



The Terra Nature Experience

Blueberry stone with whitefish, horseradish, thyme and dill jelly

Black taco with Aztec sweet herb

10 herbs toast with pumpkin, ginger and cumin

Transparent cauliflower pillow with pine flavour

Sandwich with trout and fermented garlic

The marinated rainbow trout with sour cream mousse and red onions

Cornet with yeast foam and smoked trout caviar

Trumpet mushroom bread with winter truffle and crispy lichen cladonia

Black brioche bread with smoked eel and clove blossoms

Red pasta with brown butter foam, winter truffle and parsley

The sun of marigold

Brown trout raviolo with fermented garlic and marygold

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

Hay butter cooked crispy brook trout, lovage pearls and melissa cream

The Terra tea

Mushroom infusion with herbal raviolo

The local beef:

Braised with chickpeas sauce, chickweed and liquid potato gnocchi

Charcoal grilled tenderloin with a spicy red glaze, pimpinella oil and black salsify

The black box:

Sea buckthorn and fennel drink, elder flower foam

Raspberry tart with pine spruce yoghurt and meringue of dried rose petals

Dessert of Williams pear

with saffron cream and cembra pine nut pesto

white sphere with late harvest Gewürztraminer Terminus

The tea ceremony:

Tea of 6 aromatic herbs: golden balm, peppermint, lemon balm, thyme, clove

The chocolate marshmallows...

With green apple and woodruff, cornflowers