



## *The Terra Nature Experience*

Liquid Granny Smith apple bomb with bronze fennel

Sandwich mushroom herb, trout and fermented garlic

Blueberry stone with whitefish, horseradish, thyme and dill jelly

Sour cream-pie with arctic char caviar and pickled onions

Puffed matured mountain cheese, caramelized yeast, hawk's wing mushroom and herbs

Black taco with Aztec sweet herb

### “The Magic Sphere”

Smoked red yoghurt meringue with melissa and arctic char

Marinated trout with lichen and dried free range egg

Jerusalem artichoke coked for 8 hours with liquid alpine cheese gnocchi

### Homemade bread:

Rye sourdough bread, gluten-free grain bread

Blueberries-lavender steamed bread with wheat grass

Butter from „Schützhof“, pine oil and malt beer

Glazed aromatic herb ravioli

Arcitic char Miller style with ash pearls

Herb-tortello with pimpinella, pine oil and forest tea

Chracoal grilled South Tyrolean Wagyu beef from the Oberweidacher farm  
with glazed flower artichoke

### „The herbal tube“

beetroot granita, burned milk and brown butter cream

Black truffle dessert with gold melissa

Tea ceremony: Tea made from 5 different fresh herbs

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