

## GUSTAV IN SUMMER

Pea tartlet with yoghurt and zander botarga

Grilled cucumber and marinated radishes with lettuce emulsion and garden herbs

### Shortly pickled brook trout

Green bean, dehydrated rhubarb, rhubarb vinaigrette and raspberry onions

Our sourdough bread with whipped butter, sour cream and chives

### Steamed turnip greens

Woodruff, buttermilk and poppy seeds

### Marinated chanterelles and grilled leeks

Mushroom vinaigrette, salted apricot and roasted apricot kernels

### Salad marinated with koji and cooked over charcoal

Smoked pike caviar, sour whey, egg yolk cream and roasted hazelnut

### Roebuck from the Taunus grilled over coniferous wood

Apple cabbage, Teltower turnips and caramelized onions

### Elderflower sorbet with verjuice

Yoghurt, strawberry and meringue

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 €