

GUSTAV IN WINTER

Pumpkin tartlet with smoked eel, horseradish and mustard pickles

Grilled carrot, yogurt, buckwheat and clover

Salted and mildly smoked Ike Jime pike-perch

Sour whey, chives and caviar

Our sourdough bread with salted raw milk butter and cress

Browned celery

fermented asparagus juice, egg yolk and hazelnut

Char grilled over charcoal

Lentil vinaigrette and winter salads

Black salsify cooked in wild mushroom broth

Truffles, winter spinach and rapeseed

Glazed shoulder from German Wagyu

Beetroot and sour cream

Handkäs with music

Jellied cider, rye bread croutons and pumpkin seed oil

Parsley Root Ice Cream

Caramelized apple, roasted apricot kernel and woodruff

Waffle, nut butter ice cream, coffee malt and pickled sour cherries

Weekend menu 195 €

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

Wine accompaniment menu 98 €