

GUSTAV IN SPRING

Char tartare, beer batter waffle and sour cream remoulade

Marinated radish, horseradish mousse and lettuce

Cured smoked fish broth

N25 Baerii caviar, shiitake vinaigrette and cabbage stalks

Our sourdough bread with salted raw milk butter and herbal oil

Grilled white asparagus

Fermented asparagus cream, linseed and sorrel

Brown trout grilled crispy on the skin

Wild garlic sour cream and fermented tomato

Onglet of veal grilled over charcoal

Whey emulsion, mustard salads and young kohlrabi

Pickled chicory

Parsley root, spelled rice and elderflower

Rhubarb tart, roasted hay and beaten egg whites

Menu 195 €

Filtered water through the evening: 9,50 € per person

Wine accompaniment menu 85 €