



The Terra Nature Experience

Liquid Granny Smith apple-praline with celery jelly and bronze fennel

Beetroot macaron with wood sorrel

Smoked raspberry bomb

Pumpkin-star anise-cracker in silver with melissa

Black taco with aztec sweet herb

Sour cream-pie with arctic char caviar and pickled onions

Lacustra-trout with dried egg yolk and lichen

Organic chicken with bronze fennel
and sarcodon imbricatus

„Aged“ Jerusalem artichoke with mushrooms and mountain cheese

Homemade bread:

with rye sourdough, glutenfree with seeds,

steamed bread with wheat grass

sour cream butter, pine oil and malt beer

Glazed wild herb ravioli

Arctic char with burned milk, dill oil and black pearls

The Terra Tea of organic beef with berries,
mushrooms and pine oil

Organic veal with dried herb leaf
yellow peas and yeast shallot

Yogurt, malt and pear with woodruff
bronze cornet with rye foam and wheatgrass

Dessert of Melanosporum-truffle

Tea ceremony:

Tea made from 5 different fresh herbs

Cotton flower with star anise, birch sphere, sea buckthorn stone
white chocolate with wood sorrel and elder flower pearls