

GUSTAV IN SUMMER

Pea tartlet with yoghurt and zander botarga

Grilled cucumber and marinated radishes with lettuce emulsion and garden herbs

Shortly pickled brook trout

Green bean, dehydrated rhubarb, rhubarb vinaigrette and raspberry onions

Our sourdough bread with whipped butter, sour cream and chives

Steamed turnip greens

Woodruff, buttermilk and poppy seeds

Marinated chanterelles and grilled leeks

Mushroom vinaigrette, salted apricot and roasted apricot kernels

Salad marinated with koji and cooked over charcoal

Smoked pike caviar, sour whey, egg yolk cream and roasted hazelnut

Roebuck from the Taunus grilled over coniferous wood

Apple cabbage, Teltower turnips and caramelized onions

Elderflower sorbet with verjuice

Yoghurt, strawberry and meringue

or

Handkäs with music

Jellied cider, rye bread croutons and pumpkin seed oil

Raspberry, Frankfurter herbs, milk and pastries

6 - course menu 185 €

Filtered water through the evening: 7,50 € per person

Wine accompaniment menu 89 €