



TERRA EXPERIENCE MENU

STRAWBERRY RUBARB SPHERE WITH MINT
WHITE CRACKER - ARCTIC CHAR - CORNFLOWER AND VERBENA
ASH SPONGE WITH SMOKED WHITEFISH CAVIAR AND FERMENTED GARLIC
HIMBEERBLATT MIT ROSENPULVER UND AROMEN
RASPBERRY LEAVE, ROSE POWDER AND FRESH FLAVOURS

MERINGUE - FRESH SPRING FLOWERS AND BERGAMOTE SPRAY

WHITEFISH AND „SLATE“

SOIL COCKED BRONZE POTATOES AND WHITE CAMPION

FREE-RANGE EGG AND DRIED MORELS

ELDER FLOWER MARINATED TROUT, HERBS AND CAVIAR

GAIDER CHEESE GNOCCHI - SARCODON IMBRICATUS MUSHROOM FOAM

STEAMED BREAD, RYE SOUERDOUGH BREAD
SOURCREAM, SPRUCE SHOOTS OIL AND SEABUCKTHORN

CHERVIL FAGOTTINI WITH BRAISED OXCHEEK
HERB JUCE AND CRISPY LICHEN

YEAST SPAGHETTI - YARROW AND WOODRUFF FOAM

ARCTIC CHAR WITH LOVAGE AND HERB-ASH PEARLS

TERRA-TEA WITH ROWAN

MARINATED PORK BELLY AND MINT TOAST

CHAR COAL GRILLED FLANK STEAK WITH CHICKWEED
AND MUSHED SUNFLOWER SEEDS

GROUND IVY CREAM, ELDER FLOWER PEARLS AND LAVENDER FOAM

BIRCH ICE CREAM AND SPICE PEARLS

FROZEN WOODRUFF FOAM, GREEN OXALIS JUICE AND CAMOMILE

TEA CEREMONY

RASPBERRY-MINT-MILK SPHERE, SWEET POTATOE CHIP WITH ROSEMARY, CANDIED CHERVIL BRANCH
VERBENA MARSHMALLOW, SEABUCKTHORN PRALINE