

## GUSTAV IN SPRING

Crispy beer batter, pike roe, red onion and sour cream

Stuffed young turnips, sheep's cheese from the Kapellenhof, spinach and rapeseed

### Flamed char

Buttermilk, radish and marinated trout roe

Our sourdough bread with salted raw milk butter and cress

### White asparagus grilled over charcoal

Rowan, flaxseed and sorrel

### Dehydrated yellow beetroot – mildly smoked

Currant bush, camelina and quince vinegar

### Steamed mushrooms

Mushroom broth with roasted yeast, herb pancakes and beechnuts

### Roasted back of Röhn lamb

Yoghurt, grilled cucumbers and spring herbs

### Potato ice cream

Sauerkraut caramel and smoked salt

### Frankfurt Herbs

Sugared egg yolk, sour cream and raspberries from last summer

Caramelized yeast pastries, rhubarb and whipped cream

**Weekend menu 195 €**

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

Wine accompaniment menu 98 €