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 pumpkin and ginger

Frozen macaron with bottarga

Spelt koji marinated rainbow trout, green apple

Horseradish mousse and aromatical lettuce

Emulsioned brown trout and heather

Dill oil and camomille

Homemade bread

Homemade rye sourdough bread with spruce salt and oil

Butter from farmers Schützhof

Tribute to my mum

Glazed herb ravioli, smoked yogurt and Terra elderberry capers

Hay butter cooked broke char

with black pearls and lovage

Liquid gnocchi and scaly hedgehog mushroom

Mountain cheese gnocchi with scaly hedgehog mushroom foam and winter truffle

Farmers dry aged organic chicken (Velturno), charcoal grilled

Jerusalem artichokes, orange pepper herb, pear and braised leg raviolo

Frozen fennel mousse, milk sorbet

Ash meringue and bronze fennel

Beet root and poppy seed

Beet root dessert with poppy seed ice cream and verbena

The tea ceremony

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

The rose of goodbye

Rose sphere and chamomile