

## GUSTAV IN AUTUMN

Fennel tartelette, grilled vegetables and potato emulsion

Young beets cooked in the fire, sheep's yoghurt and pickled cucumber

**Young kohlrabi with N25 selection caviar**  
Kohlrabi leaf emulsion and sour whey

Our sourdough bread with salted raw milk butter and cress

**Brown trout and semi-dried ox heart tomatoes**  
Freshwater fish essence and garden herbs

**Roasted young celeriac**  
Bonded fermented asparagus juice and hazelnut

**Sauteed chanterelles and fried green beans**  
Mushroom vinaigrette, leek hearts and hyssop

**Back of local pasture-raised beef grilled over charcoal**  
Potato according to Joël Robuchon, fried onion and salad

**“Weirouge” summer apple**  
Hay panna cotta and shortcrust pastry

**Juniper Ice Cream**  
Mushroom, rowan and walnut leaf

Caramelized Danish pastry, cherry and fresh cream

**Weekend menu 195 €**

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

**Wine accompaniment menu 98 €**