

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 159 € -
- almost everything 129 € -

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

Wine accompaniment large menu 89 €

Wine accompaniment small menu 65 €