

GUSTAV IN SPRING

Carrot tartlet with hazelnuts, goat's cream cheese and black currant aromas

Marinated kohlrabi, green sauce, pickled egg yolk and potato sour cream

White asparagus cooked in its own juice

Smoked cream, onion, pickled raspberry and sweet corn cress

Our sourdough bread with whipped butter, sour cream and chives

Colorful beets cooked in the fire

Sheep yoghurt, gherkin stock, wild garlic and dill

Koji marinated char grilled on the skin

Lettuce, sour whey and chives

Crudo from the dairy cow and jelly stew

Boiled sunflower seeds, morel and spring herbs

Dry-aged guinea fowl cooked on the carcass over charcoal

Dehydrated sauerkraut and wine foam cream

Sour cream ice cream with poached and raw rhubarb

Eggnog, sorrel, pumpernickel and elderflower oil

or

Handkäs with music

Jellied cider, rye bread croutons and pumpkin seed oil

Celery tartelette with salted milk caramel, mountain ash, flowers and verjuice ice cream

- everything 175 € -

- almost everything 140 € -

Filtered water through the evening: 7,50 € per person

Wine accompaniment large menu 89 €

Wine accompaniment small menu 68 €