

GUSTAV IN WINTER

Potato, mountain cheese, pear vinegar and truffle

Mountain lentils, butternut squash, beef sausage and pickles

Briefly pickled lake trout and mildly smoked char roe
Sour whey and pickled dill stems

Gustav's sourdough bread with whipped butter, sour cream and chives

Steamed and dehydrated yellow beets
Johannis emulsion and camelina seeds

Glazed Black Salsify
Mild smoked celery puree, winter spinach and roasted rapeseed

Pikeperch cooked in nut butter
Mushroom broth, sea buckthorn kosho and leek

Prime rib and bone marrow grilled over charcoal
Fermented porcini mushroom juice, radish and wild garlic

Jerusalem artichoke ice cream
Beet syrup, lamb's lettuce and caramelized sunflower seeds

or

Marinated sheep camembert from the Kapellenhof
Mushrooms, salted plums and spicy tagetes

Waffles with pickled black currants, nut butter ice cream and coffee malt

6 - course menu 175 €

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

Wine accompaniment menu 89 €