

# The Terra Nature Experience

- Heinrich Schneider -

Blueberry stone with whitefish, dill and buttermilk

Black brioche bread with smoked pike perch and clove blossoms

Walnut sphere with caraway chutney and stonecrop

Herbal toast with carrot and ginger

Frozen macaron with trout bottarga

Broke char with BBQ glaze, horseradish pearls and rosemary

Pine dashi and watercress brioche

Emulsioned whitefish and heather

Dill oil and chamomile

Homemade bread

Rye sourdough bread, white yeast bread, butter from the farm "Schütz" with pine salt

Tribute to my mum

Glazed herb ravioli, smoked yogurt and Terra elderberry capers

Trout cooked in pimpinella oil, spring flowers

Raspberry and burnt cream

The Terra Tea with forest flavours

Stinging nettle raviolo, mushrooms and rowan berries

Charcoal grilled local beef

Wild herbs, cream of sunflower seeds and crispy amaranth

Braised with buckwheat sauce

Liquid potato gnocchi and juniper oil

Frozen fennel mousse, milk sorbet

Ash meringue and bronze fennel

Birch Caramel ice-cream with crispy hazelnuts

Ground ivy meringue and raspberries, wood sorrel

The tea ceremony

Tea of 6 aromatic herbs: golden balm, peppermint, lemon balm, thyme, cloves and corn flowers

Rose sphere and chamomile, warm waffle with wild thyme