

GUSTAV IN THE EARLY AUTUMN

Tartlet with marinated cucumber, tomato, goat's cream cheese and fennel blossom

Grilled baby vegetables, yogurt and sorrel

Tartare of marinated char and its own caviar

Buttermilk, apple and nasturtium

Our sourdough bread with salted sour cream butter, cress and garden herbs

Steamed young celery

Hazelnut beurre blanc with fermented asparagus juice and egg yolk

Porcini mushroom and roasted pointed cabbage

Fermented porcini juice, stewed onion and rapeseed

Beetroot baked in the oven and glazed in their own juice

Raspberry vinegar, smoked sour cream and dill oil

Pigeon at the carcass grilled over charcoal

Elder vinegar sauce with mustard seeds, pumpkin and chicory

Sour milk ice cream with sweet clover and roasted yeast

Plum, caramelized brioche and spiced tagetes

or

Handkäs with music

Jellied cider, rye bread croutons and pumpkin seed oil

Raspberry, Frankfurter herbs, milk and pastries

- everything 180 € -

- almost everything 145 € -

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

Wine accompaniment large menu 89 €

Wine accompaniment small menu 68 €