

## 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

**Grilled pear**  
Sorbet of unripe grapes, roasted barley and buckwheat

or

**Marinated Goat Camembert**  
Mushrooms, salted plums and spicy tagetes

Waffles with morello cherries, ice cream and sweet cream

**6 - course menu 165 €**

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

Wine accompaniment menu 89 €