

GUSTAV IN AUTUMN

“Onion cake”, truffles and mountain cheese

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

Veal from the Alte Werte farm, raw marinated
Smoked fish cream, pike roe and pickled vegetables

Our sourdough bread with salted raw milk butter and cress

Lake trout grilled on the skin
Pumpkin vinaigrette, seed oil and bitter salads

Porcini mushroom and chicken egg
Steamed leek, soup fat and wild mushroom bouillon

Young celery browned in nut butter
XO vegetable sauce, hazelnut and smoked celery puree

Taunus deer grilled over coniferous wood
Pointed cabbage, parsley and wild garlic fruits

Peach Melba
Buttermilk and eggnog

Buckwheat ice cream
Salt plum, grilled pear and lemon tagetes

Apple tart and sour cream

Weekend menu 205 €

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

Wine accompaniment menu 98 €