

GUSTAV IN AUTUMN

Tartlet with marinated chanterelles, apricot and braised onion

Steamed egg, pumpkin, lamb's lettuce and pumpkin seed vinaigrette

Briefly pickled lake trout and mildly smoked char roe
Dwarf quince vinaigrette, watermelon radish, and horseradish oil

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

Grilled pointed cabbage
Caramelized sour whey, fermented porcini mushrooms and roasted rapeseed

Leek baked in the oven
N25 Auslese caviar, fermented asparagus beurre blanc and hazelnut

Steamed young celery
Veal tail, nut butter and lovage

Duck roasted in sweet clover over an open fire
Herb salads, fried onions and elderberries

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 €