

## **GUSTAV IN SPRING**

Veal, potato, mustard cucumber

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**

Our sourdough bread with salted raw milk butter and herbal oil

### **Grilled green asparagus from Pertuis**

**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**

### **Duck grilled over charcoal**

**Apple balsamic, radicchio and sweet clover**

Pickled chicory, parsley root, spelled rice and elderflower

### **Nut butter ice cream**

**Coffee malt and pickled currants**

Kreppel with birch sugar, rose hips and old raspberries from Birkenhof

**Weekend menu 225 €**

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

**Wine accompaniment menu 98 €**