

## GUSTAV IN AUTUMN

Tartelette with braised onion, mountain cheese, truffle and Federweißger

Steamed egg, pumpkin, lemon verbena, lamb's lettuce and pumpkin seed oil 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 sheep camembert from the Kapellenhof**  
Mushrooms, salted plums and spicy tagetes

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 68 €**