

GUSTAV IN AUTUMN

Tartelette with braised onion, mountain cheese, truffle and Federweißjer

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

6 - course menu 175 €

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

Wine accompaniment menu 89 €