

GUSTAV IN AUTUMN

Fennel tartelette, grilled vegetables and potato emulsion

Young beets cooked in the fire, sheep's yoghurt and pickled cucumber

Young kohlrabi with N25 selection caviar

Kohlrabi leaf emulsion and sour whey

Our sourdough bread with salted raw milk butter and cress

Brown trout and semi-dried ox heart tomatoes

Freshwater fish essence and garden herbs

Roasted young celeriac

Bonded fermented asparagus juice and hazelnut

Back of local pasture-raised beef grilled over charcoal

Potato according to Joël Robuchon, fried onion and salad

“Weirouge” summer apple

Hay panna cotta and shortcrust pastry

Juniper Ice Cream

Mushroom, rowan and walnut leaf

Caramelized Danish pastry, cherry and fresh cream

Menu 178 €

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

Wine accompaniment menu 82 €