

GUSTAV IN SPRING

Crispy beer batter, pike roe, red onion and sour cream

Stuffed young turnips, sheep's cheese from the Kapellenhof, spinach and rapeseed

Flamed char

Buttermilk, radish and marinated trout roe

Our sourdough bread with salted raw milk butter and cress

White asparagus grilled over charcoal

Rowan, flaxseed and sorrel

Dehydrated yellow beetroot – mildly smoked

Currant bush, camelina and quince vinegar

Roasted back of Röhn lamb

Yoghurt, grilled cucumbers and spring herbs

Frankfurt Herbs

Sugared egg yolk, sour cream and raspberries from last summer

Caramelized yeast pastries, rhubarb and whipped cream

Menu 170 €

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

Wine accompaniment menu 82 €