

## GUSTAV IN WINTER

Pumpkin tartlet with smoked eel, horseradish and mustard pickles

Grilled carrot, yogurt, buckwheat and clover

### Raw marinated lake trout

Fermented green tomato vinaigrette, pickled kohlrabi and pine oil

Our sourdough bread with salted raw milk butter and cress

### Grilled pointed cabbage

Fermented porcini mushroom juice, caramelized cream and rapeseed

### Ike jime pike-perch poached in brown butter

Sour whey, beechnut oil and roasted Brussels sprouts

### Beetroot baked in the oven and glazed in their own juice

Raspberry vinegar, smoked sour cream and dill oil

### Bavarian Wagyu grilled over charcoal

Ox garum, onions and hazelnut

### Grilled pear

Quince sorbet, rose and roasted hay

Caramelized Boskop apple, sweet clover, nut butter ice cream and turnip greens

- everything 180 € -

- almost everything 145 € -

Filtered water through the evening: 8,50 € per person

Wine accompaniment large menu 89 €

Wine accompaniment small menu 68 €