



The Terra Nature Experience

Blueberry stone with whitefish, horseradish, thyme and dill jelly

Yellow peas sphere with mushrooms and chickweed

Sandwich mushroom herb, grayling and fermented garlic

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

Beetroot meringue with trout, wheat grass, wood sorrel and bergamot scent

Green herbal Macaroni with caviar, free range egg foam and verbena

Liquid alpine cheese gnocchi with hawk wings mushroom

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 wild herb ravioli

Local arctic char with sea buckthorn oil from Pustertal valley and catchfly

Herb-tortello with roe deer, pimpinella, pine oil and forest tea

Charcoal grilled flank steak, dried cranberries, oat cream, green bean juice and sweet herb

„The herbal tube“

raspberry granita, burned milk and brown butter cream

Apple strudel Terra style

Tea ceremony:

Tea made from 5 different fresh herbs

Birch sphere, sea buckthorn stone

white chocolate with wood sorrel and elder flower pearls