

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 165 € -
- almost everything 130 € -

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

Wine accompaniment large menu 89 €

Wine accompaniment small menu 65 €