

## **GUSTAV IN SPRING**

Frankfurt green sauce, potato and egg

Char tartare, beer batter waffle and sour cream remoulade

Marinated radish, horseradish mousse and lettuce

### **Cured smoked fish broth**

**N25 Baerii caviar, shiitake vinaigrette and cabbage stalks**

### **Grilled white asparagus**

**Fermented asparagus cream, linseed and sorrel**

### **Brown trout grilled crispy on the skin**

**Wild garlic sour cream and fermented tomato**

### **Roasted onions braised in wild mushroom broth**

**Pointed morel, spruce and celery**

### **Dry aged veal grilled over charcoal**

**Whey emulsion, herb salad and young kohlrabi**

Pickled chicory, parsley root, spelled rice and elderflower

### **Nut butter ice cream**

**Coffee malt, blackcurrant and hazelnut**

Rhubarb tart, roasted hay and beaten egg whites

**Weekend menu 225 €**

**Filtered water through the evening: 9,50 € per person**

**Wine accompaniment menu 98 €**