

The Terra Nature Experience

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

Beetroot macaron with wood sorrel

Fossilized black salsify with organic chicken and cornflowers

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

Grayling with turnip cabbage and crispy lichen

Green herbal Macaroni with caviar and free range egg foam

Aged Jerusalem artichokes slow cooked for 10 hours with 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 wild herb ravioli

Local arctic char with burned milk, dill oil and black pearls

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

Charcoal grilled flanksteak with black herbal crust

lichen, pumpkin and caramelized yeast

Rose Sorbet with wheat grass cone

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