

GUSTAV IN MARCH

Baked mountain cheese with steamed leeks and mushroom vinaigrette

Grilled carrot, yogurt, buckwheat and clover

Salted and mildly smoked lake pike-perch
Sour whey, chives and caviar

Our sourdough bread with salted raw milk butter and cress

Browned celery
fermented asparagus juice, egg yolk and hazelnut

Char grilled over charcoal
Lentil vinaigrette and bitter salads

Grilled green asparagus from Pertuis
Mountain ash and pickled coriander fruit

Glazed calf meat from Bavarian Wagyu
Beetroot, horseradish and sour cream

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

Parsley Root Ice Cream
Caramelized apple, roasted apricot kernel and woodruff

Waffle, nut butter ice cream, coffee malt and pickled sour cherries

Weekend menu 195 €

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

Wine accompaniment menu 98 €