



The Terra Nature Experience

- Heinrich Schneider -

Blueberry stone with whitefish, horseradish, thyme and dill jelly

Black brioche bread with smoked pike perch and clove blossoms

herbs toast with pumpkin, ginger and cumin

beetroot sphere with horseradish and onion

Sandwich with mushroom herb

In lovage salt marinated rainbow trout, trout mousse and vegetable juice

Chickpea cracker

Emulsioned brown trout with dill, camomile and heather

Glazed herb raviolo

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

Brook trout barbecue style

with buttermilk foam and chive, pea pods

Black trumpet tartelette with alpine cheese and winter truffle

Dry aged duck from Pusteria valley

with spicy glaze, red cabbage 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 rice from Termeno, Römerhof with wheat grass ice cream and rose pearls

White sphere of Gewürztraminer Terminus

The tea ceremony:

Tea of 7 aromatic herbs: golden balm, peppermint, lemon balm, thyme, clove, cornflower

The chocolate marshmallows...

With green apple and woodruff, cornflowers

Praline of lupin coffee from Anterivo