

GUSTAV IN SUMMER

Buckwheat waffle, carrot, trout and Chinese cabbage

Young kohlrabi, woodruff butter and roasted poppy seeds

Ikejime dry-aged lake trout and its smoked roe
Radish, whey and dill

Grilled pointed cabbage
Poultry jus, sunflower seeds and wine sauerkraut foam

Wild mushroom bouillon
Sautéed chanterelles, grilled beans and shallots vinaigrette

Grilled Simmental beef loin
Bone marrow, young celery and herb salad

Blackcurrant bush
Raspberry, marinated verjus cucumber and yoghurt

Danish pastry with cinnamon, apple and sour cherry

Menu 195 €

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

Wine accompaniment menu 85 €