

The Terra Nature Experience

Liquid rhubarb-strawberry-bomb with mint

Sandwich mushroom herb, trout and fermented garlic

Blueberry stone with whitefish, horseradish, thyme and dill jelly

Sour cream-pie with arctic char caviar and pickled onions

Puffed matured mountain cheese, caramelized yeast, hawk's wing mushroom and herbs

Black taco with Aztec sweet herb

Spelt grissino with cornflowers

Marinated marble trout with wood sorrel juice and cucumber

Gelled staghorn lichen penne with pin foam, dried yeast and yarrow

Fried hay ash praline with trout caviar and chickweed

Homemade bread:

Sourdough rye-spelt-bread

Blueberry-lavender steamed bread with wheat grass foam, steamed yeast bread

Butter from „Schützhof“, pine oil and Porter beer

Glazed aromatic herb ravioli

Artic char with burned milk, buckwheat, Pimpinella and wild garlic oil

Venison-tortello with pine oil and forest tea

Local veal

cooked in hay with glaze of red tea, oil of dwarf juniper and millet

Flowers for you

Dessert of larch wood and orange

Ground ivy cream with wild fresh herbs and raspberry granita

Tea ceremony: Tea made from 5 different fresh herbs

Birch sphere, sea buckthorn stone, white chocolate with wood sorrel and elder flower pearls,
violet caramel