

GUSTAV IN SUMMER

Celery tartlet and Frankfurt green sauce

Buckwheat waffle, carrot, trout and Chinese cabbage

Young kohlrabi, woodruff butter and roasted poppy seeds

Ikejime dry-aged lake trout and its smoked roe

Radish, whey and dill

Oven baked leek

Zander bottarga, fermented asparagus juice, hazelnut and oyster cabbage

Grilled pointed cabbage

Poultry jus, sunflower seeds and wine sauerkraut foam

Wild mushroom bouillon

Sautéed chanterelles, grilled beans and shallots vinaigrette

Grilled Simmental beef loin

Bone marrow, young celery and herb salad

Spruce shoot sorbet, strawberry and meringue

Blackcurrant bush

Raspberry, marinated verjus cucumber and yoghurt

Danish pastry with cinnamon, apple and sour cherry

Weekend menu 225 €

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

Wine accompaniment menu 98 €