

## GUSTAV IN AUTUMN

“Onion cake”, truffles and mountain cheese

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

**Veal from the Alte Werte farm, raw marinated**  
Smoked fish cream, pike roe and pickled vegetables

Our sourdough bread with salted raw milk butter and cress

**Lake trout grilled on the skin**  
Pumpkin vinaigrette, seed oil and bitter salads

**Porcini mushroom and chicken egg**  
Steamed leek, soup fat and wild mushroom bouillon

**Taunus deer grilled over coniferous wood**  
Pointed cabbage, parsley and wild garlic fruits

**Buckwheat ice cream**  
Salt plum, grilled pear and lemon tagetes

Apple tart and sour cream

**Menu 183 €**

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

**Wine accompaniment menu 82 €**