
€ 3,50

SAMBUCA MOLINARI 4CL
€ 3,50

EGG LIQUOR 4CL
€ 3,50

CHERRY LIQUEUR 4CL
€ 3,50

THE BRAIN 4CL
Cherry – Egg Liqueur
€ 3,50

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 gluten-containing cereals, ^b crustaceans and products thereof,
^c eggs and products thereof, ^d fish and products thereof, ^e peanuts and
products thereof, ^f soy (beans) and products thereof, ^g milk and products thereof,
^h nuts, ⁱ celery and products thereof, ^j mustard and products
thereof, ^k sesame seed and products thereof, ^l sulfur dioxide and sulfonate
products thereof, ^m lupins and products thereof, ⁿ molluscs and products thereof