



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 red onions

Liquid green apple bomb with celery and bronze fennel

The rainbow trout:

Marinated with dried elderflower, lemon balm pearls and buttermilk gel

Royal of the rainbow trout and its caviar

Meringue flower with pollen, fermented garlic and lady's mantle

Blueberries-lavender steamed bread with wheat grass

Liquid cheese gnocchi with penny bun mushroom foam

Black brioche bread with smoked eel and clove blossoms

Alder tortilla with tarragon-pike perch cream and smoked foam from free-range egg

Glazed aromatic herb ravioli

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

Brook trout in burnt milk with wild garlic, buckwheat and pimpinella

The Tea of St. George's mushroom (*Calocybe gambosa*)

with beetroot stinging nettle raviolo and rowan berry

The deer:

Baked praline from the braised shoulder with geranium and blueberry BBQ sauce

Marinated back with butter foam of grilled beans

7 Herbs and rose raspberry jelly

White Strawberry Sphere

Ground ivy cream, granita from meadow chervil and spruce oil stones

Cornetto with rye foam and wheatgrass

Sorbet of lemon verbena and raspberry with yoghurt, thyme and frozen milk

The tea ceremony:

Tea of 6 aromatic herbs: golden balm, peppermint, lemon balm, thyme, clove and lady's mantle

Torrone of organic hemp and local honey, sea buckthorn stone, white chocolate

with wood sorrel and elderberry syrup pearls, transparent envelope with dried fruits