



The Terra Nature Experience

Blueberry stone with whitefish, horseradish, thyme and dill jelly

Black taco with Aztec sweet herb

Sandwich with trout and fermented garlic

Sour cream-pie with arctic char caviar and pickled onions

Dried Boletus mushroom sphere with cornflowers

Marble trout with dried egg yolk and crispy lichen

White meringue with aromatic herbs and citrus scent

Foamy melissa

Blueberries-lavender steamed bread with wheat grass

Liquid cheese gnocchi with hawk wing mushroom foam

Spicy white turnip with camomile and caviar

Black brioche bread with smoked eel and clove blossoms

Glazed aromatic herb ravioli

Rye and spelt sourdough bread, butter from „Schützhof“, pine oil

Arctic char cooked in hay butter with lovage pearls and melissa gel

Herb-tortello with roe deer, pimpinella, pine oil and forest tea

The wagyu beef from Oberweidacher farm, Renon:

Braised, with chickweed and liquid potatoes

Sirloin steak with spiced honey glazed

sprouts and smoked brisket

„The herbal tube“

burned milk and brown butter cream, beetroot-raspberry-apple granita

“Apple Strudel Terra style”

Tea ceremony: Tea made from 5 different fresh herbs

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

crispy fruit bag