

## 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

**6 - course menu 185 €**

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

Wine accompaniment menu 89 €