

GUSTAV IN WINTER

Pumpkin tartlet with smoked eel, horseradish and mustard pickles

Grilled carrot, yogurt, buckwheat and clover

Raw marinated lake trout

Fermented green tomato vinaigrette, pickled kohlrabi and pine oil

Our sourdough bread with salted raw milk butter and cress

Grilled pointed cabbage

Fermented porcini mushroom juice, caramelized cream and rapeseed

Ike jime pike-perch poached in brown butter

Sour whey, beechnut oil and roasted Brussels sprouts

Beetroot baked in the oven and glazed in their own juice

Raspberry vinegar, smoked sour cream and dill oil

Bavarian Wagyu grilled over charcoal

Ox garum, onions and hazelnut

Handkäs with music

Jellied cider, rye bread croutons and pumpkin seed oil

Grilled pear

Quince sorbet, rose and roasted hay

Caramelized Boskop apple, sweet clover, nut butter ice cream and turnip greens

7 - course menu 195 €

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

Wine accompaniment menu 95 €