

GUSTAV IN THE EARLY AUTUMN

Tartlet with marinated cucumber, tomato, goat's cream cheese and fennel blossom

Grilled baby vegetables, yogurt and sorrel

Tartare of marinated char and its own caviar
Buttermilk, apple and nasturtium

Our sourdough bread with salted sour cream butter, cress and garden herbs

Steamed young celery
Hazelnut beurre blanc with fermented asparagus juice and egg yolk

Porcini mushroom and roasted pointed cabbage
Fermented porcini juice, stewed onion and rapeseed

Beetroot baked in the oven and glazed in their own juice
Raspberry vinegar, smoked sour cream and dill oil

Pigeon at the carcass grilled over charcoal
Elder vinegar sauce with mustard seeds, pumpkin and chicory

Sour milk ice cream with sweet clover and roasted yeast
Plum, caramelized brioche and spiced tagetes

or

Handkäs with music
Jellied cider, rye bread croutons and pumpkin seed oil

Raspberry, Frankfurter herbs, milk and pastries

6 - course menu 189 €

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

Wine accompaniment menu 89 €