

## GUSTAV IN SUMMER

Tartelette with cucumber, tomato and cottage cheese

Brioche with smoked char caviar and essence of freshwater fish

**Brown trout pickled in apple cider vinegar spice stock**  
unripe strawberry, apricot kernels and buttermilk

Gustav's sourdough bread with whipped butter, sour cream and chives

**Marinated chanterelles and grilled young pointed cabbage**  
caramelized sour whey and roasted rapeseed

**Beetroot baked in the oven and glazed in its own juice**  
Apple cider peas, sorrel and green coriander fruits

**Einkorn risotto and broad beans**  
Spring herbs and crimping head

**Roebuck grilled over softwood**  
May turnips, onions and apple

**Cream cheese ice cream**  
Red fruits, rhubarb and elderflower

or

**Hungener Gold cheese**  
Wheat flatbread, herb salad, and pumpkin seed cream

Dumplings with wood and fruit of black currant

- everything 145 € -

- almost everything 115 € -

Filtered water through the evening: 6,50 € per person

Wine accompaniment large menu 89 €

Wine accompaniment small menu 65 €