

## GUSTAV IN LATE SUMMER

Tartelette with marinated chanterelles, apricot and grilled leek

Cauliflower, lemon verbena, rapeseed and smoked char roe

**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

**Beetroot baked in the oven and glazed in its own juice**

Apple cider peas, sorrel and green coriander fruits

**Steamed egg and N25 Auslese caviar**

Grilled pointed cabbage, hazelnut and shiitake

**Half-dried ox heart tomato**

Marinated cucumber, boiled veal head and oyster leaves

**Glazed neck of lamb**

Green beans, sour cream and wild garlic fruits

**Nut butter ice cream and coffee malt**

Plum, almond and spiced tagetes

or

**Hungener Gold cheese**

Wheat flatbread, herb salad, and pumpkin seed cream

Waffles with morello cherries, ice cream and sweet cream

- everything 155 € -

- almost everything 120 € -

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

Wine accompaniment large menu 89 €

Wine accompaniment small menu 65 €